



MYKONOS CHEFS

MENU 04

Chef Makos

MEAT WOODFIRE BARBECUE

Selection of Greek Spreads served with Pita Bread

Zucchini balls served with Katiki Cheese

Grilled Talagani (local cheese) served with
Caramelised Peaches and Strawberry Jam

Greek Salad

Tomato/Cucumber/Pepper/Onion/Feta/Fresh Oregano

Woods Tomato/Cucumber/Lemon Sauce/Fresh Herbs

Beluga Lentil Salad

Tomato/Spring Onion/Cucumber/Lentil

Mixed Grilled Meat

*Tagliata Flank Steak/Lamb Chops/
Chicken Skewer/ Traditional Meatballs*

Baby Potatoes in the Oven & Fresh Grilled Vegetables

Chocolate Pie served with Ice Cream & Strawberries

100€ per person

Excluding wine and gratuities

CONDITIONS OF SERVICES:

Service is subject to availability for the time and date requested

Minimum 6 persons

Vegetarian options available

Payment is requested in advance to secure the service

THE SERVICE INCLUDES:

Cost of groceries with the best and freshest local produce cooked express at the villa

Villa table setting

Family style serving of 3 hours per meal

Cleaning and tidy up the kitchen

DISCLAIMER:

For any food allergies or intolerances the chef must be informed in advance in writing

