



GREEK TRADITIONAL MENUS



HOME COOKED MENU

STARTERS

- *Tarama fish roe served with pita bread*
- *Greek salad with feta cheese and bio extra virgin olive oil*

FISRT COURSE

Fresh green beans with red sweet pepper and garlic

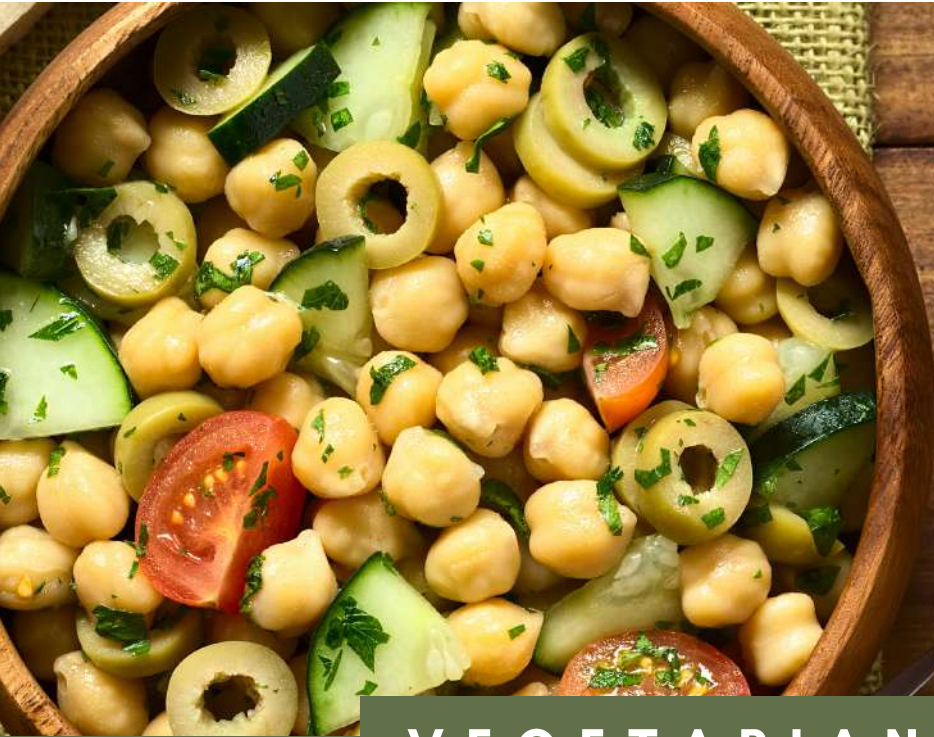
MAIN COURSE

- *Moussaka (from 6 people)*
- *Soutzoukakia with paprika sauce served with rice (kebab with spices)*

DESSERT

Baklava with lemon mousse

Menu: 65 EUR per person



VEGETARIAN MENU

STARTERS

- *Tzatziki served with pita bread*
- *Cucumber rolls with feta cheese, sun-dried tomatoes, and capers*

FISRT COURSE

- *Fresh salad with chickpeas and baby spinach*
- *Zucchini salad with baby rocket and myzithra cheese*

MAIN COURSE

- *Vegetarian moussaka with mushrooms*
- *Fresh green beans with zucchini, eggplants, carrots and potatoes*

DESSERT

Traditional baklava

**The menu can also be adjusted to a vegan option*

Menu: 75 EUR per person



SEAFOOD MENU

STARTERS

- *Green salad with octopus Carpaccio*
- *Fava with fresh parsley and hand-picked oregano from Mykonos*

FISRT COURSE

- *Wild steamed greens from Mykonos with ouzo sauce*
- *Shrimps saganaki*

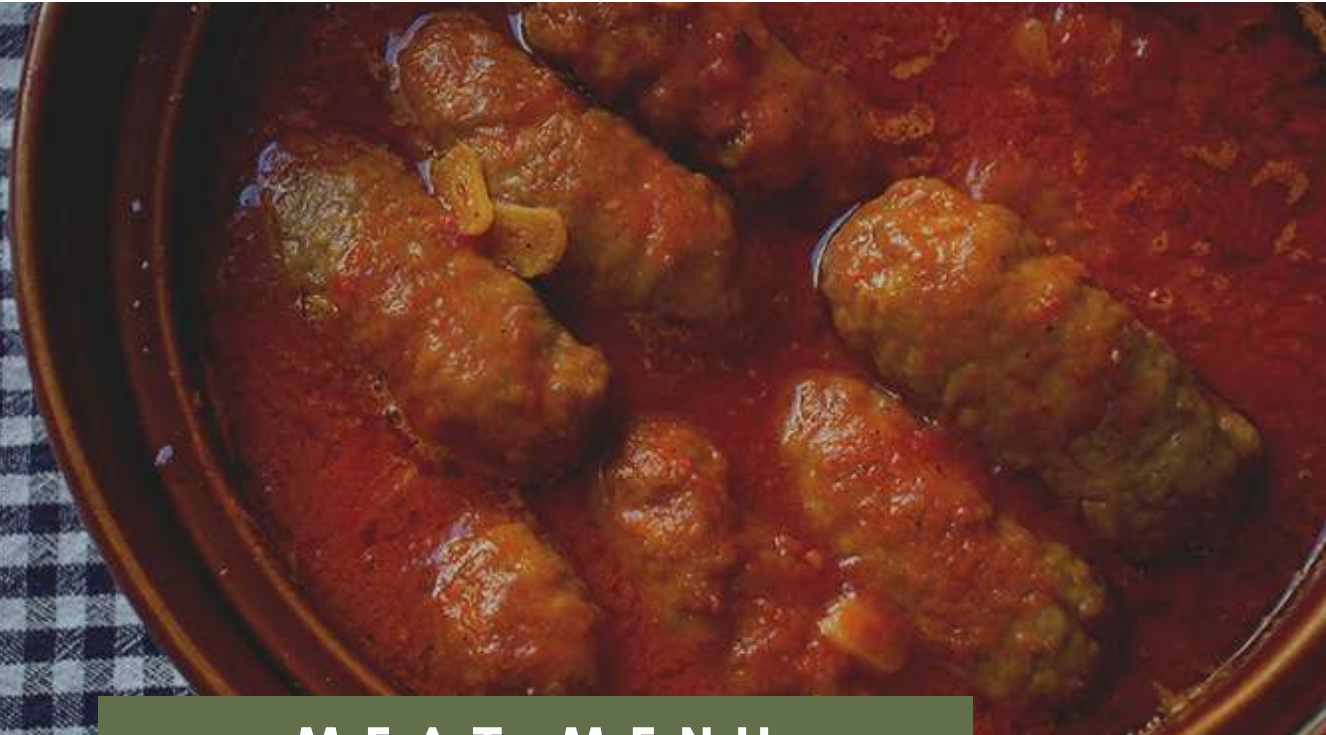
MAIN COURSE

- *Catch-of-the day fish served with celery roots purée*
- *Grilled calamari with savory sauce (capers, sundried tomatoes, fresh rosemary, and garlic)*

DESSERT

Greek yogurt with seasonal fruits and Greek thyme honey

Menu: 95 EUR per person



MEAT MENU

STARTERS

- *Meze with cherry tomatoes, graviera cheese, cucumber, olives, and rusks*
- *Tzatziki with pita bread*

FISRT COURSE

- *Dolma stuffed vine leaves with rice and herbs*
- *Grilled Talagani cheese with red-fruit sauce*

MAIN COURSE

- *Kleftiko (lamb wrapped in parchment paper with vegetables and wine sauce)*
- *Soutzoukakia Yaourtlu (kebab with spicy tomato sauce and yogurt) served on pita bread*

DESSERT

Traditional Greek Galaktoboureko

Menu: 85 EUR per person