

GREEN *MONDAY*

23.02.2026

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: €45
Kids | Παιδιά: €30

GREEN MONDAY BUFFET LUNCH | 13:00HRS

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
Orzo pasta with forest mushrooms and truffle
Deep fried calamari
«Gemista» vegetables stuffed with rice
«Kolokithokeftedes» deep-fried marrow balls
«Falafel» with «Tahini» sesame seed dip
Seafood linguini «Kakavia»
Kolokasi "Taro" root vegetable with tomato and celery
«Spanakorizo» rice with spinach
Baked jacket potatoes
«Fasolaki yiahni» green beans with tomato sauce

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