

# M E

# N U

## Vegan



### CHEF CRETE

UNIQUE PRIVATE DINING EXPERIENCE

## Appetisers

- Smoked eggplant salad with roasted cornbread, organic olive oil and oregano
- Dakos, barley rusks with fresh tomatoes and organic olive oil
- Aubergine rolls with vegetables and sweet chilli sauce

## Salads

- Fresh rocket, lettuce avocado, carrot and grilled mushrooms and pistachio orange vinaigrette with organic olive oil

OR

- Black eye beans with sun-dried tomatoes, avocado, fresh tomatoes and lettuce with organic olive oil

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## Main Course

- Yemista, stuffed peppers, tomatoes, wine leaves with rice and mint

OR

- Summer risotto with aubergine, mini tomatoes, turmeric, garlic and fresh basil

## Desserts

- Spoon sweet grapes with green apples and xerotigana

OR

- Summer fresh fruit salad with lemon and strawberry sorbet

**Vegan Menu includes:**

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

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

€50 per person (including food costs for a group of 6-12 people)

Price includes food cost shopping service and cleaning the kitchen area