

asteras
VILLAS



Menu "Chef on Demand"

Amuse-Bouche

Split peas soup with orange emulsion

Salad

*Sun-dried tomatoes salad
Split peas soup with kumquat's emulsion*

Appetizer 1

MACKEREL

Light cooked, black eyed peas salad, fresh thyme

Appetizer 2

VINE LEAVES RISOTTO

With smoked fish tartar

Main Course

SALMON FILLET

With orange- lime sauce

or

SEA FOOD PASTA

Shrimps, mussels fresh tomatoes

or

LAMB

Lamb shoulder with chickpea puree

or

SOUVLAKI

Pork, served with tomatoes, yogurt sauce and pita bread

PreDessert

Traditional Greek marmalade

Dessert

Chocolate mousse with Vinsanto sauce

Cost: 110€ per person
220€ per couple