

BREAKFAST SYMPHONY

Many agree that it is the most important meal of the day. You will soon find out that the sea requires a lot of calories. So, please choose from the below.

- Eggs in all kinds (scrambled, boiled, fried, omelet, poached)
- Yogurt
- Butter, honey, jams,
- Cereals, fresh juice, fresh fruit's assortment,
- Pancakes, crepes,
- French toasts, cold cuts platter, cheese selection platter,
- Bread, milk, tea, coffee,
- Chocolate, nuts, berries.

"GUILELESS EARTH"

- Greek Salad tomato, cucumber, pepper, onion, cheese¹, olives, oregano VG
- Ntakos rusks, tomato, myzithra cheese, caper, caper leaves, oregano VG
- Octopus Salad octopus, carrot, pepper, garlic, oregano
- Boiled Seasonal Vegetables broccoli, cauliflower, zucchini, potato, carrot, lemon VE
- Pasta Salad smoked salmon, lime, avocado.
- **Tuna Salad** cucumber, lettuce, caper, corn, mayonnaise
- Beetroot Salad goat cheese, balsamic dijon mustard VG
- **Rocket Salad** parmesan, cherry tomatoes, prosciutto, balsamic honey vinaigrette
- Octopus Meze carrots, peppers, oregano, parsley, garlic
- Greens Cold Salad lettuce, cabbage, carrots, apple, nuts, balsamic cream dressing VE
- **Lentil's Salad** smoked salmon, parsley, lime

"CRETAN FINGERS"

This menu is about those who enjoy playing with flavors rather than eating. A game of flavors, colors, and odors. Prepare your fingers. Music starts.

- Tzatziki Greek yogurt, cucumber, garlic, carrot, vinegar, anise VG
- Smoked Aubergine garlic, parsley, VE
- Taramosalata fish roe dip
- Mushrooms in the mist pleurotus, garlic, balsamic-mustard sauce, herbs
 VE
- Saganaki gruyere, honey, sesame VG
- Mussels Saganaki mussels, tomato, onion, garlic, herbs, feta cheese
- Wrapped Feta pastry sheet, Greek honey, sesame VG
- Tuna Tartare sesame, ginger sauce
- **Zucchini Balls** zucchini, carrots, fresh onion, peppermint, anise, egg, flour, lemon, spices VG
- **Shrimp** Saganaki tomato sauce, garlic, melted gruyere
- Stuffed Peppers pine, gruyere, parsley, feta, zucchini VG
- Fava (yellow split peas puree) capers, sun-dried tomatoes VE
- Stewed Spaghetti Like Rolled Zucchinis walnuts, halloumi cheese VG
- **Spetzofai** tomato, pepper, onion, parsley, local sausage

"AEGEAN NETS"

This Menu is about fish lovers. Fresh fish bought at the little dream place the Captain has just taken us (or maybe we will be lucky enough to catch one ourselves. Local vegetables and Greek plates we do not need to rediscover. Our tradition has delivered² us the time-distilled knowledge of how to paint with the colors of the local ingredients. Freshness, Simplicity.

- **Bouillabaisse** (fish soup) fish, carrot, celery, potato, onion
- **Milanese shrimp risotto** shrimp, onion, garlic, saffron, wine, butter, parmesan, herbs
- **Sushi Dreams** spring onion, cucumber strips, red pepper, sliced carrots, avocado, vinegar rice, wasabi, soy sauce
- **Seafood Orzo** star anise, shrimp, mussels, parmesan, cherry tomato
- **El Dorado** dorado, celery, fresh onions, eggs, lemon
- Grilled Sea Bass & Fish Broth Soup with carrots, celery, potatoes, and lemon
- **Stuffed Squids** rice, raisins, feta, peppers, onions, mountain tea leaves
- Octopus Stifado tomato, wine, vinegar, baby onions
- **Seafood Risotto** arborio rice, shrimp, mussels, star anise, cherry tomato
- **Sea Bream** celery, lemon, onions, mayonnaise
- **Golden Fried Fish** red mullet, calamari, shrimp, anchovies
- **Grilled Fish Fillet** fish, lemon, oregano
- Fisherman's Pasta tomato, shrimp, mussels, oysters, parsley, caper, olives

"SHEPHERD'S DREAM"

Meat. Roasted, grilled, boiled, fried, stewed. A game of meats of all kinds and in all kinds that go along well with vegetables and salads.

- **Beef Tenderloin** garlic, crème fraîche, wholegrain, mayonnaise
- **Chicken Curry** basmati rice, Greek yogurt
- **King's Choice** lamb, potato, garlic, lemon, oregano
- **Giouvetsi** beef, tomato sauce, pasta, ground cheese
- **Leek Lemon Pork** lemon, jasmine rice, raisins, mustard
- Barbeque on the Rocks meet trilogy, oregano, lemon, oil
- **Texas Beans 'n Burgers** garlic, herbs
- **Kleftiko** (lamb wrapped in baking paper) vegetables, potatoes, a mixture of cheeses
- **Souvlaki** (Pork or Chicken) Greek salad, mint, feta, pita, yogurt, anise
- Oven Roasted Chicken green apples, plums, orange juice
- Chicken Lemon (velouté soup) mayonnaise, vegetables, eggs

"GRANDMA'S FAIRY TALES"

- **Moussaka** (the classical Greek hit) aubergines, potatoes, ground beef & pork, tomato, Béchamel sauce, nutmeg, cream cheese
- **Gemista** tomato, aubergine, pepper, potato, zucchini, rice, garlic, onion, anise, parsley VE
- **Ratatouille Niçoise** potato, zucchini, aubergine, pepper, onion, garlic, parsley, herbs VE
- Cabbaged-Rolled Rice leek, lemon VE
- Kagianas eggs, tomato, garlic, cheese, butter
- Green Beans potato, zucchini, tomato, onion, parsley VE
- Spinach Cannelloni bacon, milk cream, onion, metsovone cheese, thyme
- Pesto Basil Pasta garlic, parmesan cheese, pinole VG
- **Risotto with Mushrooms** onion, garlic, saffron, wine, butter, parmesan cheese, herbs VG

"SWEET MEMORIES

- Spoon Dessert VE
- Cheese Cake
- Salami Mosaic
- Greek yogurt with honey, fruits, and walnuts
- Apple Pudding
- Milk pie with orange juice, ice cream, and roasted almonds
- Panna Cotta
- Almond Pistachio Baklava
- Fruit Salad VE