



Sample Menu

Above & Beyond



Breakfast

Tea, infusions, all types of coffee, fresh juices, smoothies, milk (different types), bread and toasts, croquet madame, Greek yogurt, cereals, fresh fruits, honey, local jams, tahini and other spreads, cheese and cold cuts, eggs all types, avocados, pancakes, crepes, croissant, pancakes, porridge, cakes.

Lunch

Crispy tortilla watermelon Hamon iberico and mint
Cous cous salad with grape, basil pesto and burnt feta
Grouper grilled fillet, fresh herbs and egg lemon sauce

Dinner

sirloin tartar/cucumber, ginger/wasabi mayo
Green salad, pickled wild mushrooms, peppermint, white
balsamic and bee pollen
Short ribs with sugar glaze and boiled baby vegetables
Poached fruit salad with dry yogurt



Lunch

Grilled octopus, tarama mousse, rusk with ouzo, cappers
Quinoa salad, spinach, ginger, grilled shrimps and anthotiro
cream

Gilt bream fish with roasted vegetable and lemon sauce

Dinner

Mini brioche with zucchini burgers/mint/feta cheese
Yogurt, lime sauce

Caesar salad with baby gems, chicken breast, eggs,
parmesan Reggiano, Hazelnuts

Stifado premium beef cuts shallot onions, rosemary in red
gravy sauce

Galaktoboureko / traditional dessert with a twist



Lunch

Santorinian fava croutons extra virgin olive oil, caper leaves

Sea bream ceviche with chilly peppers, chives

Mixed green salad with croutons blueberries and thyme dressing

Dinner

Grilled beetroots, almond pesto, and Greek yogurt

Lobster orzo ,bisque cloud , tomato powder

Lemon pie , merengue , candy lemon skin



Lunch

Fluffy meatballs fresh mint , lemon gel
Inka tomatoes in Greek salad broth sea fennel and caper
leaves
Beef fillets celeriac puree , salt iboga sauce, crispy prosciutto

Dinner

Forest salad with poached pear walnut apple vinegar dressing
Slow cooked pancetta with crispy skin potatoes confit and
gravy from its broth
Mille feuillie with caramelized puff pastry with vanilla ice
cream





Lunch

Smoked and chopped aubergine chilly peppers, fresh onions and mint
Watermelon cherry tomatoes molasses mint and wholegrain bread
Hummus ,crispy cheek pees and extra virgin olive oil
Grilled chicken leg , with vegetables

Dinner

Summer ratatouille, smoked eel and grape juice
Athenian salad
Picanha with potatoes puree, hazelnut and wine sauce with demi-glass
Almond bavarois with forest fruits

Lunch

Mashed potatoes with parsley oil, onion and green leaf salad
Shrimp tartar with pickled mussels and crunchy lasagna
Fish fillets and bloody Mary sauce and patty pans

Dinner

Tomato burger ,basil pesto feta cheese mousse
Coleslaw salad with smoked paprika
Dry aged cuts with grille carrots and carrot's puree
Banoffee

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Day 7

Cesare's baby gem salad with grilled eggs chicken thigh
Quinoa salad raw broccoli/mango chives thyme pesto
Cretan carbonara with apaki and traditional pasta

Dinner

Zucchini, cucumber water, lamb prosciutto and feta
Tabouleh
Stuffed tomatoes porcini mushrooms and wild rice
Pavlova



