

Green Monday

23 February 2026

Soup Station

Velouté Louvana Soup

Bread station

Tahinopitta, Tahinopitta with Carob, Lagana, Lagana with olives
Lagana with Carob Syrup, Variety of Sourdough Breads, Koulouri with Halvas

Displays & Salads

Traditional Tahini Halvas
Potato Salad, Onion and Capers
Artichokes, Sun-Dried Tomatoes, Rocket Leaves and Black Olives
Tomato, Red Onions, Capers and Fresh Mint Salad
Beetroot Salad
Tabbouleh Salad
Cauliflower with Tahini Sauce
Traditional Greek Salad
Prawns with Lemon Vinaigrette Dressing
Marinated Black Mussels
Fresh Artichokes and Kohlrabi

Salad Bar & Dips

Make your Own Salad, Variety of Dips

Main Dishes

Frying Station

Crispy Atherina ▪ Fried Baby Calamari
Fried Baby Shrimps ▪ Chickpeas Patties (Revithokeftedes)
Vegetables Tempura ▪ Red mullet ▪ Fried Pulles with Coriander

Grill Station

Grilled Shrimps Lemon Olive Oil Dressing ▪ Grilled Octopus, Fava Purée
Grilled Cuttlefish With Olive and Lemon Dressing ▪ Grill Calamari ▪ Grill Mushrooms

Stews And Oven Bake Station

Octopus with Short Pasta, Tomato and Dill Sauce
Oven Baked Giant Beans in Tomato Sauce ▪ Cuttlefish with Spinach
Kolokasi in Tomato Sauce ▪ Green Beans in Tomato Sauce
Okra Stifado ▪ Octopus with Onion in Red Wine
Mussels Pilaf ▪ Wild Greens and Leek Pie
Jacket Potatoes ▪ Steam Black Mussels with Dill and Garlic
Patates Antinaxtes ▪ Seasonal Steam Vegetables ▪ Spanakorizo

Sweet

Selection of International and Local Fasting Desserts