

TRADITIONAL GREEK *Cooking Class*



MYKONOS CHEFS

WELCOME TO THE CAPTIVATING WORLD OF TRADITIONAL GREEK COOKING!

Embark on a culinary journey that takes you back in time to the sun-drenched shores of Greece, where age-old recipes and rich flavours have delighted palates for centuries. In this immersive cooking class, you'll discover the secrets of Greek gastronomy, learning how to master iconic dishes that embody the essence of Mediterranean cuisine, under the expert guidance of our passionate and knowledgeable Chef, **Alexandros Makos**.

Kindly find the dishes options below, please choose one option per category to create your final menu (1 starter - 1 main - 1 dessert)

STARTERS

Horiatiki Traditional Greek Salad

Tzatziki Traditional Greek Yoghurt & Cucumber dip

Melitzanosalata Traditional Smoked Aubergine & herbs dip

Feta Tilichti se Phyllo Feta baked in traditional phyllo-pastry served honey and sesame seeds

Kolokithokeftedes Traditional Zucchini Balls served with greek yoghurt sauce

MAIN

Gemista Traditional stuffed Tomatoes and Peppers with herbs and rice

Moussaka Traditional layered oven dish made with Vegetables and Beef Meat
also available in Vegetarian option

Keftedes Traditional Meatball with herbs served with yoghurt and mint sauce

Gyros Kotopoulou Chicken in 'Gyros' style served pita bread and yoghurt sauce

Saganaki Garides Shrimp cooked in traditional pot (Saganaki) cooked with Ouzo and Feta

Xtapodi me Fava Octopus cooked traditionally served with Yellow Beans spread (Fava)

DESSERT

Loukoumades Greek style Donut served with Honey and Cinnamon

Halva Semolina cake - made with honey, flour, butter and sesame seeds

Revani Semolina and Yoghurt cake flavoured with Orange flavour

PRICES:

120€ per person only for the class

160€ per person for class and dinner service after

CONDITIONS:

Minimum of 6 person
