# **Greek Easter Festive**

Dear Guests,

We are delighted to invite you to celebrate Easter with us at **Paralos Kosta Alimia** with a series of special events and traditional experiences:

## Holy Thursday 17th April

A gift-wrapped selection of Easter treats will be delivered to your room.

A special Easter corner with traditional Lenten delicacies will be available at the LEVÁNTE lunch buffet.

# Good Friday 18th April

The Easter corner with Lenten delicacies will be available at the LEVÁNTE lunch buffet. Mini-bus transfer to the Church of Analipsis village for the Epitaphios procession. A hotel representative will accompany guests, and candles will be provided.

## Holy Saturday – Resurrection 19th April

The Easter corner with Lenten delicacies will be available at the LEVÁNTE lunch buffet. Mini-bus transfer to the Church of Analipsis village for the Resurrection service. A hotel representative will accompany guests, and white candles with a red ribbon will be provided.

## Easter Sunday 20th April

A festive Easter celebration with a rich traditional menu, live music, and traditional Greek dances.

The hotel will be decorated with Easter touches to add a festive atmosphere to your stay.

We look forward to celebrating this special time with you!



#### LEVÁNTE Mediterranean Restaurant

Holy Thursday 17<sup>th</sup> April

Lenten Corner in the Lunch Buffet Stuffed Vine Leaves (Dolmadakia Yalantzi), Mini Cretan Rusks with Tomato (Dakakia), Variety of Olives, Lupins, Giant Beans, Taramosalata (Fish Roe Dip), Black-eyed Pea Salad, Fava (Yellow Split Pea Purée), Marinated Octopus in Vinegar

Good Friday 18th April

Lenten Corner in the Lunch Buffet Zucchini Blossoms Stuffed with Rice, Fava, Variety of Olives, Chickpea Salad, Lupins, Mini Cretan Rusks with Eggplant, Taramosalata, Shrimp with Olive Oil & Lemon, Steamed Mussels, Squid Salad, Cuttlefish Cooked in Wine

Holy Saturday – Resurrection 19th April

Lenten Corner in the Lunch Buffet Stuffed Vine Leaves (Dolmadakia Yalantzi), Mini Cretan Rusks with Tomato (Dakakia), Variety of Olives, Lupins, Fava, Giant Beans, Black-eyed Pea Salad, Taramosalata, Marinated Octopus in Vinegar, Boiled Shrimp, Wild Garlic Bulbs (Ascordoulakous)

#### Easter Sunday 20<sup>th</sup> April

Traditional Easter Menu

Appetizers:

Red-dyed Easter Eggs, Tzatziki, Athonite-style Eggplant Dip, Stuffed Vine Leaves with Fresh Grape Leaves & Yogurt, Fresh Mizithra Cheese, Graviera Cheese, Anthotyro Cheese, Wild Greens (Stamnagathi) with Olive Oil, Lemon & Coarse Sea Salt, Artichokes with Lemon & Salt, Traditional Salad with Cherry Tomatoes, Grated Tomato, Lettuce Heart, Basil, Onion, Raisin Olives, Capers, Cretan Potato Salad, Lettuce Salad

#### Main Courses:

Traditional Easter Soup (Magiritsa) with Liver, Kokoretsi (Lamb Offal Wrapped in Intestine), Lamb Liver Savore Style, Traditional Open-fire Roasted Lamb (Antikristo), Lamb on the Spit, Pork Kontosouvli (Marinated Pork on a Spit), Grilled Pork Belly (Antikristo), Braised Beef Stew with Onions (Stifado), Roasted Chicken, Oven-baked Potatoes with Lemon, Rice with Vegetables, Grilled Vegetables, Briam (Greek Ratatouille), French Fries Fried in Olive Oil

#### Desserts:

Traditional Tsoureki (Sweet Bread), Traditional Syrupy Pastries, Cretan Kalitsounia (Sweet Cheese Pastries) / Lychnarakia, Diples / Xerotigana (Fried Honey Pastries), Sweet Mizithra Cheese Pies, Ekmek Kataifi, Bourekakia, Galaktoboureko (Custardfilled Pastry), Seasonal Fruit

\*Program and menu are subject to changes.



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