



ISTIOPLOIKOS

BREATHE THE SEA

MENU No1

Dip, bread (white, wholegrain, corn, carob), breadsticks

First course

Risotto with wild mushrooms, parmesan and white truffle oil

Salad

Rocket, sundried tomatoes, radicchio, cherry tomatoes, parmesan,
and vinaigrette with balsamic vinegar and honey

Main course

Chicken fillet with lemon-yuzu sauce,
with potato puree with white truffle or oven baked baby potatoes
and grilled vegetables

Dessert

Chocolate soufflé with vanilla ice-cream and strawberries

Price per person for the menu & the nonalcoholic beverage package:

28,00 € + V.A.T (13%)

Price per person for the alcoholic beverage package: 7,00 €+ V.A.T (24%)



ISTIOPLOIKOS

BREATHE THE SEA

MENU No2

Dip, bread (white, wholegrain, corn, carob), breadsticks

First course

Grilled squid and shrimps with sweet-and-sour sauce,
avocado and chorizo sausage

Salad

Baby spinach, beetroot, avocado, pear, cashews, pomegranate,
cranberry and pear-vanilla vinaigrette

Main course

Salmon fillet with quinoa "tabouleh", asparagus, and yuzu sauce

Dessert

Lemon tart with baked meringue

Price per person for the menu & the nonalcoholic beverage package:

35,00 € + V.A.T (13%)

Price per person for the alcoholic beverage package: 7,00 €+ V.A.T (24%)



ISTIOPLOIKOS

BREATHE THE SEA

MENU No3

Dip, bread (white, wholegrain, corn, carob), breadsticks

First course

Bruschetta with beef fillets, parmesan cream with white truffle oil
cherry tomatoes and rocket

Salad

Rocket, spinach, figs, prosciutto, bocconcini mozzarella
cherry tomatoes and vinaigrette with balsamic vinegar and honey

Main course

Rib-eye black angus
with potato puree with white truffle oil and rocket, cherry tomatoes and parmesan

Dessert

Mille-feuille with baklava cream, vanilla ice-cream
and caramelized walnuts

Price per person for the menu & the nonalcoholic beverage package:

40,00 € + V.A.T (13%)

Price per person for the alcoholic beverage package: 7,00 €+ V.A.T (24%)



ISTIOPLOIKOS

BREATHE THE SEA

MENU No4

Dip, bread (white, wholegrain, corn, carob), breadsticks

Appetizers / 4 guests

Arancini

(Risotto croquettes with zucchini flowers, fresh herbs and feta cheese cream)

&

Sea food orzo with shrimps, fresh mussels,
fresh tomato sauce and crayfish bisque

Salads / 4 guests

Tabbouleh with groats, tomato, cucumber, parsley, mint and lime sauce

&

Rocket, radicchio, baked peppers, baked beetroot,
grilled "talagani" cheese and vinaigrette
with balsamic vinegar and honey

Main course

(To be confirmed 5 days prior to event)

Grilled sea bass fillet with potato salad, greens, capers,
and egg-lemon sauce with yuzu

OR

Tagliatelle with pork tenderloin, gorgonzola and fresh thyme

Dessert

Homemade cheesecake
(per person)

&

Fruit platter
(per 4 guests)

Price per person for the menu & the nonalcoholic beverage package:

44,00 € + V.A.T (13%)

Price per person for the alcoholic beverage package: 7,00 €+ V.A.T (24%)

THE NONALCOHOLIC BEVERAGE PACKAGE INCLUDES:

Unlimited consumption of soft drinks, mineral water, coffee & tea

THE ALCOHOLIC BEVERAGE PACKAGE INCLUDES:

Unlimited consumption of botte wine "OMIKRON" – Zacharias Estate – Nemea
(white : Moschofilero-Roditis red : Agiorgitiko)

Beers "afla"