

Easter

MENU

Traditional Easter Friday Dinner

Handmade bread with flavored butter

Sweet pumpkin velouté soup with aromatic spices

Fresh green salad with a fragrant citrus fruit dressing

Crispy fried squid with traditional taramosalata

Seafood linguine in an aromatic sauce

Pouches of traditional halva

Served dinner menu (20:00-23:00) €30.00/person

Traditional Easter Saturday Dinner

Handmade bread with flavored butter

*Mageiritsa Traditional Greek Easter soup made with lamb offal,
lettuce, dill and egg-lemon sauce.*

*Stuffed mushrooms with cream cheese, fresh herbs, dried fig and
prosciutto*

*Variety of fresh vegetables, multi color cherry tomatoes, caramelized
Aegina pistachios, lime dressing and Greek manouri cheese*

Slow-cooked lamb with aromatic herbs and sour trahana

Traditional orange pie with ice cream

Served dinner menu (20:00-01:00) €39.00/person

Easter Sunday Menu

Handmade bread with flavored butter

Mixed seasonal salad

Tzatziki

Traditionally roasted local lamb to share (platter for 2 or 4 people)

Oven roasted lamb with artichokes

& potatoes with lemon and oregano

Lemon pie

Chocolate cake with Madagascar vanilla ice cream

Served lunch menu (13:00-16:00) €41.00/person