



DELIVERY LIST

Enjoy the festive days at home by choosing unique flavours from our Christmas Catering menu.

	<i>Minimum order</i>	<i>Unit</i>	<i>Unit Price</i>
Canapés			
Smoked salmon roll with avocado	20	pcs.	€ 2,50
Shrimp with caramelized mango & coconut flakes	20	pcs.	€ 2,50
Prosciutto pouch, staffed with chevre cheese	20	pcs.	€ 2,20
Cheese lollipops dipped in sesame, pink pepper of Madagascar & fresh herbs	20	pcs.	€ 3,00
Sushi/ maki rolls			
Spicy tuna (sriracha, spring onion, tanouki)	1 roll (6 pcs.)	roll	€ 6,00
Spicy salmon (sriracha, spring onion, tanouki)	1 roll (6 pcs.)	roll	€ 6,50
Cucumber roll (cucumber, gari, sesame)	1 roll (6 pcs.)	roll	€ 4,50
California roll (boiled shrimp, spicy mayo, cucumber, avocado, sesame, tobiko orange, tobiko yuzu)	1 roll (6 pcs.)	roll	€ 6,50
Crispy shrimp roll (panko shrimp, spicy mayo, cucumber, avocado, tobiko yuzu, tobiko orange, tempura crumb)	1 roll (6 pcs.)	roll	€ 6,50
Philadelphia roll (salmon, cucumber, avocado, kampio, philadelphia, kabayaki, sansho, tempura crumb)	1 roll (6 pcs.)	roll	€ 6,00
Dragon roll (eel cooked, flax salmon, cucumber, avocado, spicy mayo, shiso, kabayaki, ikura, sansho)	1 roll (6 pcs.)	roll	€ 7,50
Spider roll (soft shell crab, cucumber, avocado, tobiko red, kosho sauce)	1 roll (5 pcs.)	roll	€ 7,00
Nigiri / sashimi			
Salmon	1	pcs.	€ 2,20
Sea bass	1	pcs.	€ 2,20



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<i>Tuna</i>	<i>1</i>	<i>pcs.</i>	<i>€ 2,40</i>
<i>Eel</i>	<i>1</i>	<i>pcs.</i>	<i>€ 2,50</i>
<i>Hors d' oeuvres</i>			
<i>Beef Carpaccio with green apple, radish & mustard jam scented with truffle, fennel and purple potato of Peru</i>	<i>5</i>	<i>portions</i>	<i>€ 26,00</i>
<i>Tuna carpaccio with olive oil, bitter orange, Madagascar vanilla, lime, yellow beetroot, radish & caviar</i>	<i>5</i>	<i>pcs.</i>	<i>€ 32,00</i>
<i>Tarts / Pies</i>			
<i>Asparagus tart with creamy Naxos Gruyere cheese</i>	<i>1</i>	<i>8 pcs</i>	<i>€ 50,00</i>
<i>Pumpkin tart with spinach & gorgonzola</i>	<i>1</i>	<i>8 pcs.</i>	<i>€ 50,00</i>
<i>Pumpkin pie with raisins, leek and pine nuts</i>	<i>1</i>	<i>8 pcs.</i>	<i>€ 48,00</i>
<i>Soups</i>			
<i>Pumpkin veloute with orange & ginger</i>	<i>10</i>	<i>portions</i>	<i>€ 7,00</i>
<i>Wild mushroom soup with chestnut and thyme</i>	<i>10</i>	<i>portions</i>	<i>€ 8,00</i>
<i>Carrot veloute with cardamom, yoghurt & basil oil scented croutons</i>	<i>10</i>	<i>portions</i>	<i>€ 7,50</i>
<i>Salads</i>			
<i>Green salad with pine nuts, pomegranate, croutons & citrus vinaigrette</i>	<i>10</i>	<i>portions</i>	<i>€ 6,00</i>
<i>Green salad with organic romaine lettuce, baked sweet potato, aged Anthotyro cheese, crispy prosciutto & Jerez vinegar dressing</i>	<i>10</i>	<i>portions</i>	<i>€ 7,50</i>
<i>Beet leaves & wild rocket salad with pear, peanuts, cranberries, smoked salmon & dressing made of tangerine, aged vinegar & honey</i>	<i>10</i>	<i>portions</i>	<i>€ 12,00</i>



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<i>Endives with pomegranate, chestnut, grilled mastelo cheese of Chios, cherry tomatoes, chives & roasted shrimps with bitter orange dressing</i>	<i>10</i>	<i>portions</i>	<i>€ 12,00</i>
<i>Radiccio, lettuce, radish, lobster, white asparagus, fennel, wild blueberries and Champagne vinegar dressing</i>	<i>10</i>	<i>portions</i>	<i>€ 20,00</i>
Main dishes			
<i>Roasted turkey with traditional staffing (minced meat, chestnuts, rice, pine seeds) served with roasted potatoes, and Brussels sprouts</i>	<i>1</i>	<i>pcs</i>	<i>€ 245,00</i>
<i>Virginia Ham with caramelized pineapple & plums</i>	<i>1</i>	<i>kg</i>	<i>€ 70,00</i>
<i>Pork fillet staffed with rosemary, plums & Santorini Vinsanto wine sauce</i>	<i>6</i>	<i>portions</i>	<i>€ 23,00</i>
<i>Prime rib black Angus roast beef with whiskey sauce, porcini & winter truffle</i>	<i>6</i>	<i>portions</i>	<i>€ 45,00</i>
<i>Whole beef Chateaubriand Served with: truffle scented béarnaise, chimichuri sauce and espresso flavored bbq sauce</i>	<i>6</i>	<i>portions</i>	<i>€ 38,00</i>
<i>Roasted duck with orange, caramelized fennel & dried coriander</i>	<i>6</i>	<i>portions</i>	<i>€ 22,00</i>
<i>Salmon ribs marinated in ginger, orange juice & zest, chili, asparagus and mango</i>	<i>5</i>	<i>portions</i>	<i>€ 26,00</i>
Side dishes			
<i>Wild rice with mushrooms, pine nuts & raisins</i>	<i>6</i>	<i>portions</i>	<i>€ 8,50</i>
<i>Roasted baby potatoes with olive oil, marjoram, lemon zest & leaf mustard</i>	<i>6</i>	<i>portions</i>	<i>€ 7,50</i>
<i>Potatoes gratin dauphinois</i>	<i>6</i>	<i>portions</i>	<i>€ 10,00</i>
<i>Topinambur puree</i>	<i>6</i>	<i>portions</i>	<i>€ 8,00</i>
<i>Potato puree</i>	<i>6</i>	<i>portions</i>	<i>€ 7,00</i>



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Sweet potato puree	6	portions	€ 7,50
Caramelized vegetable roots	6	portions	€ 6,50

Buches de Noel			
Buche de Noel Mosaic with praline and nuts, milk chocolate mousse and bitter chocolate cremeux	1	kg	€ 28,00
Buche de Noel Chestnuts mousse with peer compote & caramelized walnuts	1	kg	€ 28,00
Desserts			
Almond cake: Vanilla cream with roasted almonds & caramel sauce	1	kg	€ 28,00
Mont blanc cake: Crunchy biscuit with vanilla mousse and chestnut cream scented with rum	1	kg	€ 28,00
Crunchy biscuit tart with Pistachio mousse and blackberry compote	1	kg	€ 28,00
Traditional New Year's cake with orange	1	kg	€ 28,00
Melomakarona	1	kg	€ 23,00
Kourambiedes	1	kg	€ 23,00

Please note:

- Minimum order is € 400,00.
- Above prices do not include VAT 13%.