



# GREEN MONDAY

03.03.2025

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

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

Adults | Ενήλικες: €40  
Kids | Παιδιά: €30



# 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

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## MAINS

Grilled Tiger prawns  
Vegetable Penne  
Deep fried calamari  
«Gemista» vegetables stuffed with rice  
«Kolokithokeftedes» deep-fried marrow balls  
«Falafel» with «Tahini» sesame seed dip  
Orzo pasta with seafood  
Kolokasi "Taro" root vegetable with tomato and celery  
«Spanakorizo» rice with spinach  
Baked jacket potatoes  
Seasonal vegetables

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## 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