



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

Welcome

Crispy phyllo pastry, spanakopita filling

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

Rooster, marinated for 24h in Mavrodaphne wine, smashed garlic potatoes

Dessert

Semolina halva, honey gel, cinnamon tuile

This menu costs **100€ 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 Rose
- Gentilini Iri's (Mavrodaphne PDO)
- Mastiha liquor to accompany your dessert

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