



Ash Monday Menu

Buffet style (13:30 - 16:30)

Salads

Variety of lettuce hearts with dill, green apple and spring onion from Kinsterina's garden

Traditional Greek salad with tomato, cucumber, onion, green pepper, capers, kalamata olives and pure Kinsterina olive oil

Salad with white and red cabbage, orange fillets, carrot, walnuts and citrus dressing

Potato salad with olive slices, spring & dried onions, dill and olive oil

Cold appetizers

Handmade 'lagana' bread with a choice of flavours

White 'taramas' dip

Traditional fava

Plato with pickled vegetables

Black olive paste

Sun-dried tomato dip with garlic

Plato with different flavours of Macedonian 'halva'

Handpicked onion bulbs from mt. Parnonas

Hot dishes and Traditional Pies

Braised calamari in red sauce, barley and herbs

Grilled octopus with sweet peppers and white balsamic vinegar

Cuttlefish cooked in wine with spinach

Fava beans with fresh tomato, honey and oregano

Fried shrimps with fresh tomato sauce and aromatic herbs

Desserts

'Halva' with semolina, pine nuts, raisins and citrus syrup

Walnut pie with olive oil and orange or kumquat spoon sweet

Sweet pumpkin pie with raisins, walnuts and local thyme honey

Seasonal fruit

55€/ per person including unlimited consumption of house wine

For reservations, please contact us at +3027320 66300 or via email at fb@kinsternahotel.gr