



Welcome

Puff pastry canapes with homemade red pepper pate and pepper strings

First course

Shrimp ceviche, citrus, radish, chili

Second course

Gazpacho tomato, corn, lime, cilantro, tortilla chips

Salad

Greens, pineapple, corn, goat cheese, soy-honey sauce

Main course

Fish of the day fillet, spinach bed, fava, citrus and local herbs sauce

Dessert

Mastiha bavaroise cream, coconut crumble, lemon gel, citrus tuile

This 6 course menu costs 125€ 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 30€ 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€.