

Cooking class, lunch/dinner and wine tasting

Menu 1

Homemade pita bread

Homemade gyros with tender chicken and pork meat

Tzatziki dip

Eggplant dip

Tirokafteri dip (spicy cheese dip)

Fresh fried potatoes

Caramelized onions

Wines 35€ per guest (optional)

Horiatiki salad

You are going to enjoy 3 exceptional wines from Gentilini's winery

Rose

Robola PDO

Iri's Vineyard (Mavrodaphne)

At the end of your dinner, you will enjoy a traditional dessert with a modern touch.

Kefalonian almond cake with lemon curd and trimmed mandola with a homemade cinnamon spirit to accompany your dessert

The cost of this menu is <u>120€ per guest</u>, for groups of 4-12 guests along with all the groceries, VAT of 24% and cleaning the kitchen at the end of the day.

For larger groups, please let us know before booking so we can arrange a better price.

Please note that I need to arrive at your residence approximately 3-4 hours before dinner time.