

thalasa & alati

SOUP OF THE DAY

7.00€

APPETIZER

SMOKED EGGPLANT

Grilled smoked eggplant with tomatoes which is braised in the oven with oregano—scented sheep's milk feta cheese

11,00€



STEAMED MUSSELS

With finocchio, spring onions, white wine & fresh herbs

14,00€



SALMON ROSETTES

Smoked salmon on crispy bread with arugula, egg, spring onions & fried Santorini capers

13,00€



SPLIT PEAS SPREAD

Grilled octopus, caramelized onions & fried capers

14,00€



FETA CHEESE ROLL

With thyme honey & toasted sesame seeds

11,00€



HALOUMI CHEESE

With vine leaf on pita bread, with jam & caramelized hazelnut

12,00€



SHRIMP SAGANAKI

With onion, garlic, peppers, tomato sauce and ouzo

14,00€



SALADS

BUFFET

(Self-service from the buffet)

11,00€

MONASTERY

Green salad with local veal, cherry tomatoes, toasted pita bread & lime sauce



AMBROSIA

Spinach salad with orange fillet, grapes, pistachio, sun-dried tomato, soft cheese bites & sweet mustard sauce



BEETROOT WITH ARUGULA & CHEESE FLAKES

Salad with beetroot, cream cheese, arugula, walnuts & orange dressing



GREEK SALAD

Greek salad with grilled pita bread, tomatoes, cucumber, onion, green peppers, olives, feta cheese and caper



CRETAN DAKOS

Grated tomato, throumba olives, caper and feta, crumbles on a bed of barley rusk drizzled with olive-oil



TZATZIKI

Traditional local yoghurt with cucumber, garlic, vinegar and virgin olive oil



HUMMUS

Tahini, smoked paprika, lemon balm and garlic bread chips



MAIN DISH

SOUVLAKI BOTSARI

Chicken fillet with vegetables, marinated with herbs in yogurt sauce, served with potato chips

18,00€



PORK FILLET WITH SUN-DRIED TOMATO

Thyme-flavoured pork with sun-dried tomato & gruyere cheese served with grilled vegetables

22,00€



*GRILLED BEEF FILLET

28,00€

Grilled beef fillet with fresh oregano & lemon sauce served with aromatic vegetables and butter

AI & HB



SEA BASS FILLET WITH VEGETABLES & ANISE

Sea bass fillet with sautéed julienned vegetables & anise sauce, served with broccoli & sautéed asparagus

21,00€



ORZO WITH SHRIMPS & SAFFRON

Orzo with shrimps, chopped vegetables, cherry tomatoes, basil & saffron-flavoured roasted cream cheese

19,00€



GRILLED SALMON FILLET

Grilled Salmon fillet accompanied with cashew nuts flavored with chickpeas foam

23,00€



TRADITIONAL DISHES

TRADITIONAL MOUSSAKA

This dish is a legend! Creamy, juicy and absolutely delicious. Greek moussaka (mousaka) is one of the most popular dishes in Greece, served in almost every tavern and prepared in every household. (Juicy minced beef, sweet eggplants and creamy béchamel sauce)

18,00€



GIAOURTLOU KEBAB

Grilled kebab on pita bread with tomato sauce & yogurt with herbs, served with an aromatic purée

19,00€



LAMB SLOWLY COOKED IN A POT

Braised lamb shank slowly cooked with herbs in dark sauce, served with an aromatic celeriac purée

21,00€



CHICKEN baked in a clay pot

With yogurt crust, gruyere cheese, vegetable ratatouille, and fresh herbs

19,00€



DESSERT

BUFFET

Self-service from the buffet

7,00€

TRADITIONAL BAKLAVA



WALNUT PIE



GREEK YOGURT WITH HONEY & WALNUTS



CHOCOLATE MOUSSE



IN-SEASON FRESH FRUITS



ICE CREAM OF YOUR CHOICE



*Not included in the All-inclusive package