

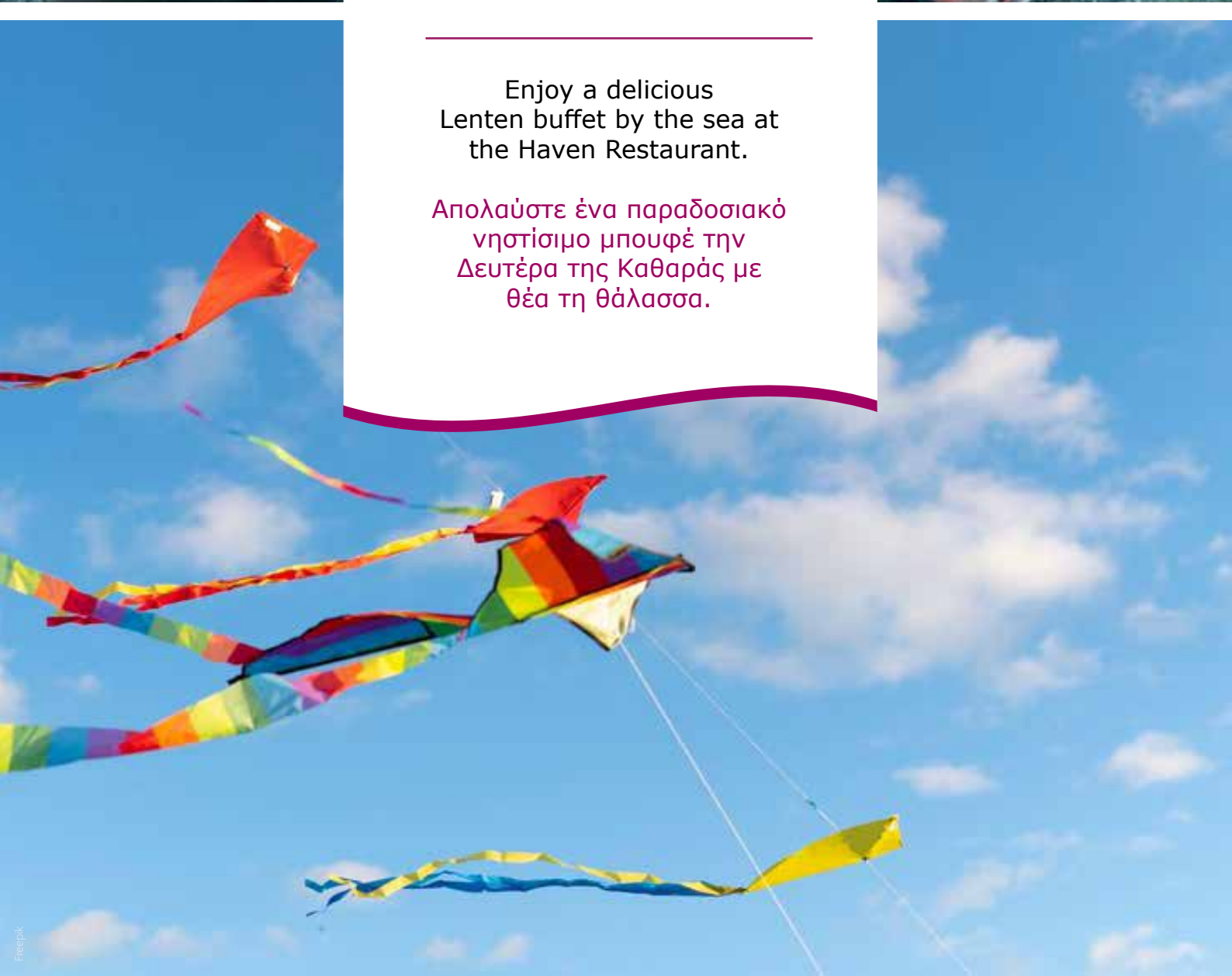


GREEN MONDAY

18.03.2024

Enjoy a delicious
Lenten buffet by the sea at
the Haven Restaurant.

Απολαύστε ένα παραδοσιακό
νησιόσιμο μπουφέ την
Δευτέρα της Καθαράς με
θέα τη θάλασσα.



Menu

indicative menu

STARTERS

- Avocado and shrimp salad with crunchy lettuce and citrus fruit
- Tabouleh salad with bulgur wheat pilaf, spring onion, parsley, mint, tomato and cucumber
- Fried cauliflower with coriander
- Marinated mushroom salad with cherry tomatoes
- Boiled artichoke salad with broad beans
- Black-eyed bean salad with zucchini and cherry tomatoes
- Seafood salad with octopus, calamari, mussels and shrimps
- Potato salad with parsley, olive oil and lemon
- Beetroot salad with garlic and olive oil
- Platter of smoked and marinated salmon
- Platter of smoked mackerel and herring
- «Halvas» sesame paste with peanuts

SALAD BAR

- «Louvana» yellow split peas, spring onion, artichoke, carrot, cherry tomatoes, mixed leaves, tomato, cucumber, green & black, olives, capers, sweet corn
- «Tahini» sesame seed dip | «Taramas» fish roe dip
- «Hummus» chickpea and garlic dip | Melinzosalata» aubergine dip

MAINS

- Grilled Tiger prawns
- Grilled octopus with olive oil and lemon
- Deep fried calamari
- «Gemista» vegetables stuffed with rice
- «Kolokithokeftedes» deep-fried marrow balls
- «Falafel» with «Tahini» sesame seed dip
- Seafood Paella with calamari, mussels and prawns
- «Spanakorizo» rice with spinach
- Baked jacket potatoes
- Seasonal vegetables

DESSERTS

- «Gianiotiko» nut-filled phyllo pastry with vanilla and cinnamon
- «Kateifi» phyllo pastry with almonds
- «Baklavas» phyllo pastry with honey and nuts
- «Saraigli» coiled, nut-filled phyllo pastry
- «Kalo prama» semolina cake with lemon
- «Halouvas» semolina pudding with almond and rosewater
- «Mahalepi» rose-flavoured sweet
- Vegan chocolate cake
- Fruit salad
- Seasonal fruit