

M E N U



CHEF CRETE

UNIQUE PRIVATE DINING EXPERIENCE

Sea & Sun

Appetisers

- Calamari, squid filled with feta cheese and tomato
- Taramosalata, row fish eggs with grilled bread and cucumber sticks
- Imam baidi, aubergines, onions confit, tomatoes and herbs

Salads

- Aegean salad with avocado slices, cucumber, onions, beetroot and grilled pistachio with organic olive oil and orange vinaigrette

OR

- Caesar salad with smoked chicken, parmesan flakes, anchovies, croutons and crunchy iceberg

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Main Course

- Fresh sea bass sautéed with seasonal vegetables, served with organic olive oil and lemon dressing

OR

- Seafood risotto with shrimps, cuttlefish, mussels and ginger

Desserts

- Cretan xerotigana (Crunchy Dough strips fried, dipped in syrup, honey, cinnamon, filled with bitter cherry and strained yoghurt) filled with bitter cherry and strained yoghurt

OR

Galaktoboureko (custard-filled pastry served with ice cream) with ice cream

Sea and Sun Menu includes:

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

€65 per person (including food costs for a group of 5 people)

€60 per person (including food costs for a group of 6-12 people)

Price includes food cost shopping service and cleaning the kitchen area