



monasty

AUTOGRAPH COLLECTION®
HOTELS

This Easter, experience the magic of The MonAsty Hotel, where timeless traditions meet exquisite flavors and vibrant melodies. From the solemn beauty of Holy Saturday to the joyous feast of Easter Sunday, immerse yourself in an atmosphere of warmth, hospitality, and celebration. Indulge in seasonal delicacies, an authentic ouzo buffet, and the enchanting sounds of live music as we bring the spirit of Greek Easter to life.

Easter at MonAsty

HOLY SATURDAY AT BOTARGO

A NIGHT OF DEVOTION & LIGHT

After midnight, gather at Botargo Restaurant for a special Easter Eve Dinner, featuring the traditional magiritsa soup—served in both its classic form and a delicious vegetarian version with mushrooms. For those who prefer an earlier meal, Samite Gastro Bar, will also offer magiritsa before midnight, ensuring that everyone can partake in this cherished Easter tradition.

EASTER DINNER

BASKET WITH EASTER EGGS

Sourdough bread and olive oil

TRADITIONAL "MAGIRITSA"

Greek Easter soup made with lamb | Egg-lemon sauce
Fresh herbs

SPRING SALAD

Organic greens | Asparagus | Goat cheese | Lemon
vinaigrette

ROAST LAMB WITH ROSEMARY

Confit potatoes | Smoked eggplant purée | Caper sauce

MACEDONIAN HALVA MOUSSE

Sesame | Honey | Lemon

A photograph of several decorated Easter eggs in shades of purple and gold, resting on a surface. In the background, there are lavender flowers. A white curved line frames the text on the left side of the image.

A Celebration of Traditions, Flavors & Music

EASTER SUNDAY

A FEAST OF JOY & TOGETHERNESS

Easter Sunday at Samite Gastro Bar, is a feast of joy and togetherness! From the early morning, guests are invited to enjoy a delightful ouzo buffet at the Secret Garden, setting the perfect tone for the day. At 13:30, the festivities continue with a lavish lunch buffet featuring traditional spit-roasted delicacies, bringing authentic Greek Easter flavors to your table. To complete the experience, the celebration will be accompanied by live music, with piano and vocals by Christina Mylosi, filling the air with beautiful melodies and festive cheer.

Join us for a celebration filled with aromas, melodies, and cherished customs!

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EASTER MENU

Variety of breads, rusks, and breadsticks.

SOUP

Traditional magiritsa
(Greek Easter soup with lamb, herbs, and egg-lemon sauce)

SALADS & APPETIZERS

- Variety for Tsipouro & Ouzo: Homemade pickles, Greek cheeses, village sausage, wild greens, Florina peppers
- Variety of olives and marinated anchovies
- Handmade spinach & cheese pie
- Tzatziki, eggplant salad, fava, spicy cheese dip
- Greek salad with oregano vinegar and capers
- Wild greens salad with orange and nuts
- Spring salad with organic greens
- Salad with roasted beets and garlic olive oil
- Potato salad with parsley, fresh onion, capers, and eggs
- Artichokes with lemon, dill, and olive oil

HOT DISHES

- Roast lamb with rosemary and garlic
- Traditional "kokoretsi" with crispy crust
- Pork souvlaki with grilled onions and mustard
- Lamb and beef meatballs with mint
- Lemon potatoes with mustard seeds and coarse salt
- Grilled chicken drumsticks with paprika and thyme

SWEETS

- Variety of Greek desserts: "baklava", "kataifi", "yanniotiko"
- Semolina halva with orange and toasted almonds
- Yogurt with honey and walnuts – Greek fruit preserves
- Fresh fruits