

1 2 3 4 5
SPECIAL EVENT
MENUS



SPECIAL DISHES. MEMORABLE FLAVORS.





Greek cuisine is well known throughout the world. The ingredients are fresh, the recipes are unique, and they have a universal appeal.

When you spend time in Greece, you realize that the social aspect of taking a meal together is special and unique, and definitely a big reason why dining in the country is such a joy.

Greek family style dining might not be what many of us are used to, but many times it is a welcome change of pace. Not having to rush through a meal is one of the many reasons people reflect positively on time spent vacationing in Greece.

Meals are more like social events to Greeks rather than just an exercise in satiating hunger. Greek food is to be shared and so, our advice is to order local delicacies and share them with your friends and family. The dishes will arrive as soon as they're ready, however, you are under no pressure to hurry.

Choose your favorite option and let us to give you a taste of Greek hospitality

CUSTOMIZED MENU

Design your own culinary adventure without sur-mesure menu solution! Choose the ingredients and our chef will exclusively craft and personalize the dining experience that suits your taste buds. Our talented gastronomy team will work with you to create a one-of-a-kind meal that's sure to impress.

“Kali Orexi”

Upon request we can create BBQ menus with variety of beef cuts, pork options, fresh fish lobster shrimps
or
Themed lunch & dinner like Greek traditional-Italian, etc

MENU 1

APPETIZERS & SALADS

Homemade breads and rolls variety of Greek olives

“Tzatziki”

Grilled Talagani cheese with pita bread and fig sweet and sour sauce

Traditional Greek salad with barley rusks

Beetroot salad served with Katiki cheese cream, spring onion oil and parsley

MAIN COURSE

½ Chicken corn fed with lemon thyme sauce

Beef cheeks slow cooked with orzo pasta

SIDE DISHES

Oven baked baby potatoes

SWEET BITES

Greek walnut cake “Karidopita”

Strained Greek yogurt with honey and walnuts



Menu: 70 EUR per person

Chef and assistant (from 7 to 12 people): 300 EUR



MYKONOS ROCKS

MENU 2



APPETIZERS & SALADS

Homemade breads and rolls variety of Greek olives

“Tirokafteri”

Hummus with lemon and cumin

Keftedakia with smoked creamy sauce and tomatoes confit

Pork sausage with spicy sauce and “Feta” cheese

Traditional Greek salad

Salad with broccoli, cauliflower, red peppers, dressing luza and hazelnut soil

MAIN COURSE

Grilled Lamb chops

Rooster slow cooked with orzo pasta

SIDE DISHES

Mash potato gratin with Mykonian parmesan

SWEET BITES

Brownies with walnuts

Strained Greek yogurt with honey and walnuts



Menu: 95 EUR per person

Chef and assistant (from 7 to 12 people): 300 EUR



MYKONOS ROCKS

MENU 3



APPETIZERS & SALADS

Homemade breads and rolls variety of Greek olives

Spicy red pepper dip

Traditional Greek salad

Beef tartar with sweet spicy pepper, cumin sauce

Pork sausage with spicy sauce and "Feta" cheese

Rocket salad with Myconian prosciutto, "luza", goat cheese and cherry tomatoes

MAIN COURSE

Pork chops, slow cooked, with seasonal veggies and thyme oil

Lamb shoulder, slow cooked, with cremolata sauce

Local stuffed tomatoes with rice and herbs "Gemista"

SIDE DISHES

Oven baked baby potatoes

SWEET BITES

Cheese cake

Brownies

Sliced seasonal fresh fruits



Menu: 130 EUR per person

Chef and assistant (from 7 to 12 people): 300 EUR



MYKONOS ROCKS

MENU 4

APPETIZERS & SALADS

Homemade breads and rolls variety of Greek olives

“Taramosalata”

Lentil salad with grilled veggies and tahini sauce

Grilled octopus with Fava bean puree and caramelized onions

Fried calamari with aioli dip

MAIN COURSE

Catch of the day grilled fish with lemon oil
or

Oven cooked with tomato potatoes and herbs

Lobster orzo pasta

SIDE DISHES

Sting beans with fresh tomato sauce

Wild greens with lemon sauce

SWEET BITES

Orange pie

Lemon pie

Sliced seasonal fresh fruits



Menu: 150 EUR per person

Chef and assistant (from 7 to 12 people): 300 EUR



MYKONOS ROCKS

MENU 5



APPETIZERS & SALADS

Homemade breads and rolls variety of Greek olives

“Taramosalata”

Eggplant salad with walnuts red peppers and aged vinegar

Fried red mullets with tahini lemon spicy sauce

MAIN COURSE

Catch of the day grilled fish with lemon oil
or
Oven cooked with veggies and herbs

Cous cous pasta with mussels, cockles and herbs pesto

SIDE DISHES

Sting beans with fresh tomato sauce

Wild greens with lemon sauce

SWEET BITES

Orange pie

Lemon pie

Sliced seasonal fresh fruits



Menu: 140 EUR per person

Chef and assistant (from 7 to 12 people): 300 EUR



MYKONOS ROCKS

