

SAMPLE MENU



Dasis

MENU ONE

LUNCH

KING CRAB SALAD, GRAPEFRUIT FILLETS, ALMONDS, CHIA SEEDS ...

SHRIMP SAGANAKI

GRILLED LOCAL SEABREAM, BOILED BEET ROOTS, OLIVEOIL-LEMON SAUCE

GALAKTOBOUREKO (CUSTARD FILLED PASTRY)

DINNER

MIXED BABY GREENS, TOMATO CHERRIES, GARLIC CROUTONS, AGED GRAVIERA CHEESE HONEY–MUSTARD VINAIGRETTE

...

GRILLED US. RRIME RIB-EYE WITH HARICOT BEANS, BABY CARROTS, BRUSSELS SPROUTS, PEPPER SAUCE

STUFFED CHOCOLATE BALLS, ALMOND CRUMBLE, FRAMBOISE ICE CREAM, SALTED CARAMEL SAUCE

Oasis

MENU TWO

LUNCH

TOMATO-BOCCONCINI SALAD

SLOW COOKED LOCAL OCTOPUS, FAVA BEANS ...

LOBSTER PASTA FRESH LOBSER, LINGUINE, TOMATO-BASIL SAUCE ..

LEMON PIE

DINNER

GAZPACHO BREAD CROUTONS, DOMOKOS CREAM CHEESE

.. SAUTED CHICKEN BREAST, GRAPES, WILD RICE, MUSTARD SAUCE

CANNOLI PISTACHIO

Oasis

MENU THREE

LUNCH

VARIETY OF OYZO "MEZE" CHEESE SAGANAKI, TARAMA SALAD, FRIED SQUID, SAUTED SHRIMPS WITH GARLIC BOILED GREEK STYLE GREENS (CHORTA)

SEAFOOD ORZO

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WATERMELON SALAD FETA CHEESE, GREEK HONEY, SPEARMINT LEAVES

> DINNER BBQ NIGHT

PORK OR CHICKEN GYRO PORK-BEEF-CHICHEN SKEWERS (SOUVLAKI) FRENCH FRIES, PITA BREAD, GREEK SALAD, TZATZIKI

PISTACHIO BAKLAVA, ICECREAM