

# JUNIORS

## HALFBOARD | FULLBOARD MENU

### STARTERS | Ορεκτικά

#### Seasonal Soup of the Day | Σούπα Ημέρας

Bakaliss seasonal soup prepared fresh daily

#### Tzatziki | Τζατζίκι (V|M)

Creamy Greek yogurt dip with cucumber, garlic and dill

#### Melitzana | Μελιτζανοσαλάτα (PB)

Fire roasted eggplant spread, with extra virgin olive oil and lemon

#### Fava | Φάβα (PB)

Santorini-style yellow split pea purée, with smoked paprika, extra virgin olive oil and red onions

#### Eggplant Chips | Τηγανητές Μελιτζάνες (V|G)

Crispy eggplant chips with domatosalata & wild oregano

#### Zucchini Chips | Τηγανητά Κολοκυθάκια (V|G|M)

Crispy zucchini chips with tzatziki & wild oregano

#### Patatas | Πατάτες (PB)

Fried potatoes with wild oregano and sea salt

### MAINS | Κυρίως Πιάτα

#### Beefteka | Μπιφτέκια (G|E|M)

Feta cheese stuffed meat patty with fried potatoes

#### Chicken Souvlaki | Κοτόπουλο Σουβλάκι

Marinated chicken with lemon rice, tzatziki and pita

#### Tiger Prawns | Γαρίδες Γκάλφ (CR)

Grilled prawns with lemon rice & grilled vegetables

€50

#### Meat Moussaka | Παραδοσιακός Μουσακάς (G|E|M)

Layered eggplant, potatoes, minced meat and béchamel

#### Vegetarian Moussaka | Χορτοφαγικός Μουσακάς (G|E|M)

Layered eggplant, potatoes and béchamel

#### Stuffed Pepper | Γεμιστές Πιπεριές με Κιμά

Oven-baked pepper, stuffed with minced meat and herbed rice

### DESSERTS | Επιδόρπια

#### Loukoumades & Vanilla Ice Cream |

Λουκουμάδες με Παγωτό Βανίλια (V|G|E|M)

Your well-being is our priority. If you have any food allergies or dietary requirements, please inform your order taker.  
Our culinary team will take every care to prepare your meal with the utmost attention to safety and excellence.

CE – Celery | CR – Crustaceans | E – Eggs | F – Fish | G – Gluten | GF – Gluten Free | L – Lupin | M – Milk | MO – Molluscs |  
MU – Mustard | N – Tree Nuts | P – Peanuts | PB – Plant Based | S – Soybeans | SS – Sesame Seeds | SU – Sulphites | V – Vegetarian