

M E

N U

Cretan



Appetisers

- Tzatziki Smyrna, Greek yoghurt with garlic, cucumber and organic olive oil
- Dakos, rusks with tomato, oregano and organic olive oil
- Fried eggplants and zucchini with dry Cretan cheese
- Crispy Cretan graviera, smoked apaki and tomato in a handmade leaf

Salads

- Cretan salad with rusks, baked potato, cherry tomatoes, olives, green peppers, onions, capers, cucumber, mizithra of Chania and organic olive oil
OR
- Lassithi salad with smoked apaki, poached egg, tomatoes, hearts of lettuce, avocado slices, olives and fresh onions

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Main course

- Moussaka with eggplants, potatoes, minced beef meat and feta béchamel

OR

- Yiouvetsi lamp or beef meat with tomato sauce, orzo and dry Cretan mizithra

Desserts

- Cretan Sfakiani pie, filled with goat cheese served with honey, roasted walnuts and cinnamon

OR

- Summer fruit salad with ice cream and syrup

Cretan Menu includes:

2 appetisers, 1 salad, 1 main course and 1 dessert

€60 per person (including food costs for a group of 5 people}

€55 per person (including food costs for a group of 6-12 people)

Price includes food cost shopping service and cleaning the kitchen area