



20 | 4 | 2025

EASTER SUNDAY CELEBRATION LUNCH MENU

by CHEF ATHINAGORAS KOSTAKOS

SHARING STYLE STARTER

Greek traditional red eggs on the set up

Bread with extra virgin olive oil and olives

TO START

DIPS Spicy cheese spread / Tzatziki garlic sauce / Aubergine Baba ghanoush with tahini

Frumenty homemade sausage / roasted tomato & wild oregano sauce

Beef meatballs / smoked yogurt sauce / tomato relish /mint

SALADS

Greek Salad Seasonal Datterine tomatoes/local Feta / extra virgin olive oil / Kalamata olives /Thyme/capers

Cabbage salad / aged vinegar dressing / roasted nuts with smoked paprika

OPEN BUFFET WITH MAIN DISHES

Beef Skirt tagliatta / Chimichurri herbal sauce/ smoked salt

Seftalia with pork meat/ spices and herbs / lemon and oregano pork sauce

EASTER Lamb Shoulder ASADOR /lamb sauce/ lemon oil oregano dressing

Oven baked potatoes /mustard /garlic oil/ dry oregano

Traditional `KOKORETSI` with black crusted pepper

Lasagna with beef ragout and tomato sauce / creamy cheese béchamel

Pork `KONTOSOUVLI` with spices and herbs

Lemon `PILAF` with pine nuts and raisins / cardamom and melted butter

Charred broccoli stems with smoked salt

SHARING STYLE DESSERTS

LOUKOUMADES donuts / Vitinas Vannila honey/ Mastic Fiore di Latte ice cream

Tsoureki Brioche /chocolate sauce/ Praline & salted caramel / Ice cream

Fruit platter with local seasonal fruits

90€ per person (including VAT)