

– MONDAY –



### *Fisherman's Catch*

WHY THIS MENU?

This menu not only showcases Greek seafood but also the *joie de vivre* of island living. Taste the unique flavours of the sea as you are immersed in the endless blue.

**€40 per person**

– WEDNESDAY –



### *Off the Grill*

WHY THIS MENU?

This menu is ideal for meat lovers and offers a selection of popular Cretan delicacies. Fusion cooking in its simplest form: a marriage of the traditional with the modern.

**€35 per person**

– FRIDAY –



### *Lobster Special*

WHY THIS MENU?

Our most sophisticated menu – for true seafood lovers. Enjoy a six course meal featuring two of our Chefs' specialties: traditional fish soup and lobster spaghetti.

**€40 per person**

– WEDNESDAY –



### *From the Garden*

WHY THIS MENU?

Our quintessential vegetarian option. A light and healthy menu, which can also be tailored to meet the needs of our vegan guests. Discover three Greek cheeses and fresh herbs from our garden.

**€30 per person**

OPEN 20:00PM – 22:30PM  
MONDAY - WEDNESDAY - FRIDAY

Please book your table at the Front Desk or with our Guest Relations Officer  
at least one night in advance (cut-off time: 21:00pm)



# Meremeti

AUTHENTIC GREEK DINING

## Off the Grill

### *Hors d'oeuvres*

Cretan 'Dakos' with freshly chopped tomatoes, Feta mousse, olives & capers

### *Appetizer*

Grilled 'Talagani' cheese with warm pomegranate and molasses

### *Salad*

Mixed greens, bacon, fresh mushrooms, radishes, croutons with a balsamic cream & sesame dressing, served with a parmesan crust

### *Main*

Beef steak with oven-baked potatoes, grilled oyster mushrooms and a side of BBQ sauce

### *Dessert*

Traditional 'Baklava' made with phyllo pastry, walnuts and honey, complimented with a selection of caramelized fruits

## Fisherman's Catch

### *Hors d'oeuvres*

Ceviche of Sea bass with lime and mint on a crispy bruschetta

### *Appetizer*

Steamed mussels with tarragon and Ouzo

### *Salad*

Mixed greens, avocado, lime, pomegranate, pineapple, carrot and turnip with a balsamic vinegar dressing

### *Main*

Fresh sea bream 'Tsipoura' fillet with steamed 'Stamnagathi' (Cretan herb) and an olive oil & lemon dressing

### *Dessert*

White chocolate mousse flavoured with lemongrass and crunchy biscuit

## From the Garden

### *Hors d'oeuvres*

Greek Eggplant salad 'Melitzanosalata' served with plum, almonds and pita bread

### *Appetizer*

Skewers with 'Mastelo' cheese and a selection of vegetables

### *Salad*

Traditional Greek salad with tomato, cucumber, olives, capers, onion, green pepper, purslane and local 'Feta' cheese

### *Main*

Mushroom risotto with Greek 'Kefalotyri' Cheese

### *Dessert*

Fruit soup made from a variety of fresh berries

## Lobster Special

### *Hors d'oeuvres*

Greek shrimp 'Saganaki' on bruschetta

### *Soup*

Greek-style fish soup [PER PERSON]

### *Appetizer*

Shrimp cocktail [PER PERSON]

### *Salad*

Mixed greens, seasonal fruit, pomegranate, mint and balsamic cream with roasted sesame

### *Main*

Lobster spaghetti

### *Dessert*

Chocolate biscuit nest with vanilla mousse and lime drizzle & a seasonal fruit platter

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