



CANDLELIGHT DINNERS

“Eternal Memory”

APPETIZERS

Green Seasonal Salad with Fillet of Duck slices and Honey Vinaigrette
Onions stuffed with Vegetables
Nests with Chicken Bites and Mushrooms

MAIN COURSES

Fillet of Salmon wrapped in Zucchini slices and Dill Sauce

OR

Fillet of Pork in Sweet n' Sour Sauce accompanied by Baked Potatoes

DESSERT

Corn of Chocolate with Cream and Bananas

“Sweet Harmony”

APPETIZERS

Traditional Santorinian Salad with Bread Bites and Caper
Tomato Soup with Feta Cheese and Traditional “Trahanas” (Fruментy)
Fried “Tempura” Eggplants served in Yoghurt and Mint Sauce

MAIN COURSES

Greek Moussaka with Red Peppers, Eggplant Mousse, Mashed Potatoes & Prosciutto

OR

Fillet of Fish “A La Caramel” with Vegetables in pure virgin Olive Oil & Lemon Sauce

DESSERT

Traditional Greek Teaspoon Sweet

“Sunset Experience”

APPETIZERS

Abundance of Seasonal Vegetables with Smoked Salmon and Orange

OR

Green seasonal Salad with Fillet of Duck in Honey and Balsamic Dressing

Tarte with Mushrooms, Cheese and Ham

Stuffed Eggs with Vegetables and Roe

MAIN COURSES

Pork and Veal Burgers served with Caramelized Onions

OR

Fillet of Chicken with Mushrooms, Ginger and Cashew Nuts

OR

Baked Langoustines with Leek and Orange Juice

DESSERT

Traditional Walnut Pie with Vanilla Ice Cream

“Santorini Savour”

APPETIZERS

Green seasonal Salad with Melon Bites, Cucumber, Red Peppers and Ginger Sauce
Crepes with Shrimps and Asparagus
Grilled seasonal Vegetables with Goat Cheese and Balsamic Vinaigrette

MAIN COURSES

Lobster Spaghetti (For 2 Persons)

OR

Fillet of Veal with Green Peppers and Caramelized Onions

OR

Roll of Pork with Apricot and Greek “Mizithra” Cheese

DESSERT

Cones of Chocolate with a tower of Fresh Fruit

“Summer Delight” (Vegetarian)

APPETIZERS

Salad of boiled seasonal Vegetables with Sweet n’ Sour Sauce
Fried Tomato and Zucchini Balls with Fresh Onions
Vegetable Terrine with Wild Rice

MAIN COURSES

Tomato and Pepper stuffed with Rice, Raisins and Pine Nuts

OR

Vegetable Balls with grilled Peppers and Balsamic vinegar

DESSERT

Fruit Jelly