

# A Complete Menu

Join us on a culinary journey through a well-crafted, balanced menu — from a fresh and vibrant starter to a decadent dessert. Every dish has been thoughtfully selected to delight the palate and nourish the body.



STARTER

# Greek Salad

## A Light & Fresh Beginning

The Greek salad sets the perfect tone for the meal — colorful, refreshing, and full of Mediterranean character. It awakens the appetite without overwhelming it, making it an ideal opening dish.

## Key Ingredients

- Ripe tomatoes
- Crisp cucumber
- Red onion
- Kalamata olives
- Creamy feta cheese



## The Star of the Starter

A classic Greek salad is a celebration of simplicity. Each ingredient is chosen for its freshness and flavor — the juicy tomatoes, the cool crunch of cucumber, the tang of red onion, the briny depth of olives, and the creamy richness of feta. Lightly dressed with olive oil and oregano, this dish is as beautiful as it is delicious.

SOUP

# Chicken Vegetable Soup



## Hot & Comforting

Served steaming hot, this soup warms you from the inside out — perfect between courses or as a standalone comfort dish on any occasion.



## Healthy & Nourishing

Packed with lean chicken protein and fresh vegetables, it offers a wholesome balance of nutrients that supports energy and wellbeing.



## Rich Ingredients

Chicken, carrot, peas, parsley, and noodles come together in a flavorful broth that satisfies both hunger and taste.



## Warmth in Every Spoon

Our chicken vegetable soup is a timeless classic — hearty, healing, and deeply satisfying. The slow-cooked broth draws out the rich flavors of tender chicken and garden-fresh vegetables. The addition of noodles makes it a filling and well-rounded course that bridges the starter and the main dish with warmth and elegance.

MAIN COURSE

# Grilled Chicken Breast

## The Centerpiece of the Menu

Our main course is a triumvirate of perfectly executed components: a fragrant marinated chicken breast, fluffy boiled rice, and a colorful medley of steamed fresh vegetables. Together, they create a plate that is both satisfying and nutritionally complete.

## Preparation Highlights

- Chicken marinated in herbs and spices
- Grilled to golden perfection
- Served with fluffy boiled rice
- Accompanied by lightly steamed seasonal vegetables

## Why This Dish Works

Grilling preserves the natural juiciness of the chicken while adding a subtle smoky aroma. The rice and vegetables provide the perfect canvas — absorbing the flavors and completing the meal with texture and color.



## Grilled to Perfection

The hallmark of a great main course is balance — and our grilled chicken breast delivers exactly that. Marinated with aromatic herbs and expertly grilled, each slice is tender, juicy, and full of flavor. Paired with light, fluffy rice and vibrant steamed vegetables, this plate is as pleasing to the eye as it is to the palate. A true centerpiece dish.

DESSERT

# Chocolate Cake

## Sweet

A beautifully indulgent finish to the meal, rich with deep chocolate flavor that lingers on the palate.

## Soft

Perfectly baked to a moist, tender crumb — every bite melts effortlessly, delivering pure comfort.

## Delicious

Made from quality ingredients — chocolate, flour, eggs, sugar, and butter — crafted with care and precision.



## The Sweet Finale

No great menu is complete without a memorable dessert, and our chocolate cake is exactly that. Made with real chocolate, fresh eggs, and fine butter, it achieves a perfect balance of richness and lightness. The soft, moist texture and deep cocoa aroma make every slice a moment of pure pleasure — a sweet and satisfying ending to a well-balanced meal.



# Simple. Tasty. Well-Balanced.

This menu is a testament to the power of simplicity — proof that great ingredients, thoughtfully prepared, speak for themselves. From the crisp freshness of the Greek salad to the warmth of the soup, the satisfying heartiness of the grilled chicken, and the sweet indulgence of chocolate cake, every course plays its part in a harmonious dining experience.



Greek Salad



Chicken Soup



Grilled Chicken



Chocolate Cake