



KEFALONIAVILLAS

BESTPRIVATEHOLIDAYHOMES

Kefalonian cuisine with a modern twist

Welcome

Shortcrust pastry canapes with tomato pate, Kefalonian feta cheese, oregano and extra virgin olive oil

To begin with

Fresh seasonal vegetable moussaka with beef minced meat and mornay sauce with lemon and thyme

Salad

Tomato carpaccio with baked apples, olive slices, pickled red onion, kataifi pastry and Kefalonian prentza (cheese spread) with extra virgin olive oil and aged balsamic vinegar

Main

Rabbit (sous vide) with rosemary, baked eggplant puree and fresh tomato sauce with lemon and bay leaf

Dessert

Kefalonian almond cake, white chocolate cremeux with lemon and sauce anglaise with cardamom and grated mandola (traditional caramelized almond treat)