



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

### **Welcome**

Eggplant creamy salad, pita bread

### **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**

Thick lamb chops, local organic vegetables, citrus-mustard sauce

### **Dessert**

Loukoumades, anthotyro cream, lemon-Ceylon cinnamon curd

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€.