Aelia

WELLNESS RETREAT

2026/27

Festive Menus





CHRISTMAS EVE DINNER MENU

WITH LIVE MUSIC
by Skevi Kouloumbri

24th of December 2026

SALADS & STARTER
shared

BURRATA SALAD

BRUSCHETTA WITH SMOKED SALMON

FETTA WRAPPED IN FYLLO

BEETROOT HUMUS DIP

MAIN
to choose from

PRAWN & BASIL PESTO RISOTTO

SALMON FILLET WITH CHAMPAGNE CREAM SAUCE

HERB-CRUSTED PORK FILLET

STUFFED CHICKEN BREAST WITH PEANUT BUTTER SAUCE

ORIENTAL-STYLE BEEF

MEDITERRANEAN VEGETABLE RISOTTO (VEGAN)

DESSERT
to choose from

WARM GALAKTOMPOUREKO WITH MASTIHA ICE CREAM

CHOCOLATE BROWNIE WITH CHOCOLATE ICE-CREAM

HOMEMADE APPLE PIE WITH VANILLA ICE-CREAM

PROFITEROLE

Adults: €36.00 per person
Children (3-10 years old): €22.00 per child
Infants (0-2 years old): Free of charge
Music fee: €3.00 per person/child (per chair)



CHRISTMAS DAY LUNCH BUFFET

WITH LIVE MUSIC by Marianna Pieretti

25th of December 2026

SALADS

- TRADITIONAL GREEK SALAD
- WALDORF SALAD
- POTATO SALAD
- ROCKET, HALLOUMI SALAD
- BEETROOT AND GREEN APPLE SALAD
- CLASSIC CAESAR SALAD

DIPS

- YOGURT
- TAHINI
- HUMMUS
- TIROKAFTERI
- MARINATED BLACK OLIVES

DESSERTS

- CHRISTMAS CAKE
- KOURABIEDES
- MELOMAKARONA
- BÛCHE DE NOËL
- DECADENT CHOCOLATE TARTS
- SEASONAL FRESH FRUITS

MAIN

- TRADITIONAL CHRISTMAS STUFFING
- GOLDEN OVEN-ROASTED POTATOES
- TRADITIONAL GREEK PASTITSIO
- PENNE ALLA CARBONARA
- GLAZED GAMMON WITH PINEAPPLE
- SAFFRON RICE
- CHICKEN À LA CRÈME
- SALMON WITH LEMON & LIME SAUCE

FROM THE CHARCOAL

- TRADITIONAL LAMB SOUVLA
- TRADITIONAL PORK SOUVLA

LIVE OFYR BBQ

- GRILLED BEEF STRIPLOIN
- SELECTION OF GRILLED SAUSAGES
- FIRE-ROASTED SEASONAL VEGETABLES

CARVERY

- FESTIVE ROAST TURKEY

LIVE COOKING

- FRESHLY MADE LOUKOUMADES
- CHOCOLATE FOUNTAIN

Adults: €39.00 per person
Children (3-10 years old): €24.00 per child
Infants (0-2 years old): Free of charge
Music fee: €3.00 per person/child (per chair)



NEW YEARS' EVE DINNER BUFFET

WITH LIVE MUSIC

Herodotos Miltiadous & Band

31tst of December 2026

SALADS

- SMOKED SALMON AND SHRIMP PLATTER
- TRADITIONAL CRETAN DAKOS SALAD
- ROCKET, GOAT'S CHEESE & WALNUT SALAD
- GARDEN GREENS & CRISP VEGETABLES
- CLASSIC NIÇOISE SALAD
- CABBAGE & CARROT SLAW
- INTERNATIONAL CHEESE SELECTION

DIPS

- TZATZIKI
- HUMMUS
- TYROKAFTERI
- TAHINI
- SELECTION OF PICKLED VEGETABLES

DESSERTS

- NEW YEAR'S VASILOPITA
- TIRAMISU BITES
- RED VELVET CAKE
- PISTACHIO FINANCIER
- CHOCOLATE CAKE
- MINI FRUIT TARTS
- SEASONAL FRESH FRUITS

LIVE COOKING

- FRESHLY MADE LOUKOUMADES
- CHOCOLATE FOUNTAIN

MAIN

- SALMON WITH CHAMPAGNE CREAM SAUCE
- TRADITIONAL MEAT LASAGNE
- PASTA AL PESTO
- GARDEN VEGETABLE RICE
- GOLDEN ROASTED POTATOES
- PROVENÇAL RATATOUILLE
- GARDEN GREENS SOUFFLÉ

FROM THE CHARCOAL

- TRADITIONAL LAMB SOUVLA
- TRADITIONAL CHICKEN SOUVLA

LIVE OFYR BBQ

- FIRE-GRILLED PORK PANCETTA
- HONEY, MUSTARD & TURMERIC CHICKEN THIGHS
- FLAME-ROASTED SEASONAL VEGETABLES

CARVERY

- CLASSIC BEEF WELLINGTON

LIVE COOKING

- SEAFOOD ORZO STATION
- TRADITIONAL PORK GYROS STATION

Adults: € 49.00 per person

Children (3-10 years old): € 34.00 per child

Infants (0-2 years old): Free of charge

Music fee: € 6.00 per person/child (per chair)

Aelia

WELLNESS RETREAT



NEW YEARS' DAY LUNCH BUFFET

WITH LIVE MUSIC by Skevi Kouloumbri

1st of Januray 2027

SALADS

- ROCKET & POMEGRANATE SALAD
- TRADITIONAL VILLAGE SALAD
- BEETROOT & GREEN APPLE SALAD
- SUPERFOOD QUINOA SALAD
- TRADITIONAL TABBOULEH SALAD
- CLASSIC COLESLAW

DIPS

- TZATZIKI
- YOGHURT
- TAHINI
- HUMMUS
- TARAMOSALATA

DESSERTS

- TRADITIONAL VASILOPITA
- CLASSIC PANNA COTTA
- TRADITIONAL BAKLAVA
- RICH CHOCOLATE BROWNIES
- HOT CHOCOLATE FUDGE CAKE
- FRESH SEASONAL FRUIT SELECTION

LIVE COOKING

- TRADITIONAL LOUKOUMADES
- CHOCOLATE FOUNTAIN
- ICE CREAM BIKE

MAIN

- SLOW-COOKED LAMB CUTS
- GRILLED CHICKEN
- TRADITIONAL BULGUR PILAF
- GOLDEN OVEN-ROASTED POTATOES
- BEEF IN RED WINE SAUCE
- PERCH FILLET WITH LEMON & LIME SAUCE
- RICE PILAF

FROM THE CHARCOAL

- TRADITIONAL PORK SOUVLA
- TRADITIONAL CHICKEN SOUVLA

LIVE OFYR BBQ

- FIRE-GRILLED PORK PANCETTA
- FLAME-GRILLED CHICKEN THIGHS
- FIRE-ROASTED SEASONAL VEGETABLES

LIVE COOKING

- TRADITIONAL PORK GYROS STATION
- FRESH GARDEN PASTA STATION

Adults: € 37.00 per person

Children (3-10 years old): € 22.00 per child

Infants (0-2 years old): Free of charge

Music fee: € 3.00 per person/child (per chair)