



In this menu, platters are placed in the middle of the table, enabling everyone to relish a traditional meal with their loved ones.

Welcome

Mini riganada, fresh garden tomatoes, prentza (Kefalonian cheese spread)

Starters

Kefalonian zucchini fritters, sweet corn, fresh dill

Homemade tzatziki dip

Salad

Greek salad (horiatiki), carob rusks, caper leaves, extra virgin olive oil, aged balsamic vinegar

Main course

Moussaka, local organic vegetables, Mornay sauce

Dessert

Semolina cream, kantaifi crispy pastry, Ceylon cinnamon syrup

This menu costs **90€ per guest** for groups of 6-12 guests, including VAT at 24%, travel, groceries, and cleaning of your kitchen.

If you would like to include wine pairing* there will be an additional cost of 25€ per guest for the following wines

- Gentilini notes white (Sauvignon Blanc)
 - Gentilini Rombus (Robola PDO)
- Mastiha liquor to accompany your dessert

*To have a professional sommelier join us, there will be an additional cost of 150