



CANDLELIGHT DINNERS

"SAGITTARIUS" (VEGETARIAN)

APPETIZERS

Salad of boiled seasonal Vegetables with Sweet n' Sour Sauce
Fried Tomato and Zucchini Balls with Fresh Onions
Pasta Tubes filled with Carrots and Spinach **Glaze**

MAIN COURSES

Tomato and Pepper stuffed with Rice, Raisins and Pine Nuts

OR

Vegan Burger with grilled Peppers and Balsamic vinegar

DESSERT

Fruit Jelly

"LIBRA"

APPETIZERS

Green Seasonal Salad with Turkey Fillets and Honey Vinaigrette
Onions stuffed with Vegetables, Minced Meat and Pine seeds
Nests with Chicken Bites and Mushrooms

MAIN COURSES

Salmon Fillet wrapped with Zucchini slices and Dill Sauce

OR

Pork Fillets in Sweet n' Sour Sauce accompanied by Baked Potatoes

DESSERT

Chocolate Mosaic

"VIRGO"

APPETIZERS

Traditional Santorinian Salad with Bread Bites, Feta cheese, Capers & Olive Oil
Greek Gazpacho with Feta cheese crumbs and Frumenty
Santorinian Eggplant Fritters served in Yogurt and Mint Sauce

MAIN COURSES

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

OR

Roast Lamb with Potatoes with Oregano and Lemon

OR

Fish Fillet "A La Caramel" with Vegetables in pure Olive Oil and Lemon Sauce

DESSERT

Traditional Greek Tea Spoon Sweet

"GEMINI"

APPETIZERS

Abundance of seasonal Vegetables with Smoked Salmon and Orange

Baked Cannelloni filled with Seafood

Stuffed Eggs with Vegetables and Roe

MAIN COURSES

Pork and Veal Burgers served with Caramelized Onions

OR

Chicken Fillet with Mushrooms, Ginger and Sauce

OR

Baked Langoustines with Leek and Orange Juice

DESSERT

Traditional Walnut Pie with Vanilla Ice Cream

"ARIES"

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 Two

OR

Veal Fillet with Green Peppers and Caramelized Onions

OR

Beef Wellington and Caramelized Onions

DESSERT

Chocolate Pannacotta with Raspberry sauce