

Cooking class, lunch/dinner and wine tasting Menu 2

Moussaka (vegetarian option too)

Kefalonian courgette fritters

Baked feta cheese in crispy filo pastry

Greek salad

Tzatziki dip

Kefalonian prentza (feta cheese dip)

Wines 35€ per guest (optional)

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.

Greek baklava with vanilla ice cream and a homemade cinnamon spirit to accompany your dessert

The cost of this menu is <u>120€</u> per guest 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.