

DISCOVER EARTHLY TASTE

Under the stars at **Astra Lounge**

FROM THE LAND

Chef's Welcome

Pork en papillote

1st Course

Waguy beef
carpaccio with crispy black olives, tomato confit &
extra virgin olive oil

2nd Course

"Pastitsio"
with slow cooked beef cheeks, handmade cannelloni &
foamy bechamel sauce



3rd Course

Lamb shoulder confit
with eggplant puree, Greek yoghurt & potato gnocchi



4th Course

Beef fillet
with baby glazed vegetables & green pepper sauce



5th Course

"Melomakarono"
snickers with cinnamon-chocolate mousse & orange sponge



Savor and indulge gourmet dishes & fine wine

250,00€ per person

DISCOVER EARTHLY TASTE

Under the stars at **Astra Lounge**

FROM THE SEA

Chef's Welcome

Beetroot waffle with fish roe mousse



1st Course

Smoked red prawns
with lime & honey-pepper mayonnaise



2nd Course

Grouper fish rice balls
with egg-lemon sauce foam & smoked bottarga



3rd Course

Crab raviolo
with tomato water beurre blanc & lemon confit



4th Course

Catch of the day (1kilo)
on the grill, with baby vegetables, steamed seasonal
greens & olive-lemon sauce



or

Lobster tail
with pasta cooked in lobster bisque, with cherry
tomatoes & garlic



5th Course

Lemon with lime cremeux,
lemon compote & ginger fluid gel



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350,00€ per person

PRIVATE DINNING

DISCOVER EARTHLY TASTE

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VEGETERIAN

Chef's Welcome

Black & green olive spheres



1st Course

Garden salad

with baby carrots, asparagus, tenderstem broccoli, brussel sprouts and baby onions on a black-olive & carob rusk "soil"



2nd Course

Tomato tart

with heirloom cherry tomatoes, capers, tomato jam, pickled onions, olives & feta cheese mousse



3rd Course

"Gemista"

with stuffed vegetables tartar, stuffed vegetables foam & crispy rice



4th Course

Smoked cabbage

with icing sugar mayonnaise, caramelised hazelnuts & cherry tomatoes confit



5th Course

Lemon with lime cremeux, lemon compote & ginger fluid gel



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150,00€ per person