



KEFALONIA VILLAS

BESTPRIVATEHOLIDAYHOMES

1. Almond cake, Riganada and Zucchini fritters

We are making together a delicious almond cake, that Kefalonian monks used to make, soaked in rich syrup, full of aromas and flavor.

Riganada, an easy but really fresh, light and tasteful appetizer with organic tomatoes, extra virgin olive oil and oregano.

Zucchini fritters, with bold flavor, crunchy texture on the outside, fluffy on the inside along with a light Greek yogurt sauce flavored with fresh lemons.

2. Meat pie, Tzatziki and Greek salad (Horiatiki)

Kefalonian meat pie, a traditional comfort food which the people of the island use to make with three types of meat and a thick homemade pastry dough

Tzatziki, the famous Greek appetizer, unique and flavorful with fresh and smooth taste

Horiatiki salad, or Greek village salad is a simple and fresh salad traditionally made with tomatoes, cucumber, onions, olives and feta cheese.