

SAMPLE MENU - M/S COSMOS

Breakfast Options:

1. Scrambled eggs on toasted bread with tomatoes and yellow cheese
2. Poached eggs on brioche bread with smoked salmon and Hollandaise sauce
3. Fried eggs " Saganaki style" with Mytilini traditional cheese and roasted tomatoes
4. Salty pancakes with guacamole, poached egg and hollandaise sauce
5. Variety of breads (white, multigrain, rye, brioche)
6. Honey, Cereals, Milk, Orange juice, Marmalades,
7. Platter with cold meats and cheeses
8. A variety of seasonal fruits
9. Sweet pancakes with chocolate ganache, fruits and handmade strawberry jam
10. Yoghurt (accompanied by fruits, honey, nuts)

Lunch Options:

1. APPETIZERS

- a. Mini Greek pumpkin burgers with feta cheese sorbet
- b. Gravlax salmon with its valerian salad and citrus dressing
- c. Sauté Mushrooms flavored with lemon thyme & chicken broth served with shaves of Metsovian cheese
- d. Sliced roasted eggplant served with cheese cream and coulis of red pepper

2. SALADS

- a. Chilled pasta salad with avocado, smoked salmon, corn, garden tomatoes and lime dressing
- b. Quinoa Salad with baby spinach, valerian leaves, carrot, radish, broccoli, tri colored peppercorns and lime -coriander dressing
- c. Greek salad with tomatoes, baby rocket, Kythera dried bread, anthotyro cheese (white soft cheese) and fresh oregano
- d. Wheat salad with cucumber, green pepper, mint, parsley, coriander, tomatoes and sweet lemon dressing

3. MAIN COURSE

- a. Penne Mediterranean style
- b. Linguine with smoked pancetta, fresh spinach leaves and tomatoes
- c. Shrimps Saganaki style (prepared in the oven in tomatoes and cheese salsa)
- d. Traditional Greek Mussels risotto
- e. Turkey burgers served on a brioche with grilled vegetables

Dinner Options:

1. APPETIZERS

- a. Sea bass Carpaccio marinated in lime juice with Wakame seaweed, and flavored with soy sauce and ginger
- b. Tuna ceviche with soy sauce, red Wakame, pickled ginger and avocado
- c. Prosciutto Rolls with cream cheese, fresh tomato flavored with lime and onion jam
- d. Cheese donuts prepared with Greek cheese and served with tomato jam
- e. Grilled Thalagani cheese served with Cypriot pitta-bread and fig jam

2. SALADS

- a. Green leaves salad with roasted eggplant, cherry tomatoes, manouri (cheese) shaves, walnuts and fig dressing
- b. Lentil salad with fresh zucchini, green onion, tomatoes, green pepper, anthotiro (white soft cheese), orange dices and white balsamic dressing
- c. Chickpea Salad with cucumber, red pepper, fresh tomatoes, herbs and sweet lemon dressing
- d. Watermelon salad with capers, Feta cheese cubes, olive oil and Kythera dry bread rolled in fresh oregano
- e. Athenian Salad with Smoked Perch, Carrot, Peas, ginger, baby potatoes, marinated capers leaves and mayo-lime dressing

3. MAIN COURSE

- a. Chicken Risotto with peas, lime zest and mint
- b. Risotto Parmigiano with crispy duck fillets
- c. Greek Paella with crayfish and mussels
- d. Rib eye steak with baby potatoes flavoured with thyme and rosemary, roasted tomatoes and aromatic butter

- e. Grouper fillet with seasonal boiled leaves served with celeriac puree and black taramo salad
- f. Grilled Sea Bass fillet wrapped in vine leaves, served with butter-flavored veggies

VEGAN OPTION FOR MAIN COURSE

- g. Fresh Saute Mushrooms marinated in lemon juice cooked with corn, sun-dried tomatoes, basil, lime zest and olive oil
- h. Open face sandwich with bean puree prepared with onion, cucumber and avocado

4. DESSERTS

- a. Chocolate mousse with shortbread cookies and berries sauce
- b. Decomposed Mille-feuille with vanilla ice cream and berries
- c. Plums marinated in rum stuffed with nuts in hot chocolate sauce
- d. Yoghurt with fresh orange slices and lime zest