



Welcome

Mini bruschetta, olive paste, eggplant and mizithra

First course

Beef tartare, corn, capers, shallot, cured egg yolk

Second course

Gazpacho cucumber, avocado, Greek yogurt, tortilla chips

Salad

Greens, pear, cheese balls, poppy seeds, honey and basil vinaigrette

Main course

Pork tenderloin (sous vide), potato-sweet red pepper cream, apple cider glaze

Dessert

Greek cheesecake, sample biscuit, cream cheese, seasonal fruit compote

This 6 course menu costs 120€ 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 red
- 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€.