

MAGMA RESORT
SANTORINI

BANQUETING KIT

MEMORABLE & UNIQUE EVENTS
TAILORED ESPECIALLY FOR YOU



MAGMA RESORT
SANTORINI

MENU BAR

COFFEE BREAKS

RECEPTIONS & COCKTAILS

FINGER FOODS

WINE TASTING

OPEN BARS

BRUNCH

BUFFET LUNCHES

BUFFET DINNERS

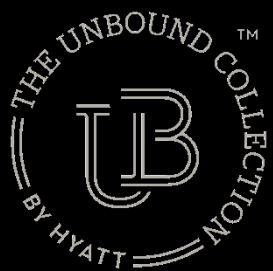
SERVED LUNCHES

SERVED DINNERS

BEVERAGE PACKAGES

ALLERGEN INFO

CONTACT US



COFFEE BREAKS



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COFFEE BREAKS

COFFEE BREAK 1

Price: 22€ per person

Still & Sparkling Water
Filter Coffee or Tea
Selection of Cookies
Cakes & Muffins

COFFEE BREAK 2

Price: 26€ per person

Menu

Selection of Cookies
Cakes & Muffins
Variety of Croissants
Seasonal Fruits
Selection of Nuts
Variety of Greek Sweets

Beverages

Fresh Orange Juice
Fresh Mixed Juice
Mineral Water & Sparkling Water
Filter Coffee & Tea

COFFEE BREAK 3

Price: 34€ per person

Menu

Selection of Cookies
Cakes & Muffins
Seasonal Fruits
Selection of Nuts
Variety of Croissants
Variety of Greek Sweets
Cheese Pie
Chicken Tortilla
Selection of Homemade Sweets

Beverages

Infused Water
Fresh Orange Juice & Mixed Juice
Mineral Water & Sparkling Water
Filter Coffee
Selection of Teas

Available for any group capacity





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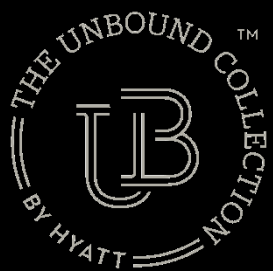
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RECEPTIONS & COCKTAILS



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RECEPTIONS & COCKTAILS

Prosecco
30€ per person

Greek Sparkling Wine
36€ per person

French Champagne
54€ per person

Selection of White, Rose & Red Wine
42€ per person

2 Signature Cocktails
50€ per person

Duration : 1 hour
Available for any group capacity





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FINGER FOODS

Menu 1

COLD APPETIZERS

Prosciutto-Wrapped Melon Bites

Sweet cantaloupe wrapped in slices of Greek prosciutto.

Grilled Sardine Bruschetta

Marinated sardines with tomato confit and fresh basil on toasted sourdough.

Mini Greek Salad Cups

Individual cups filled with cucumber, tomatoes, olives, feta cheese, and oregano dressing.

HOT APPETIZERS

Mini Quiche Assortment

A variety of mini quiches: Lorraine, spinach & feta, and mushroom & graviera.

Vegetable Spring Rolls

Crispy rolls filled with vegetables, served with a sweet chili dipping sauce.

Chicken Satay Skewers

Marinated chicken skewers served with avocado sauce

MAIN BITES

Beef Slider Minis

Juicy mini beef burgers with cheddar, arugula, and chipotle mayo on brioche buns.

Pulled Pork Sliders

Slow-cooked pulled pork with coleslaw and BBQ sauce on soft slider buns.

Grilled Halloumi & Vegetable Skewers

Char-grilled halloumi and seasonal vegetables on skewers, drizzled with lemon-oregano dressing.

DESSERTS

Mini Fruit Tarts

Buttery tart shells filled with vanilla custard and topped with fresh seasonal fruits.

Chocolate Brownie Bites

Rich and fudgy mini brownies dusted with powdered sugar.

Minimum Capacity: 40 persons | Maximum capacity : 100 persons

Price: 54€ per person





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FINGER FOODS

Menu 2

COLD APPETIZERS

Oysters on the Half Shell

Fresh oysters served with mignonette sauce, cocktail sauce, and lemon wedges.

Smoked Salmon Rosettes

Smoked salmon rolled into rosettes, garnished with crème fraîche, dill, and caviar.

Caprese Skewers

Heirloom cherry tomatoes, mozzarella pearls, and basil leaves drizzled with aged balsamic vinegar.

Beef Carpaccio Canapés

Thinly sliced beef tenderloin on crostini, topped with arugula, Parmesan shavings, and truffle oil.

Mini Lobster Rolls

Buttered brioche buns filled with chilled lobster salad and a hint of lemon.

HOT APPETIZERS

Mini Spanakopita

Crispy phyllo triangles filled with spinach, feta, and herbs.

Beef Kofta Skewers

Spiced beef skewers served with a mint yogurt dipping sauce.

Seared Scallops with Citrus Beurre Blanc

Bite-sized seared scallops drizzled with a tangy citrus butter sauce.

Truffle Parmesan Arancini

Crispy risotto balls filled with truffle and Parmesan, served with a marinara dipping sauce.

MAIN BITES

Beef Slider Minis

mini beef sliders with caramelized onions, cheddar, and truffle aioli on brioche buns.

Pulled Pork Sliders

Tender pulled pork topped with apple slaw and BBQ sauce on a soft slider bun.

Grilled Halloumi & Vegetable Skewers

Char-grilled halloumi cheese and seasonal vegetables, drizzled with lemon-herb dressing.

DESSERTS

Mini Tiramisu Cups

Individual tiramisu served in shot glasses, layered with mascarpone and espresso-soaked ladyfingers.

Assorted French Macarons

Minimum Capacity: 40 persons | Maximum capacity : 100 persons

Price: 77€ per person





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WINE TASTINGS



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GREEK WINE TASTING

GREEK WINES

4 different Greek Wines
from the North to the South of Greece accompanied by

Buttery Tart Shell

with heirloom tomatoes, berries, pickled onions, black olive soil and feta cheese mousse

Caramelised Brioche

with smoked eel, grilled peach and hollandaise sauce

Beef Meetball Tartar

with tomato confit and traditional "soutzoukaki" sauce

Breaded White Fish Fillet

with seasonal greens and white wine sauce

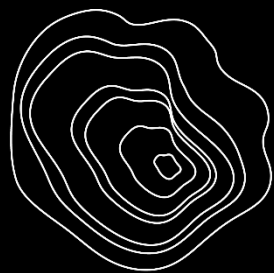
Chilled Orange Pie

Duration : 1 hour

Minimum Capacity: 2 persons | Maximum Capacity: 20 persons

69€ per person





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SANTORINI WINE TASTING

SANTORINI WINES

4 different Santorini Wines accompanied by

Buttery Tart Shell

with heirloom tomatoes, berries, pickled onions, black olive soil and feta cheese mousse

Caramelised Brioche

with smoked eel, grilled peach and hollandaise sauce

Beef Meetball Tartar

with tomato confit and traditional "soutzoukaki" sauce

Breaded White Fish Fillet

with seasonal greens and white wine sauce

Chilled Orange Pie

Duration : 1 hour

Minimum Capacity: 2 persons | Maximum Capacity: 20 persons

109€ per person





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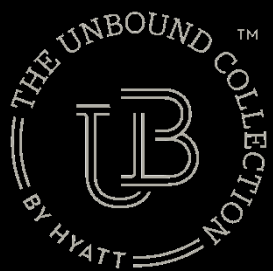
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OPEN BARS



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OPEN BARS

Open Bar 1

32€ per person for the first hour & 22€ per person for every extra hour

Still & Sparkling Water
Soft Drinks (Coca Cola, Sprite, Fanta Orange)
White Wine
Red Wine

Open Bar 2

46€ per person for the first hour & 22€ per person for every extra hour

Still & Sparkling Water
Soft Drinks (Coca Cola, Sprite, Fanta Orange)
Beer
Sparkling Wine
White Wine
Rose Wine
Red Wine

Open Bar 3

79€ per person for the first hour & 33€ per person for every extra hour

Still & Sparkling Water
Soft Drinks (Coca Cola, Sprite, Fanta Orange)
Beer
Sparkling Wine
Vodka (Absolut)
Gin (Gordon's)
Rum (Bacardi)
Whiskey (Cutty Shark)

Available for any group capacity





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BRUNCH



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BUFFET BRUNCH MENU 1

EGGS & BREAKFAST CLASSICS

Avocado Toast with Poached Eggs

Toasted sourdough topped with smashed avocado, poached eggs, chili flakes, and microgreens

Classic Eggs Benedict

Two poached eggs on English muffins with Greek prosciutto, topped with hollandaise sauce

Vegetable Frittata

A baked egg dish with zucchini, spinach, cherry tomatoes, and feta cheese

Buttermilk Pancakes

Fluffy pancakes served with maple syrup, fresh berries, and whipped cream

SAVORY PLATES

Steak & Eggs

Grilled sirloin steak, two sunny-side-up eggs, and roasted potatoes

Breakfast Tacos

Soft tortillas filled with scrambled eggs, chorizo, avocado, pico de gallo, and cream cheese

Smoked Salmon Bagel

Toasted bagel topped with cream cheese, smoked salmon, capers, red onion, and dill

Shakshuka

Spiced tomato and pepper stew with poached eggs, served with crusty bread

SWEET DELIGHTS

French Toast with Caramelized Bananas

Thick brioche slices soaked in cinnamon batter, topped with caramelized bananas and powdered sugar

Acai Bowl

A smoothie bowl with acai, granola, coconut flakes, fresh berries, and chia seeds

LIGHT & REFRESHING

Seasonal Fruit Salad

A mix of fresh seasonal fruits served with a honey-mint drizzle

Greek Yogurt Parfait

Layered Greek yogurt, granola, and mixed berries, topped with a drizzle of honey

Minimum Capacity: 40 persons | Maximum Capacity: 100 persons

64€ per person





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BUFFET BRUNCH MENU 2

COLD STARTERS & SALAD

Smoked Salmon Platter

Slices of smoked salmon with capers, dill, red onion, and lemon wedges, served with mini bagels and cream cheese

Shrimp Cocktail

Chilled jumbo shrimp with cocktail sauce and lemon slices

Greek "Horiatiki" Salad

Tomatoes, cucumbers, red onions, olives, and feta cheese, dressed with olive oil and oregano

Avocado & Citrus Salad

Mixed greens with avocado, orange segments, toasted almonds, and honey-lime vinaigrette

Charcuterie & Cheese Board

A selection of cured meats, artisan cheeses, dried fruits, nuts, and crackers

EGGS & BREAKFAST CLASSICS

Eggs Benedict Station

Poached eggs with a choice of classic, Florentine (spinach), or smoked salmon, topped with hollandaise sauce

Vegetable Frittata

A fluffy baked egg dish with spinach, zucchini, cherry tomatoes, and goat cheese

Scrambled Eggs with Truffle Oil

Creamy scrambled eggs infused with aromatic truffle oil

Mini Croissant Sandwiches

Assorted mini croissants filled with smoked turkey, brie and cranberry chutney or scrambled eggs and bacon

HOT ENTREES

Grilled Chicken & Waffles

Crispy waffles topped with grilled chicken and a maple-mustard glaze

Lobster Mac & Cheese

Creamy macaroni with chunks of lobster, topped with a golden Parmesan crust

Shakshuka

Poached eggs in a spicy tomato and bell pepper stew, served with crusty bread

Herb-Crusted Salmon

Baked salmon with a fresh herb crust, served with a lemon-dill sauce

SIDE DISHES

Greek Lemon Potatoes

Roasted potatoes flavored with lemon, garlic, and oregano

Seasonal Roasted Vegetables

A medley of zucchini, bell peppers, carrots, and asparagus with olive oil and herbs

Wild Mushroom Risotto

Creamy risotto with wild mushrooms, Parmesan, and truffle oil

DESSERTS

Baklava Bites

Mini phyllo pastries layered with nuts and honey syrup

French Toast Casserole

Baked French toast with a cinnamon-brown sugar crumble, served with fresh berries and whipped cream

Mini Cheesecake Trio

Individual cheesecakes in assorted flavors: classic, raspberry, and chocolate

Fresh Fruit Display

A colorful platter of seasonal fruits such as watermelon, melon, grapes and others

Minimum Capacity: 40 persons | Maximum Capacity: 100 persons

98€ per person



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MEDITERRANEAN BUFFET LUNCH MENU 1

APPETIZERS & MEZZE

Tzatziki

Creamy yogurt dip with cucumber, garlic, and dill, served with warm pita bread.

Hummus Trio

Classic, roasted red pepper, and spicy harissa hummus with vegetable crudités.

Dolmades

Grape leaves stuffed with rice, herbs, and a hint of lemon.

Spanakopita

Spinach and feta cheese wrapped in flaky phyllo pastry.

Marinated Olives & Feta

A mix of Kalamata and green olives with cubes of marinated feta in olive oil and herbs.

SALADS

Greek Salad

Tomatoes, cucumbers, red onion, Kalamata olives, and feta with olive oil and oregano.

Tabbouleh

A refreshing mix of parsley, bulgur, tomatoes, and mint in a lemon dressing.

Chickpea Salad

Chickpeas tossed with cherry tomatoes, cucumber, red onion, and tahini dressing.

Orzo Salad

Orzo pasta with sun-dried tomatoes, Kalamata olives, spinach, and crumbled feta.

MAIN COURSES

Grilled Chicken Souvlaki

Marinated chicken skewers served with lemon wedges.

Beef Patties

Seasoned beef patties served with lemon olive oil and mustard dressing

Mediterranean Grilled Fish

Lemon and herb-marinated fillets, grilled to perfection.

Vegetarian Moussaka

Layers of eggplant, zucchini, potatoes, and béchamel sauce.

Chicken Gyro

Thinly sliced chicken with pita bread, tomatoes, onion, and tzatziki.

SIDE DISHES

Roasted Lemon Potatoes

Crispy and golden, infused with olive oil, lemon, and oregano.

Mediterranean Rice Pilaf

Flavored with saffron, pine nuts, and currants.

Grilled Vegetables

Zucchini, eggplant, bell peppers, and asparagus with a balsamic glaze.

DESSERTS

Baklava

Phyllo pastry layered with nuts and honey syrup.

Loukoumades

Greek honey donuts drizzled with honey and sprinkled with cinnamon.

Greek Yogurt Bar

Plain yogurt with toppings like honey, nuts, fresh berries, and granola.

Minimum Capacity: 40 persons | Maximum Capacity: 120 persons

76€ per person



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MEDITERRANEAN BUFFET LUNCH MENU 2

APPETIZERS & MEZZE

Hummus Trio

Classic, roasted red pepper, and basil pesto served with pita bread and crudités

Tzatziki

Creamy cucumber and yogurt dip with fresh dill.

Muhammara

Roasted red pepper and walnut spread with pomegranate molasses.

Dolmas

Stuffed grape leaves with rice, pine nuts, and herbs.

Spanakopita Bites

Mini phyllo pastries filled with spinach and feta.

Marinated Olives

A mix of Kalamata, green, and black olives with herbs and citrus zest.

Caprese Skewers

Cherry tomatoes, mozzarella, and fresh basil drizzled with balsamic glaze.

Charcuterie Platter

Assorted Mediterranean cured meats, cheeses, and accompaniments.

SALADS

Greek Salad

Tomatoes, cucumbers, onions, olives, and feta with oregano and olive oil.

Tabbouleh

Parsley, mint, bulgur, and tomatoes with a lemon vinaigrette.

Panzanella

Tuscan bread salad with ripe tomatoes, cucumbers, red onions, and basil.

Chickpea Salad

Chickpeas, cherry tomatoes, cucumbers, and red peppers with tahini dressing.

Roasted Beet Salad

Beets with arugula, goat cheese, and candied walnuts.

SEAFOOD DELIGHTS

Grilled Octopus

Marinated with olive oil, lemon, and herbs.

Shrimp Saganaki

Shrimp cooked in a rich tomato sauce with feta and oregano.

Seafood Paella

A flavorful mix of saffron rice, mussels, shrimp, and calamari.

Smoked Salmon Platter

With dill, capers, and a lemon cream sauce.

ENTREES

Moussaka

Layers of eggplant, ground beef, and béchamel sauce.

Lamb Kofta

Grilled spiced lamb skewers served with tahini sauce.

Chicken Souvlaki

Marinated and grilled chicken skewers.

Vegetarian Tagine

Slow-cooked with chickpeas, zucchini, apricots, and spices.

Grilled Branzino

Whole Mediterranean Sea bass with herbs and garlic.

DESSERTS

Baklava

Layered phyllo pastry with honey and nuts.

Lemon Olive Oil Cake

Moist cake with a citrus glaze.

Galaktoboureko

Custard-filled phyllo with a syrup drizzle.

Fresh Fruit Platter

Seasonal Mediterranean fruits, including figs, pomegranates, and grapes.

SIDE DISHES

Lemon Herb Rice Pilaf

with parsley and dill.

Roasted Vegetables

Zucchini, bell peppers, eggplant, and onions

Potatoes Bravas

Crispy potatoes with a spicy tomato sauce.

Feta-Stuffed Peppers

Mini peppers baked with a feta-herb filling.

Minimum Capacity: 60 persons | Maximum Capacity: 120 persons

103€ per person



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VEGAN GREEK BUFFET LUNCH MENU

APPETIZERS & MEZZE

Hummus Trio

Classic, roasted red pepper, and spicy harissa hummus with vegetable crudités.

Melitzanosalata

Smoky roasted eggplant dip with garlic, lemon, and olive oil.

Skordalia

Creamy garlic and potato dip, perfect for dipping or spreading on bread.

Dolmades

Grape leaves stuffed with rice, pine nuts, and fresh herbs, served with a tangy lemon dressing

SALADS

Horiatiki With Tofu

Vine-ripened tomatoes, cucumber, red onion, green peppers, and olives dressed in olive oil and oregano, tofu

Gigantes Plaki Salad

Tender giant beans in a rich tomato-herb sauce, served chilled on a bed of arugula.

Quinoa Tabouleh

Quinoa with parsley, mint, cucumbers, cherry tomatoes, and a lemon-olive oil dressing

Zucchini Ribbon Salad

Thinly sliced zucchini, dill, and capers, drizzled with a lemon vinaigrette.

HOT BUFFET ITEMS

Fasolakia

Traditional Greek green bean stew with tomatoes, celery, and herbs.

Spanakopita Rolls

Phyllo pastry rolls filled with spinach, leeks, dill, and vegan feta.

Imam Bayildi

Slow-baked eggplant stuffed with tomatoes, onions, and garlic.

Vegan Moussaka

Layers of eggplant, potatoes, and a rich lentil-tomato filling, topped with a creamy cashew béchamel.

Briam

A hearty roasted vegetable medley of potatoes, zucchini, eggplant, and tomatoes baked in olive oil and oregano.

SIDES & BREAD

Lemon Rice Pilaf

Fluffy rice cooked with lemon zest, dill, and olive oil.

Grilled Pita Bread

Warm, charred pita slices brushed with olive oil and sprinkled with oregano.

Ladenia

Traditional Greek olive oil flatbread topped with tomatoes, red onions, and olives.

DESSERT OPTIONS

Loukoumades

Greek donuts drizzled with maple syrup and sprinkled with cinnamon.

Orange Semolina Cake

Moist and zesty cake made with orange juice and olive oil, topped with a light sugar glaze.

Minimum Capacity: 40 persons | Maximum Capacity: 120 persons

87€ per person



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BBQ BUFFET LUNCH MENU

STARTERS & SALADS

Greek Salad

Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese, Olive Oil & Oregano

“Tzatziki”

Greek Yogurt, Garlic, Cucumber, Dill

“Melitzanosalata”

Smoky Eggplant Dip with Olive Oil and Lemon

“Horiatiki” Pasta Salad

Penne, Sun-Dried Tomatoes, Olives, Feta, and Basil Dressing

“Dolmadakia”

Stuffed Vine Leaves with Lemon

Freshly Baked Bread & Pita

BBQ GRILLS

“Souvlaki” Skewers

- *Chicken with Lemon and Oregano*
- *Pork with Garlic and Paprika*
- *Vegetable Souvlaki with Bell Peppers, Zucchini, Mushrooms and Eggplant*

Grilled Seafood

Octopus with Olive Oil and Herbs

Prawns with Garlic Butter

Lamb Chops

marinated with Thyme and Olive Oil

Beef Burgers

with Feta Cheese and Sundried Tomato

“Loukaniko”

Traditional Greek Sausage

ACCOMPANIMENTS

Lemon Roasted Potatoes

Grilled Halloumi Cheese with Honey Drizzle

Charred Corn on the Cob

Seasonal Grilled Vegetables

DESSERTS

“Baklava” Layers of Filo, Nuts, and Honey Syrup

“Galaktoboureko” Custard-Filled Pastry

Greek Yogurt Bar with Honey, Nuts, and Fresh Fruits

Watermelon and Cantaloupe Slices

Minimum Capacity: 40 persons | Maximum Capacity: 100 persons
104€ per person





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SERVED DINNERS

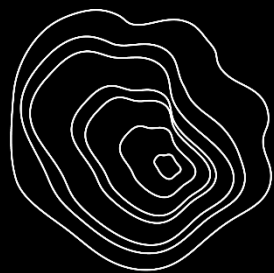
BEVERAGE PACKAGES

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BUFFET DINNERS



MAGMA RESORT
SANTORINI

MENU BAR

COFFEE BREAKS

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BUFFET DINNER MENU 1

APPETIZERS

“Dolmadakia” Stuffed Vine Leaves

Stuffed with rice, fresh herbs, and a hint of lemon, served with a tangy yogurt dipping sauce

“Spanakopita”

Flaky phyllo pastry triangles filled with spinach, feta cheese, and fresh dill

“Tzatziki” with Pita Bread

Creamy yogurt dip with cucumber, garlic, and olive oil, accompanied by warm pita bread

“Keftedes” Greek Meatballs

Juicy lamb and beef meatballs infused with mint and oregano, served with a tomato-based dipping sauce

“Fava” Yellow Split Pea Dip

Smooth and velvety dip garnished with caramelized onions, capers, and olive oil

SALADS

“Horiatiki” Classic Greek Salad

Fresh tomatoes, cucumbers, red onions, green peppers, olives, and feta cheese drizzled with olive oil and oregano

Marinated Octopus Salad

Tender octopus in olive oil, lemon, and vinegar, paired with herbs and capers

“Dakos” Salad

Traditional Cretan salad with barley rusks, grated tomatoes, mizithra cheese, and olive oil

MAIN DISHES

“Moussaka”

Layers of eggplant, potatoes, spiced minced meat, and béchamel sauce baked to perfection

Lamb “Kleftiko”

Slow-cooked lamb with garlic, lemon, and rosemary, wrapped in parchment paper for maximum tenderness

“Soutzoukakia” Greek Meatball Casserole

Spiced meatballs simmered in a rich tomato and red wine sauce, served with rice pilaf

Seafood “Saganaki”

A medley of shrimp, mussels, and calamari cooked in a tomato and feta cheese sauce, flavoured with ouzo

Vegetarian “Gemista”

Bell peppers and tomatoes stuffed with rice, pine nuts, and herbs, baked in olive oil

SIDE DISHES

“Gigantes Plaki”

Giant beans baked in a savoury tomato sauce with onions, garlic, and parsley

Lemon Potatoes

Oven-roasted potatoes with lemon, olive oil, and oregano, crispy and flavourful

Orzo Pilaf

Orzo pasta cooked with rich tomato sauce and fresh herbs

BREAD & ACCOMPANIMENTS

Freshly Baked “Lagana” Bread

Traditional sesame-topped flatbread, soft and slightly chewy

Assorted Greek Olives

Kalamata, green, and black olives marinated with herbs and citrus zest

DESSERTS

“Karidopita”

Greek aromatic walnut cake with cinnamon, clove and syrup

“Galaktoboureko”

A creamy custard pie encased in phyllo, soaked in a fragrant sugar syrup

EXTRAS

“Gyros” Station

Freshly shaved pork or chicken gyros served with pita, tzatziki, and toppings.

Cheese & Wine Pairing Corner

Featuring traditional Greek cheeses such as graviera, kefalotyri, and manouri, accompanied by local wines

Minimum Capacity: 40 persons | Maximum Capacity: 120 persons

86€ per person



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BUFFET DINNER MENU 2

STARTERS

Traditional Greek “Tzatziki”

Creamy yogurt, cucumber, garlic, and dill served with pita bread

“Melitzanosalata”

Smoky eggplant dip with olive oil and lemon

Hummus with Roasted Red Pepper

Smooth chickpea dip with roasted red pepper purée

“Dolmades”

Grape leaves stuffed with rice, pine nuts, and herbs

“Spanakopita” Triangles

Flaky phyllo pastries filled with spinach and feta

Marinated Greek Olives

A mix of “Kalamata” and green olives infused with citrus, oregano, and olive oil

“Gigantes Plaki”

Oven-baked giant beans in a rich tomato sauce

SALADS

Cretan “Dakos” Salad

Barley rusks topped with fresh tomatoes, feta, olive oil, and oregano

Classic Greek Salad

Tomatoes, cucumbers, green peppers, red onions, “Kalamata” olives, and feta cheese

Seafood Salad

Octopus, calamari, and shrimp tossed with lemon, olive oil, and herbs

MAIN DISHES

“Moussaka”

Layered eggplant, ground beef, and béchamel sauce

Beef “Kokinisto”

Beef shank ragout with a rich tomato and spices sauce served with eggplant puree

“Pastitsio”

Greek-style baked pasta with a spiced meat sauce and béchamel topping

Lamb “Kleftiko”

Slow-cooked lamb with garlic, herbs, and lemon, baked in parchment paper

Chicken Souvlaki

Skewered marinated chicken grilled to perfection

Pork “Gyros”

Slow-roasted pork slices with traditional spices

Grilled Sea Bass

Fresh Mediterranean sea bass drizzled with olive oil and lemon

Shrimp “Saganaki”

Prawns cooked in a rich tomato sauce with feta and ouzo

Vegetarian “Gemista”

Peppers and tomatoes stuffed with rice, herbs, and raisins

SIDE DISHES

Lemon-Herb Roasted Potatoes

Potatoes baked with olive oil, lemon, and oregano

“Spanakorizo”

Spinach and rice pilaf with dill and lemon

Grilled Seasonal Vegetables

Eggplant, zucchini, and peppers with a balsamic glaze

Pita Bread & Lavash

Warm, soft bread for dipping

DESSERTS

“Baklava”

Layers of phyllo dough with honey, nuts, and cinnamon

“Galaktoboureko”

Custard pie with semolina and phyllo soaked in syrup

“Loukoumades”

Greek-style honey donuts drizzled with cinnamon and crushed nuts

Greek Yogurt Bar

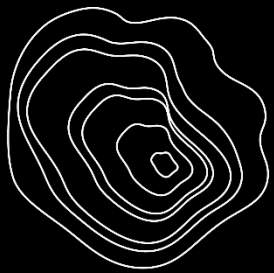
Thick yogurt with toppings like honey, walnuts, figs, and fresh berries

Seasonal Fresh Fruit Platter

Watermelon, cantaloupe, grapes, and cherries

Minimum Capacity: 60 persons | Maximum Capacity: 120 persons

104€ per person



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SERVED LUNCH MENU 1

OPTION 1

SALAD

Greek salad

STARTER

Wild Greens Spring Rolls
with "Xygalo" Cream

MAIN COURSE

Chicken "Gyros"
with Yoghurt Sauce and Pita Bread

OR

John Dory
with potatoes, onions, lemon and garlic stew

DESSERT

Apple Tart
with vanilla Madagascar Ice-Cream

OPTION 2

SALAD

Valeriana Leaves Salad
with crispy chickpeas and "Kefalotyri" cheese with black truffle

STARTER

Beetroot Carpaccio
with yoghurt & fresh berries

MAIN COURSE

Deconstructed "Pastitsio"
with calamarata pasta, slow cooked beef cheeks and foamy bechamel sauce

OR

Artisanal "Schioufichta" Pasta
with red prawns and shellfish bisque

DESSERT

Cretan Cheesecake
with "Mizithra" cheese cremeux and barley rusk crumble

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons

76€ per person





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SERVED LUNCH MENU 2

AMUSE-BOUCHE

Mini “Spanakopita” Tartlet

Crispy filo pastry filled with spinach, feta cheese, and herbs

Octopus Carpaccio

Thinly sliced octopus drizzled with olive oil, lemon, capers, and fresh dill, served with a touch of fava purée

SOUP

“Avgolemono” Soup

Traditional Greek chicken and rice soup enriched with egg-lemon sauce, garnished with microgreens

SALAD

Modern “Horiatiki” Salad

A deconstructed Greek salad with heirloom tomatoes, cucumber pearls, “Kalamata” olive tapenade, feta mousse, and an oregano olive oil drizzle

MAIN COURSE

1st Option

Braised Lamb Shank

Slow-cooked lamb shank with “fassolakia” and guancia stew, with potato rösti

2nd Option

Grilled Sea Bass

Fresh Mediterranean sea bass with a lemon-herb sauce, served over Santorini fava purée and sautéed greens

Vegetarian Option

“Gemista”

Oven-baked tomatoes and bell peppers stuffed with herbed rice, pine nuts, and raisins, served with a side of yogurt

DESSERT

“Galatopita” Tart

A modern take on the classic milk-custard pie served as a glazed phyllo pastry tart with a hint of orange zest, paired with a scoop of “Pistachio” ice cream

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons

99€ per person





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SERVED LUNCH MENU 3

AMUSE BOUCHE

Miniature Tomato Confit Tart

A delicate phyllo pastry tart filled with slow-roasted heirloom tomatoes, fresh basil, berries, dehydrated olives and a drizzle of aged balsamic reduction, served with feta mousse

APPETIZER

Chargrilled Octopus with Lemon and Oregano

Tender octopus chargrilled and served with a citrus-herb emulsion, caramelized shallots, and Aleppo pepper

SOUP

Velouté of Roasted Red Pepper and Almond

Silky roasted red pepper soup with Marcona almond, smoked paprika and Greek yogurt

SALAD

Mediterranean Panzanella Salad

A deconstructed version with compressed cucumber, heirloom tomatoes, "Kalamata" olive powder, torn burrata, and basil croutons, dressed with sherry vinaigrette

SEAFOOD INTERMEZZO

Seared Scallop with Saffron Risotto

PASTA COURSE

Squid Ink Spaghetti with lobster, cherry tomatoes and bisque

MAIN COURSE

Herb-Crusted Lamb Loin with Eggplant Purée

Served with harissa-infused jus, and roasted root vegetables

CHEESE COURSE

Mediterranean Cheese Selection

A trio of Mediterranean cheeses (Manchego, Chlora Santorinis, and aged Feta) paired with fig compote, honeycomb, and walnut crackers

DESSERT

Orange Blossom "Baklava" with Pistachio Ice Cream

PETIT FOURS

Mediterranean Sweet Bites

A selection of mini desserts: olive oil and orange madeleines, "Galatopita" bites, macarons, truffles

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons

172€ per person



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SERVED DINNER MENU 1

STARTER

Fried Puff Pastry
tart shells stuffed with wild greens and herbs

Eggplant
stuffed with slow cooked beef cheek and topped with bechamel sauce

SALAD

Green Salad
with strawberries, hazelnuts and aged balsamic vinegar vinaigrette

MAIN COURSE

Orzo "Giouvetsi"
cooked in tomato sauce with beef short -ribs and grated "Graviera" cheese
OR

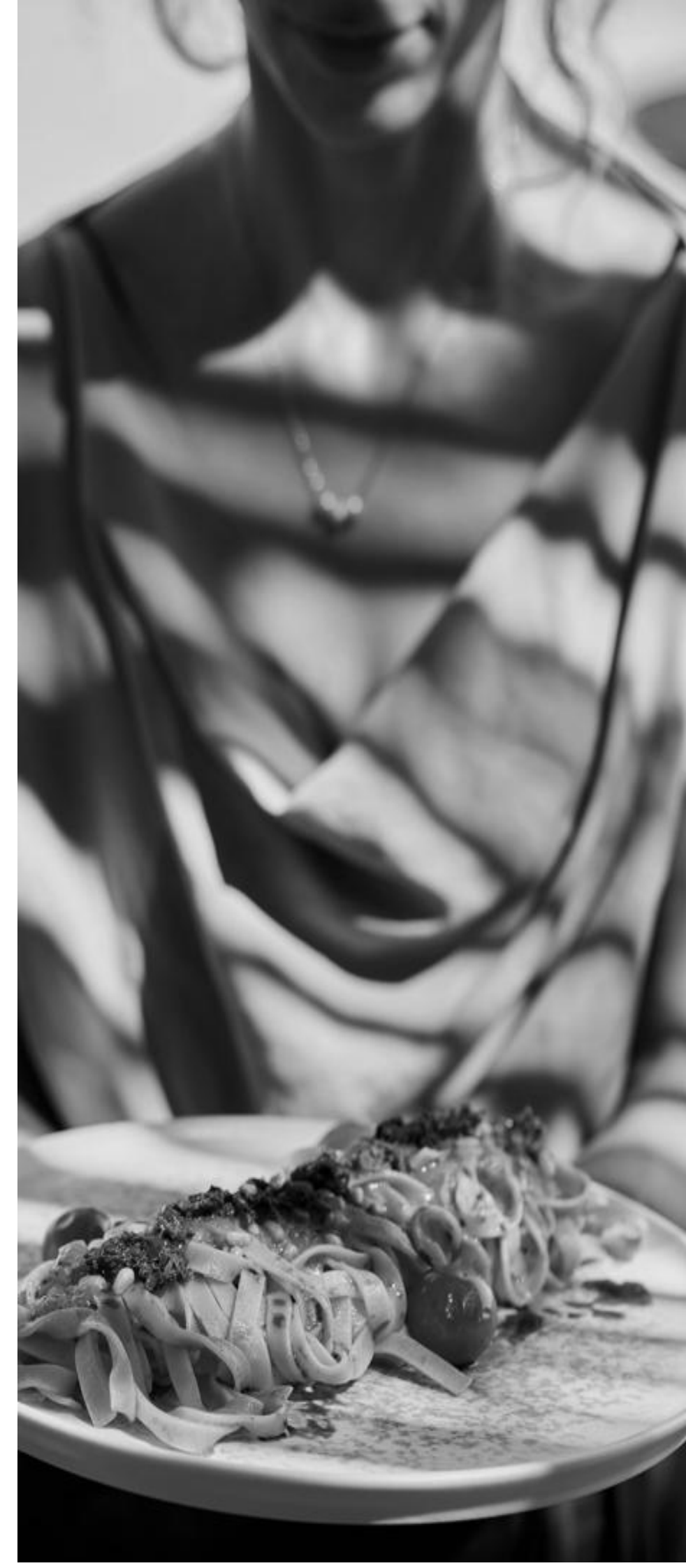
Traditional Corfiot "Bianco"
with catch of the day fish, potatoes, onions, lemon and garlic stew

DESSERT

Chocolate Doughnut
with Tanzania chocolate mousse, feuilletine biscuit and strawberry compote

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons

72€ per person





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SERVED DINNER MENU 2

STARTER

Red Prawn Carpaccio
with radish flakes and beluga caviar (+15 , 5gr)

Wagyu Beef Carpaccio
with black olive soil and semi-dried tomato

SALAD

Green Salad
with capers, cucumber, feta cheese mousse and carob rusk 'soil'

MAIN COURSE

Red Mullet
stuffed with vegetables "Ratatouille" and cauliflower puree

OR

Rustic lamb "Kleftiko"
with vegetables, cooked in parchment paper

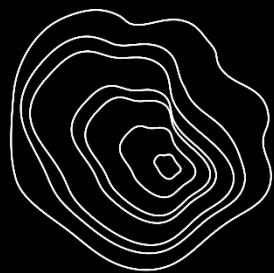
DESSERT

Traditional "Baklava"
with "Aegina" pistachio praline and caramelised pastry phyllo

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons

99€ per person





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SERVED DINNER EARTH MENU

Chef's Welcome

Pork "En Papillote"

First Course

Wagyu Beef Carpaccio

with crispy black olives, tomato confit and extra virgin olive oil

Second Course

"Pastitsio"

with slow cooked beef cheeks, handmade cannelloni and foamy bechamel sauce

Third Course

Lamb Shoulder Confit

with eggplant puree, Greek yoghurt and potato gnocchi

Fourth Course

Beef Fillet

with glazed baby vegetables and green pepper sauce

Fifth Course

Greek Coffee Tart

with hazelnut praline, salty caramel, caramelised hazelnuts and coffee ice cream

Minimum Capacity: 10 persons | Maximum Capacity: 20 persons

172€ per person





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SERVED DINNER SEA MENU

Chef's Welcome

Beetroot Waffle With Fish Roe Mousse

First Course

Smoked Red Prawns
with lime and honey-pepper mayonnaise

Second Course

Grouper Fish Rice Balls
with egg-lemon sauce foam and smoked bottarga

Third Course

Crab Raviolo
with tomato water "beurre blanc" and lemon confit

Fourth Course

Catch of the Day (1kg)
on the grill, with baby vegetables, steamed seasonal greens and olive-lemon

OR

Lobster Tail

with pasta cooked in lobster bisque, with cherry tomatoes and garlic

Fifth Course

Chilled Orange Sponge Cake
with vanilla ice-cream, crispy puff pastry and orange confit

Minimum Capacity: 10 persons | Maximum Capacity: 20 persons

204€ per person





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SERVED DINNER VEGETERIAN MENU

Chef's Welcome

Black & Green Olive Spheres

First Course

Garden Salad

*with baby carrots, asparagus, tender stem broccoli, Brussel sprouts and baby onions
on a black-olive and carob rusk "soil"*

Second Course

Tomato Tart

with heirloom cherry tomatoes, capers, tomato jam, pickled onions, olives and feta cheese mousse

Third Course

"Gemista"

with stuffed vegetables tartar, stuffed vegetables foam and crispy rice

Fourth Course

Smoked Cabbage

with icing sugar mayonnaise, caramelized hazelnuts and cherry tomatoes confit

Fifth Course

Lemon Balm

with Lemon cream, lime and lemon soup, kumkuat confit, citrus fruit meringue and basil sorbet

Minimum Capacity: 10 persons | Maximum Capacity: 20 persons

136€ per person





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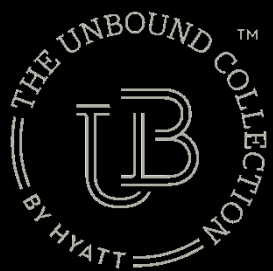
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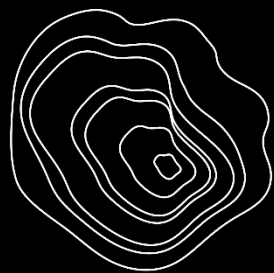
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LUNCH BEVERAGE PACKAGES

PACKAGE 1

31€ per person

Still & Sparkling Water
Soft Drinks
Beer or Wine

PACKAGE 2

42€ per person

Still & Sparkling Water
Soft Drinks
Beer
White & Red Wine
Sparkling Wine
Filter Coffee

PACKAGE 3

57€ per person

Lunch Beverage Package 3
Still & Sparkling Water
Soft Drinks
Santorini Beer (Yellow & Red Donkey)
White, Rose, Red Wine (Santorini)
Sparkling Wine
Selection of Coffee

Minimum Capacity: 40 persons | Maximum Capacity: 80 persons





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DINNER BEVERAGE PACKAGES

PACKAGE 1

35€ per person

Still & Sparkling Water
Soft Drinks
Beer or Wine

PACKAGE 2

46€ per person

Still & Sparkling Water
Soft Drinks
Beer
White & Red Wine
Sparkling Wine

PACKAGE 3

68€ per person

Still & Sparkling Water
Soft Drinks
Santorini Beer (Yellow & Red Donkey)
White, Rose, Red Wine (Santorini)
Sparkling Wine

Minimum Capacity : 40 persons | Maximum Capacity: 80 persons





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FOOD ALLERGENS



V: VEGETARIAN, **GF:** GLUTEN FREE, **DF:** DAIRY FREE, **VG:** VEGAN

G (gluten), S (sesame), N (nuts), Cr (crustaceans), E (eggs), F (fish), Ma (mustard), M (milk), Cr (celery)
P (peanuts), Sy (soya), Mol (molluscs), Lp (lupin beans), Sp (sulphites)

- The oil used on salads is extra virgin olive oil. Greek salad contains feta cheese P.D.O.
 - All prices are in Euro currency
 - All taxes are included in the prices
- The consumer is not obliged to pay if the notice of payment has not been received. (Receipt-Invoice)
- The restaurant is legally required to present complaint/comment forms in a special box next to exist

Kindly inform us of any allergies or special dietary requirements we should be aware of:

Person in charge in case of market inspection: George Pitsinelis

Consulting Chef: **Soultatos Lefteris** | Executive chef: **Kokkalis Stefanos**





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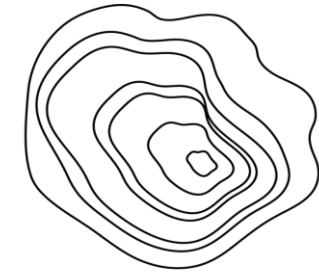
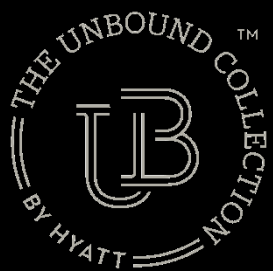
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MAGMA RESORT
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