

Ceremony Cocktail Menu I

Bottled mineral water with slice of lemon for all guests upon arrival.

After the “Ceremony”

Unlimited refill of Sparkling wine, soft drinks & juices

€32,00 per guest

Ceremony Cocktail Menu II

Bottled mineral water with slice of lemon for all guests upon arrival.

After the “Ceremony”

Unlimited refill of Premium Sparkling wine, soft drinks & juices

Caviar canape’s

Chocolate coated strawberries

€45,00 per guest

VEGETARIAN MENU I

Cyclades islands salad

Spinach, rocket, tomato, radish, 'manouri' cheese, pine nuts, sauce al pesto and balsamic vinegar

Potatoes papoutsakia

Stuffed baked potato with Santorinian cherry tomatoes, variety of peppers, hard cheese, crème fraiche and fresh basil

Santorinian pasta

Santorinian cherry tomatoes, rocket, Santorinian white eggplant, capers, parsley, zucchini & Vinsanto wine in a salty hard yellow cheese nest

Apple tart

Price per person: €105,00

VEGETARIAN MENU II

Greek islander's favourite salad

Mixed green salad with dried and fresh fruits, hazelnuts, 'manouri' cheese and dressing of basil

Grilled vegetables with cream cheese mousse

Eggplants, zucchini, mushrooms, cherry tomatoes

Santorinian Risotto

Cherry tomatoes, rocket, Santorinian white eggplant, mushrooms, capers, parsley

Mousse mascarpone w. caramelized strawberries

Price per person: 115,00 €

MEAT MENU I

Chicken salad

Rocket leaves, lettuce, lola salad, chicken, flakes of parmesan cheese and a dressing of basil and mustard

Traditional local Mousaka

Grilled Santorinian white eggplants, virgin olive oil fried potatoes, minced prime beef meat topped with local béchamel

Shank of lamb

with fried skin-on potato slices and tomato-honey-smoked paprika-pepper sauce

Mousse mascarpone w. caramelized strawberries

Price per person: €120,00 per guest

MEAT MENU II

Avocado salad

Rocket, lettuce, Santorinian cherry tomato, avocado boletes, hard yellow salty cheese flakes, balsamic vinegar and pomegranate seeds.

Porcini soufflé

Porcini mushrooms, Cretan *Apaki* (smoked chicken leg), *Katiki* (soft Greek goat cheese) and Mediterranean herbs.

Mainland beef fillet

Marinated in local herbs, smoked paprika and black smoked salt, comes with black soya bread and a black truffle cream, potato mash w. celery & carrot

Lemon cream pie

Lemon cheese cream and lemon custard cream with a biscuit crumble, crunchy meringue and passion fruit sauce.

Price per person: 135.00 €

SEAFOOD MENU I

Smoked salmon salad

Rocket, carrot, lettuce, fennel, cherry tomatoes and dressing with mustard Dijon and dill

Shrimps 'saganaki'

Cherry tomatoes, tomato sauce, variety of peppers, feta, ouzo

Seabream fillets

On flavored couscous, olive oil and lemon sauce

Creme brulee w. chocolate

Price per person: 120,00 €

SEAFOOD MENU II

Scampi carpaccio

Peeled sliced scampi marinated in lime and ginger with a spearmint cream, mango and sour apple.

Seafood ravioli

Fresh ravioli with salmon and shrimps, in a vegetable broth with avocado pesto, pine nuts and fresh rocket.

Stuffed lobster

Half lobster shell stuffed with its flesh, fresh Greek yoghurt cream, Santorinian cherry tomatoes, colourful peppers, garlic and Greek herbs, potato mash & ginger

White chocolate house

White chocolate cream and strawberry cream with tangerine jam on chocolate sponge.

Price per person: 145,00 €

GLUTEN FREE MENU

Mushroom salad

Cherry tomatoes, grilled talagani cheese and balsamic vinaigrette

Grilled shrimps

Fresh tomato, basil and mousse of feta cheese

Salmon fillet

Salmon, ratatouille vegetables and flavoured butter

Yoghurt mousse w. orange jam

Price per person: 120,00 €

GLUTEN & DAIRY FREE MENU

Traditional local potato salad

Soft boiled fresh potato, Santorinian cherry tomatoes, peppers variety, olives, spring onions, lime, local herbs' cream

Villager's garden salad

Roasted vegetables (Fresh mushrooms, eggplant, zucchini, variety of peppers, tomato) glazed with balsamic vinegar

Grilled Rib-eye

BBQ sauce, citrus sauce, sweet & sour chili and wine marmalade with hot chili and vegetable couscous w. toasted almonds and orange zest

Chilled strawberry soup

With strawberry liquor, vanilla ice-cream and fresh spearmint.

Price per person: 135,00 €

Above prices include 24% vat & taxes