



MYKONOS CHEFS

MENU 05

Chef Makos

SEAFOOD WOODFIRE BARBECUE

Tarama (fish roe salad) served with Pita bread

Ceviche of Catch of the day

Mango/Coriander/Pickled Onion/Chives/Chilli

Poached Shrimps

Diced Mango/Avocado/Chives/Chilli/Lime/Yogurt Sauce

Salad of Local SeaWeed served with Octopus

Olives/Cherry Tomato/Spring Onion/ Bread Crumbs/Lemon Sauce

Quinoa Salad

Fresh seasonal vegetables/Lime Sauce

Mixed Grilled Fish & Seafood

Calamari/Catch of the Day/Shrimps

Fresh Boiled Green (Horta), Beetroot and Lemon Sauce

Orange Pie served with Mastiha Ice Cream

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

