

M E

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Minoan



CHEF CRETE

UNIQUE PRIVATE DINING EXPERIENCE

Appetisers

- Shrimps, flambé with raki, cherry tomatoes and fresh fennel
- Chania boureki with potatoes, zucchini, fresh mint and Chania mizithra
- Octopus in the oven with red wine, onions and peppercorns

Salads

- Ariadne salad with rocket, poached egg, crispy lettuce, smoked apaki, graviera flakes and croutons

OR

- Cretan salad, rusks with baked potatoes, capers, cherry tomatoes, onion, cucumber, green pepper, oregano, Chania mizithra, olives and organic olive oil

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Main Course

- Cretan goat or lamb with fennel and seasonal vegetables, served with egg-lemon sauce

OR

- Free range chicken with okras, zucchini, carrot, onions and tomatoes in the oven

Desserts

- Semolina halva with coconut flakes, almonds and raisins

OR

- Orange pie with baked pastry leaves and ice cream

Minoan Menu includes:

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

€65 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