



Dear guests, please read below 12 menus, with Greek healthy food, we recommend.

MENU 1

Appetizers

"Tyropita" - layers of buttered phyllo filled with feta cheese

Salad

Greek salad - tomatoes, cucumber, peppers, olives, onions, feta cheese, oregano

Main course

Stuffed courgette with minced meat topped with white sauce

Dessert

Yoghurt with grated lemon zest

Fresh seasonal fruit

MENU 2

Appetizers

"Kolokythopita" - layers of buttered phyllo filled with courgette and feta cheese

Salad

Greek salad - tomatoes, cucumber, peppers, olives, onions, feta cheese, oregano

Main course

Beef patties with oven roasted potatoes

Dessert

"Portokalopita" - a syrupy orange flavored cake made with shredded phyllo dough

Fresh seasonal fruit

MENU 3

Appetizers

Greek "tzatziki" - a yoghurt and cucumber sauce with garlic

Main course

Lamb with potatoes in the oven

Dessert

"Ravani" with vanilla ice cream - a syrupy semolina cake

Fresh seasonal fruit

MENU 4

Appetizers

"Spanakopita" – layers of buttered phyllo filled with spinach and feta cheese

Salad

Greek salad – tomatoes, cucumber, peppers, olives, onions, feta cheese, oregano

Main course

"Sofrito" - beef slices cooked with garlic, vinegar and parsley with rice - traditional Corfiot dish

Dessert

Variety of ice cream

Fresh seasonal fruit

MENU 5

Appetizers

Octopus in oil and vinegar

Marinated white bait

Main course

Fresh grilled fish

Boiled vegetables – potatoes, carrots, broccoli, baby courgette

Dessert

Variety of ice cream

Fresh seasonal fruit

MENU 6

Appetizers

Salad – spinach, rocket, apple, parmesan, balsamico

Main course

"Pastitsado" – beef in fresh tomato sauce with penne pasta – traditional Corfiot dish

Dessert

Fresh seasonal fruit

MENU 7

Appetizers

Greek "tzatziki" – a yoghurt and cucumber sauce with garlic

Salad

Greek salad – tomatoes, cucumber, peppers, olives, onions, feta cheese, oregano

Main course

In house meat BBQ with oven roasted potatoes

Dessert

Variety of ice cream

Fresh seasonal fruit

MENU 8

Appetizers

Fresh green beans from our garden cooked with fresh tomatoes

Feta cheese

Main course

Oven cooked breaded chicken breasts with potato puree

Dessert

Semolina pie in syrup

Fresh seasonal fruit

Variety of ice cream

MENU 9

Appetizers

"Tyropita" – layers of buttered phyllo filled with feta cheese

Feta cheese

Salad

Green salad

Main course

Stuffed tomatoes and peppers

Dessert

Variety of ice cream

MENU 10

Appetizers

Small cheese pies

Salad

Green salad

Main course

"Mousaka" – baked layers of aubergine and minced beef topped with béchamel sauce

Dessert

Yoghurt with grated lemon zest

Fresh seasonal fruit

MENU 11

Salad

Green salad

Main course

Pasta with fresh prawns and fresh tomatoes

Dessert

Variety of ice cream

Fresh seasonal fruit

MENU 12

Appetizers

Aubergine with fresh tomato sauce

Salad

Tomato salad

Main course

Greek pastitsio – layers of pasta with minced meat topped with béchamel sauce baked until golden brown

Dessert

Variety of Ice cream

Fresh seasonal fruit