

The background image shows a view from the deck of a boat. In the foreground, there is a wooden deck with a dining table and four chairs. Behind the table is a long, low sofa with cushions. The boat's railing and two portholes are visible on either side. The view outside the boat shows a calm body of water, a rocky shoreline, and a range of mountains in the distance under a cloudy sky.

# Sample Menu

## Above & Beyond





## Breakfast

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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

Galaktobourekio / 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





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





