



BLUE SEA BEACH IN CRETE

M E N U

PRIVATE DINNER MENU

MENU 1

Pumpkin cappuccino with star anise

Scallops in Jerusalem artichoke cream, beetroot,
purple potato chips and salmon roe

Quinoa salad with shrimps and creamy eggplant salad

Crispy crusted sea bream fillet with mashed peas,
eggplant mousse and honey with pepper sauce

Crispy base with green apple cream and cocoa butter topping

Wine pairing (proposal)
Chardonnay (white) 19.00 euro
By Douloufakis

Price 36,00 euro p.person
(min.40 persosns)



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M E N U

PRIVATE DINNER MENU

MENU 2

Cauliflower cappuccino

Cretan graviera cheese in nut crust with tomato marmalade

Green salad with strawberries and hazelnuts in aged balsamic vinaigrette with fried talagani cheese and sesame

Rib eye with caramelized onions

Chocolate mousse with ginger in almond dacquoise

Wine pairing (proposal)
Pinot noir (red) 24.00 euro
By Ktima Dio Filoi

Price 36,00 euro p.person
(min.40 persosns)



BLUE SEA BEACH IN CRETE

M E N U

TRADITIONAL BUFFET

FRESH BREAD
CRUNCHY BRUSCHCETTA
GREEN AND BLACK OLIVES

COLD STARTERS
STUFFED WINE LEAVES WITH YOGHURT
CRETAN NTAKOS WITH BIOLOGIC TOMATOES
VARIETY OF GREEK CHEESE AND COLD CUTS

HOT STARTERS
TENDER OCTAPUS WITH "FAVA" PURRE
AUBERGINES WITH TRADITIONAL SOUR FRUMENTY AND FETA CHEESE
TRADITIONAL PIES

SALADS
FRESH SALADS
(TOMATO, CUCUMBER, ICEBERG, RED CABBAGE, PEPPERS, OGNION, LOLO ROSSO)
COMPOSERS SALADS
(GREEK SALAD, FISH SALAD, LENTILS WITH ORANGE, GREEN WITH HERBS)

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GARNITURES
POTATOES IN THE OVEN
RICE WITH RAISINS
VEGETABLE RATATUILLE

ACTION
PORK SOUVLAKI, PORK BELLY CHOPS AND CHICKEN ON GRILL
TRADITIONAL "GYROS", FINE SLICED PORK
GRILLED MINI PITA BREADS

DESSERTS
FRESH SEASONAL FRUITS
YOGHURT WITH SPOON SWEETS
VARIETY OF TRADITIONAL DESSERTS
HONEY PUFFS WITH NUTS

Price 28,00 euro p.person
(min.40 persosns)