



CIAO STELIO
BOUTIQUE HOTEL

Seasonal Celebrations

FESTIVE EVENTS
CALENDAR

2025/2026



Celebrate the most wonderful time of the year at Enigma Restobar, located within our Ciao Stelio Boutique Hotel.

Enjoy delicious holiday feasts, cozy winter ambiance and joyful gatherings as we welcome Christmas and the New Year together.

May your days be merry, your hearts warm and your celebrations filled with love and laughter.

Happy Holidays and a Happy New Year from all of us!

25
December

Champagne Breakfast Buffet

07:00 to 10:30

€25 Per Person

**Christmas Day
Festive Lunch Buffet**

12:30

*Live Unplugged Guitar & Acoustic
Performance*

€65 Per Person

26
December

Champagne Breakfast Buffet

07:00 to 11:00

€25 Per Person

31
December

**New Year's Eve
Gala Dinner Buffet**

20:30

Guest DJ

€80 Per Person

01
January

**New Year's Day
Champagne Breakfast Buffet**

07:30 to 11:00

€30 Per Person

A La Carte Lunch

12:30

*Live Unplugged Guitar & Acoustic
Performance*

**Complimentary for children 0 - 3 years,
50% discount for children up to 10 years old*

This festive season, Enigma Restobar will be open everyday for:
Breakfast 07:00 - 10:00 | Brunch from 10:00 | Lunch & Dinner 12:00 - 23:00

Prices are listed in Euro (€) and are inclusive of all applicable taxes



Festive MENUS



Christmas Day

FESTIVE LUNCH BUFFET

Bread Station

Selection of White, Multigrain & Flavored Breads
Aromatic Butter and Margarine

Dips & Appetizers

Smoked Aubergine dip with Feta Cheese Mousse
Carob & Tahini dip with Caramelized Pumpkin Seeds
White Tarama
Greek Yogurt
Beetroot Hummus
Marinated Black Olives
Green Olives

Cold Corner

King Prawns Chimichurri
Gin & Tonic Salmon Gravlox with Rosemary Aroma
Beetroot Pickled Octopus with Fava Tabbouleh Salad
Citrus Calamari
Spicy Beef Tartar
Beef Liver Pate on a White Bread Crouton

Boards

Selection of Premium Cold Cuts
Selection of Fine Cheeses, Dried Fruits & Nuts

Refreshing Salads

Greek

Feta cheese, tomato, cucumber, green bell pepper, onion, black olives and oregano drizzled with extra virgin olive oil and white vinegar

Pistachio Goat Cheese

Leaves with pistachio nuts and goat cheese, pomegranate and roasted beetroot drizzled with balsamic vinegar dressing

Aubergine

Aubergine, tomato, caper, parsley, black olives, feta mousse, caramelized peanuts, lemon olive oil dressing

Prawns

Prawns, avocado, carrot, iceberg lettuce, cucumber, wakame seaweed and mango with citrus mayo dressing

Buffalo Mozzarella

Heritage tomato mix, caramelized pumpkin seeds, black olive oil, caper berries, chimichurri mayo, olive oil and apple cider vinegar

Blue Cheese

Iceberg lettuce, walnuts, granny and pink lady apples, celery, raisins, blue cheese and yogurt dressing



Soup Station

Creamy Chestnut and Potato Soup
Served with homemade croutons

Main Courses

Premium Beef Fillet

Sautéed beef fillet strips with wild mushrooms and broccoli in a creamy mushroom sauce

Pork Belly

Slow cooked pork belly with smoked paprika topped with whiskey sauce

Chicken Mascarpone

Chicken thigh stuffed with mascarpone cheese, cranberries and spinach topped with cherry star anise gravy sauce

Salmon Amaretto

Oven baked salmon fillet with almond crust topped with creamy Amaretto sauce

Seabass

Seabass fillet with vegetable ratatouille on a creamy asparagus sauce

Chestnut & Wild Mushroom Calamarata

Calamarata with chestnuts, wild mushrooms and truffle oil in a creamy chestnut sauce

Surf & Turf Noodles

Noodles with baby shrimps, pork strips and stirred fried vegetables, black bean sauce and peanuts

Pesto Cannelloni

Pesto cannelloni stuffed with spinach, feta cheese and bechamel cream topped with halloumi sauce and roasted pine nuts

Carving Station

Roasted Whole Turkey and Traditional Festive Stuffing
Minty Lamb Leg

Choice of Sauce:

Mint · Mustard · Cranberry & Gravy · Mushroom

Accompaniments

Baby Potatoes with Fresh Herbs
Sweet Potato Puree
Wild Rice
Selected Steamed & Grilled Vegetables

Desserts

Buche De Noel
Hazelnut Chocolate Cake
Red Velvet Cake
Baked Strawberry Cheesecake
Karidopitta with Orange Mascarpone Cream
Variety of Mini Eclairs
Christmas Cake
Traditional "Melomakarona" Cookies
Traditional "Kourambiedes" Cookies
Seasonal & Exotic Fruits





New Year's Eve GALA DINNER BUFFET

Bread Station

Selection of White, Multigrain & Flavored Breads
Aromatic Butter and Margarine

Dips & Appetizers

Smoked Aubergine dip with Feta Cheese Mousse
Carob & Tahini dip with Caramelized Pumpkin Seeds
White Tarama
Greek Yogurt
Beetroot Hummus
Marinated Black Olives
Green Olives

Cold Corner

Salmon Sashimi with Yuzu Soy Dressing
Tuna Tataki with Crispy Quinoa and Wakame mayo
King Prawns Chimichurri
Seabass Gravlax
Octopus Ceviche
Beef Carpaccio
Foie Gras Mousse on a Cranberry Bread

Boards

Selection of Premium Cold Cuts
Selection of Fine Cheeses, Dried Fruits & Nuts

Refreshing Salads

Ntakos

Cretan "paximadi", feta cheese, tomato, cucumber, caper, onion, black olives, and oregano served with extra virgin olive oil and white vinegar

Avocado & Shrimps

Mixed green leaves, avocado mousse, mango, cherry tomatoes, marinated shrimps, sliced kohlrabi and roasted walnuts drizzled with citrus vinaigrette

Spinach

Baby spinach, anari cheese, fresh forest fruits, caramelized peanuts, beetroot cubes topped with forest fruit dressing

Mozzarelline

Baby mozzarella cheese, pistachio nuts, dry fruits, pomegranate, cherry tomatoes and caramelized walnuts with lime balsamic dressing

Cauliflower

Roasted cauliflower, pine nuts and coconut flakes with tahini and carob dressing

Coleslaw

Cabbage, carrot and pineapple slices in a light mayonnaise dressing



Soup Station

Creamy Pumpkin & Orange Soup
Served with homemade croutons

Main Courses

Beef Cheeks

Beef cheeks on a creamy potato puree, crispy carrots and mushroom

Lamb Fillet

Lamb fillet with glazed dry figs drizzled in a red wine balsamic sauce

Duck Fillet

Duck fillet sautéed, topped with red wine and forest fruit sauce and almond flakes

Calamari

Filled with feta cheese, tomato, bell peppers & oregano in a rich tomato sauce

Salmon Fillet

Oven baked salmon fillet with vegetable yuzu dressing

Chicken Calamarata

Calamarata with chicken strips and mushrooms in a creamy truffle sauce

Ricotta & Spinach Ravioli

Ravioli filled with ricotta cheese and spinach, cherry tomatoes, spinach, and parmesan cheese flakes in a creamy tomato sauce

Noodles

Noodles with stirred fried vegetables, soya sauce and cashew nuts

Carving

Premium Beef Fillet
Iberico Pork Rack

Choice of Sauce:

Chimichurri · Mustard · Mushroom · Red Wine

Accompaniments

Potatoes Dauphinoise
Roasted Sweet Potatoes
Basmati Rice with Almond Flakes & Raisins
Grilled & Steamed Vegetables

Desserts

Ferrero Roche Cake
Carrot Cake
Karidopitta with Orange Mascarpone Cream
Chocolate Ganache
Apple Crumble Pie with Custard Cream
Cannoli filled with Sokofretta cream
Variety of Mini Eclairs
Traditional "Melomakarona" Cookies
Traditional "Kourambiedes" Cookies
Traditional "Vasilopitta" Cake
Seasonal & Exotic Fruits





theciaostelio.com

Join us this holiday season to celebrate with great food,
festive drinks and good company.

Let's make it a celebration to remember!

Reserve your table

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e: info@ciaostelio.com

**Please ask us for our special rooms rates*