

# Vegetarian Dream Menu

#### <u>Appetizers</u>

- Salad of boiled seasonal Vegetables with Sweet n' Sour Sauce
- Fried Tomato and Zucchini Balls with Fresh Onions
- Pasta Tubes filled with Carrots and Spinach

#### Main Courses

- Tomato and Pepper stuffed with Rice, Raisins and Pine Nuts
- Vegan Burger with grilled Peppers and Balsamic vinegar

#### <u>Dessert</u>

• Fruit Jelly

# Sunset Menu

# **Appetizers**

- Green Seasonal Salad with Turkey Fillets and Honey Vinaigrette
- Onions stuffed with Vegetables, Minced Meat and Pine seeds
- Nests with Chicken Bites and Mushrooms

# Main Courses

- Salmon Fillet wrapped with Zucchini slices and Dill Sauce
- Pork Fillets in Sweet n' Sour Sauce accompanied with Baked Potatoes

# Dessert

Chocolate Mosaic

# Santorini Menu

# **Appetizers**

- Traditional Santorinian Salad with Bread Bites, Feta cheese, Capers & Olive Oil
- Greek Gazpacho with Feta cheese crumbs and Frumenty
- Santorinian Eggplant Fritters served in Yogurt and Mint Sauce

#### Main Courses

- Greek Moussaka with Red Peppers, Eggplant Mousse, Mash Potatoes and Prosciutto
- Roast Lamb with Potatoes and Oregano and Lemon
- Fish Fillet "a-la-caramel" with Vegetables in pure Olive Oil and Lemon Sauce

#### **Dessert**

• Traditional Greek Teaspoon Sweet



# Pandesia Menu

# **Appetizers**

- Abundance of seasonal Vegetables with Smoked Salmon and Orange
- Baked Cannelloni filled with Sea Food
- Stuffed Eggs with Vegetables and Roe

#### Main Courses

- Pork and Veal Burgers served with Caramelized Onions
- Chicken Fillet with Mushrooms, Ginger and Sauce
- Baked Langoustines with Leek and Orange Juice

#### Dessert

• Traditional Walnut Pie with Vanilla Ice Cream

# **Ecstasy Menu**

# **Appetizers**

- Green seasonal Salad with Melon Bites, Cucumber, Red Peppers and Ginger Sauce
- Crepes with Shrimps and Asparagus
- Grilled seasonal Vegetables with Goat Cheese and Balsamic Vinaigrette

# Main Courses

- Lobster Spaghetti for Two
- Veal Fillet with Green Peppers and Caramelized Onions
- Beef Wellington and Caramelized Onions

#### **Dessert**

Chocolate Pannacotta with Raspberry sauce