

**KNOSSÓS ROYAL**  
RESORT

**DINNER MENUS**

**We can create a custom (3 courses) menu especially for you and your guests from the options below**

**DINNER MENU No 1**

**Appetizers**

Creamy risotto with shrimps, mushrooms and finocchio

**Or**

Tortellini with ricotta cheese on sautéed spinach and fresh tomato sauce with basil

**Main course**

Rack of lamb on caramelized-onions cream, mini carrots spearmint sauce with ginger, garlic and lemon

**Or**

Grouper fillet cooked with vegetables cherry tomatoes and anise

**Dessert**

Nutella cheesecake with caramelized hazelnuts

**DINNER MENU No 2**

**Appetizers**

Beef carpaccio with rocket, parmesan, capers and lemon-mustard-cashews dressing

**Or**

Roasted shrimps and octopus in chickpea cream, mini rocket and sundried tomatoes sauce

**Main course**

Chicken fillet stuffed with smoked cheese from Metsovo, sweet potato cream, roasted carrots and sage sauce

**Or**

Sea bass fillet with finocchio flakes, green olives and orange slices marinated in lemon zest, orange zest and olive oil

**Dessert**

Pana cotta with strawberry theme

**KNOSSÓS ROYAL**  
RESORT

**DINNER MENU No 3**

**Appetizers**

Duck fillet slices on refreshing tabbouleh with herbs, grapes and feta cheese foam

**Or**

Refreshing quinoa salad with apple, feta cheese, dried cranberries, cherry tomatoes on an avocado base, and yoghurt - spearmint sauce

**Main course**

Veal fillet Potato cream with sundried tomatoes, roasted vegetables and cardamom-flavored sauce

**Or**

Salmon fillet with pea purée, mini vegetables and sauce with saffron from Kozani

**Dessert**

Namelaka chocolate cream with cinnamon crumble and vanilla ice cream with caramel sauce