

AQUILA
RITHYMNA BEACH



MENU 1

*Cretan Rusk with Graded Tomatoes,
Feta Cheese, Oregano and Olive Oil, Bulbs, Cheese Salad,
Tzatziki, Aubergine Salad*



*Squid Stuffed with Chaloumi Cheese,
Shrimps and Octopus on the Grill,
Marrow croquettes*



*Roasted Rack of Lamb
Mushed Aubergines
Wine sauce*



*Abbey Fig Pie
with Vanilla Ice Cream*



Filter coffee

PAI & HB 49,60€ pp / BB 61,60€ pp (Sharing Basis)

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MENU 2

*Smoked Salmon Role
With Philadelphia Cream Cheese*



Pumpkin Cream Soup



*Shrimps with Black Linguini
Tomatoes and Basil*



Mango Sorbet



*Fillet of Beef
with Wine and Mushrooms Sauce
Potatoes au Gratin
Seasonal Vegetables*



Chocolate Shuffle



Filter Coffee

Menu 2: PAI & HB 55,10€ pp / BB 67,10€ pp (Sharing Basis)

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MENU 3

*Marinated Salmon Tartar
with Mustard and Dill Dressing*



*Lobster Crème Soup
with Foam of lemon*



*Fillet of Gilt-head Sautéed
with Saffron Sauce*



*Champagne
with Mango Sorbet*



*Oven Backed Lobster
with Risotto shrimps Seganen*



*White Chocolate Bavaoise
with Orange Sauce*



Tia Maria Flavored Filter Coffee

Menu 3: PAI & HB 61,80€ pp / BB 73,80€ pp (Sharing Basis)

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MENU 4

*Smoked Salmon
with Honey Sauce*



*Tomato Crème Soup
with Blue Cheese and Croutons*



*Fillet of Steamed Sea bass
Champagne Sauce and Caviar*



Mellon Sorbet



*Fillet of Pork with Wild Mushroom Sauce
Sautéed Potatoes
Green Asparagus and Baby Carrots*



*Mille-feuille
with Fresh Strawberries*



Filter Coffee

Menu 4: PAI & HB 46,30€ pp / BB 58,30€ pp (Sharing Basis)

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MENU 5

*Green Salad
with Lobster, Mussels, Scallops
and White Balsamic Sauce*



*Fish Soup
with Vegetables*



Shrimp Risotto



*Fillet of Gilt-head Sautéed with Turmeric,
Yellow Peppers, Carrot Puree
and Thinly Sliced Vegetables*



*Salmon with Orange Sauce
Fennel and Asparagus*



*Cream Catalan
with Strawberries*



Filter coffee

Menu 5: PAI & HB 48,50€ pp / BB 60,50€ pp (Sharing Basis)

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MENU 6

*Cretan Rusk with Graded Tomatoes,
Feta Cheese, Oregano and Olive Oil, Bulbs, Cheese Salad,
Tzatziki , Aubergine Salad*



Pumpkin Cream Soup



*Fried Graviera Cheese
With Grilled Vegetables and Tomato marmalade*



*Fillet of Beef
with Wine and Mushrooms Sauce
Potatoes au Gratin
Seasonal Vegetables*



Chocolate Shuffle



Filter Coffee

Menu 6: PAI & HB 55,10€ pp / BB 67,10€ pp (Sharing Basis)

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GREEK MENU

Aubergine Salad
Cretan "Dakos" with freshly grated Tomato and
Extra Virgin Olive Oil
Cheese salad
Stuffed Vine Leaves with Yogurt



Traditional Cretan "Saganaki" Cheese
Wild Greens Pies
Pork "Bekri Meze" (wine sauted)
"Apaki" (smoked pork) with Balsamic Vinegar



Greek Farmer's Salad



Mixed Grill
Lamb chops, Chicken fillet,
Beef burger, Souvlaki
Roasted Potatoes
Sauté Peppers and Broccoli



"Kadaifi" with Ice cream

GR Menu: PAI & HB 45,20€ pp / BB 57,20€ pp (Sharing Basis)

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VEGAN MENU

Tomato soup with fresh basil



Vegetables millefeuille with Tomato Confit



Panna cotta with Soy Milk and strawberry sauce

Vegan Menu: PAI & HB 16,60€ pp / BB 28,60€ pp (Sharing Basis)

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VEGETARIAN MENU

Yellow Pumpkin soup



Tomato balls with tomato and mint sauce



Au gratin and eggplant with mozzarella and basil



Panna cotta with Soy Milk and strawberry sauce



Chocolate Soufflé with Vanilla Ice cream

Vegetarian Menu: PAI & HB 22,10€ pp / BB 34,10€ pp (Sharing Basis)

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Menu courses are not interchangeable.

Menus must be booked a minimum of 4 days in advance.

Beverages are not included in the menu price.

Prices are calculated per person.

Choice of venue is subject to additional charges.

All prices are subject to change. Notice will be issued well in advance.