



ESPERIDES

RESORT • CRETE

Private Dining Experience

Meat-based Menu

Five-Course Tasting Menu



Golden Pumpkin Velouté

Infused with warm spices & crowned with herb-scented Greek yogurt

Veal tartare

on roasted veal bone marrow with handmade bruschettas

Creamy Burrata & Baby Greens

Delicately dressed in aged balsamic and sprinkled with Aegina pistachio powder

Tagliata of Greek Farm-Raised Beef

Accompanied by a silky celeriac purée and chargrilled sweet corn

Chocolate Reverie

A rich and indulgent finale to awaken the senses