

✓ **MEAT MENU**

Private Dinner | Meat Menu

SOUP

Tomato Velouté blended soup with rich cream and finished with an aromatic drizzle of basil oil

SALAD

Melon and cucumber tartare with chopped prosciutto, finely chopped fresh chili pepper, roasted Aegina pistachio and lime - honey dressing

APPETIZER

Mushroom risotto with truffle sauce

MAIN COURSE

Beef fillet a la Grecque with roasted vegetables, potato pave and Mavrodaphne wine sauce

(Mavrodaphne is a unique Greek sweet red wine)

DESSERT

Chocolate lava cake with vanilla ice cream

✓ **FISH MENU**

Private Dinner | FISH Menu

SOUP

Mushroom soup cappuccino

SALAD

Mixed green salad with fried manouri cheese, shrimp, strawberry, hazelnuts, and olive oil-lemon dressing with mint

APPETIZER

Squid bougiourdi (sauce of baked feta with peppers, tomatoes)

MAIN COURSE

Sea bass with cauliflower puree, saffron, roasted vegetables and citrus sauce

DESSERT

Pavlova with vanilla cream and fruit sauce

✓ **VEGAN MENU**

Private Dinner | VEGAN Menu

SOUP

Pumpkin velouté with coconut milk and ginger

SALAD

Beetroot carpaccio with vegan cheese, green apple, roasted Aegina pistachios, arugula, and citrus dressing

APPETIZER

Selection of grilled vegetables marinated with black garlic and basil pesto

MAIN COURSE

Crispy cauliflower bites with saffron, coconut yogurt cream, caramelized hazelnuts, and basil oil

DESSERT

Coconut panna cotta with forest fruit jam