

Astoria Sample Menu

Day 1

Welcome drink

Champagne with strawberries dipped in milk chocolate

Assortment of bruschettas with salmon sprinkled with caviar, prosciutto, concasse tomatoes, etc.

Plateau cheese selection (Camembert, Parmesan, white cheese, yellow cheese, etc.)

Plateau of seasonal fruits (strawberries, melons, watermelons, apples, raspberries, blueberries, grapes, etc.)

Lunch

Lettuce with cherry, parmesan, avocado, seeds and lemon dressing

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Salmon fillet served with homemade pea puree and hollandaise sauce

Lemon sorbet

Dinner

Classic Greek salad with marinated oregano and olive oil feta cheese and olives

Stuffed hot peppers with Philadelphia cheese and yellow cheese wrapped in bacon and sliced with BBQ sauce,

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Wellington beef tenderloin

Mascarpone cream with melon jam

Day 2

Breakfast

Eggs of your choice accompanied by crispy bacon, sausages, cheese, tomatoes, cucumbers, freshly baked bread, cream cheese, Bulgarian lyutenitsa and more.

Plateau of seasonal fruits (strawberries, melons, watermelons, apples, raspberries, blueberries, grapes, etc.)

Freshly squeezed orange and grapefruit juice

Muesli

Lunch

Tomatoes with homemade kopusulo, cottage cheese and olive paste

Goose liver served with blueberry sauce and bruschettas

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Fresh Greek fish selected from the fish market prepared in salt and served with butter garlic sauce

Tiramisu

Dinner

Shopska salad

Octopus with olives, fresh onions and concasse tomatoes

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Pork tenderloin with crispy crust served with sauteed potatoes in mushrooms and mushroom sauce

Crembrule with white chocolate and fresh raspberries

Day 3

Breakfast

Pancakes served with an assortment of jam (strawberry, raspberry, melon, blueberry), chocolate, honey, agave and more.

Plate of sausages and cheeses, homemade lyutenitsa

Plateau of seasonal fruits (strawberries, melons, watermelons, apples, raspberries, blueberries, grapes, etc.)

Freshly squeezed orange and grapefruit juice

Muesli

Lunch

Tomato tartare with mozzarella and basil pesto

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Duck Soup

Turkey roll with stewed spinach and cheese

Seasonal fruit

Dinner

Mixed green salads, with cucumber, dried tomatoes and walnuts

Tuna tartare

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Marinated beef bon fillet confit with fluffy mashed potatoes with truffle oil

Chocolate souffle with a scoop of ice cream

Day 4

Breakfast

Fried French toast served with an assortment of jam (strawberry, raspberry, melon, blueberry), chocolate, honey, agave and more.

Plate of sausages and cheeses, homemade lyutenitsa

Plateau of seasonal fruits (strawberries, melons, watermelons, apples, raspberries, blueberries, grapes, etc.)

Freshly squeezed orange and grapefruit juice

Muesli

Lunch

Tomatoes with roasted herbal cheese drizzled with pesto cream

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Mix of selected fresh BBQ meats from the local butcher's shop (chicken, pork, beef) served with BBQ corn and grilled seasonal vegetables

Lemon cheesecake

Dinner

Caesar salad with crispy squid

Homemade zucchini rolls with Philadelphia cream, served with crispy truffle bruschettas and milk herbal sauce

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Crispy white fish served with sauteed potatoes and tartar sauce

Chocolate mousse with fresh strawberries

Day 5

Breakfast

Bulgarian banitsa with white cheese

Plate of sausages and cheeses, homemade lyutenitsa

Plateau of seasonal fruits (strawberries, melons, watermelons, apples, raspberries, blueberries, grapes, etc.)

Freshly squeezed orange and grapefruit juice

Muesli

Lunch

Mixed green salads with roasted goat cheese, strawberries and mix seeds

Cold summer zucchini soup sprinkled with fresh cheese

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Schnitzels from pork bon fillet served with french fries

White cake with sliced almonds

Dinner

Slice of tomatoes with sauteed eggplant, zucchini and red pepper sprinkled with dill and diced cow's cheese

Smoked marinated eel served with herbal butter and freshly baked bread

Spicy Greek tirokafteri, Kopuulo (aubergine puree), Skordolia, assortment of white and yellow cheeses, salami, olives served with freshly baked bread

Fish meatballs from white fish fillet, shrimps and salmon served with tartar sauce

Mascarpone cream with fresh fruit

Day 6

Breakfast

Banana pancakes made with oatmeal

Plate of sausages and cheeses, homemade lyutenitsa

Plateau of seasonal fruits (strawberries, melons, watermelons, apples, raspberries, blueberries, grapes, etc.)

Freshly squeezed orange and grapefruit juice

Muesli

Lunch

Fish soup with salmon balls, shrimp and sea bass

Spicy tiro, Kopuulo, assortment of cheeses, sausages, olives served with freshly baked bread

Paella with seafood

Nutella cake

Dinner

Mix green salads with cucumber, fresh onion, radish and boiled egg

Stuffed mushrooms with cheese

Spicy tiro, Kopuulo, assortment of cheeses, sausages, homemade marinated beef bon fillet, olives served with freshly baked bread

Spicy beef meatballs on BBQ with homemade lutenitsa

Cheesecake with blueberries

Day 7

Breakfast

French croissants with butter

Plate of sausages and cheeses, homemade lyutenitsa

Plateau of seasonal fruits (strawberries, melons, watermelons, apples, raspberries, blueberries, grapes, etc.)

Freshly squeezed orange and grapefruit juice

Lunch

Burata salad

Greek moussaka

Spicy tiro, Kopuulo, Scordolia, assortment of cheeses, sausages, home-marinated beef bon fillet, olives served with freshly baked bread

Caprese chicken with tomato, fresh mozzarella and basil pesto

Strawberry Tart

Dinner

Tabbouleh salad prepared from finely chopped parsley, tomatoes, mint, onion, bulgur and seasoned with olive oil, lemon juice, salt and sweet pepper.

Avocado stuffed with shrimp and crab rolls

Spicy tiro, Kopuulo, Scordolia, assortment of cheeses, sausages, home-marinated beef bon fillet, olives served with freshly baked bread

Pork roll with mushrooms and cream sauce

Lindt chocolate cake