



ORIZON

BBQ VILLA

EXPERIENCE

BREADS & DIPS

Artisan sourdough breads & herb focaccia

SALADS

Greek Salad - Organic tomatoes, feta, kritamo & carob rusks

Wild Greens Salad – Seasonal leaves with lemon-basil dressing

Roasted Vegetable Salad - Finished with aged balsamic reduction

APPETIZERS

Tomato fritters with fresh herbs & feta

Aegean shrimp with tomato, ouzo, feta & basil

Cycladic cheese pie with thyme honey

FROM THE GRILL

Milk-fed lamb chops with wild oregano

Free-range chicken marinated in Greek yogurt

Fresh Aegean prawns, simply grilled

SIGNATURE SELECTIONS (SUPPLEMENT)

45-day dry-aged ribeye

Grilled lobster with herb butter

Grilled red snapper with lemon oil

DESSERTS

Loukoumades with blossom honey, walnut & cinnamon

Baklava with Aegina pistachios & kaimaki ice cream

Seasonal sorbet selection

EXPERIENCE DETAILS

€200 per person

Minimum number of guests: 4

BY NIKOS MICHAILIDIS



RAW LUXURY

A Private Culinary Gathering

Below is the list of officially recognized food allergens. If you have an allergy to any of the following, kindly inform our service team so they can assure the safety of your meal.

eggs / milk / sesame / fish / crustaceans / gluten / peanuts / nuts / celery / mustard / cereal / soy lupine / sulfites / mollusks

All our prices are in euro and inclusive of 24% VAT and all legal taxes. Consumer is not obliged to pay if the notice of payment (receipt-invoice) has not been received. The hotel is obliged to have printed documents, in a special case beside the exit for setting out of any existed complaint.

Legally responsible: Vassilis Keritis