



MYKONOS CHEFS

MENU 06

Chef Makos

TRADITIONAL GREEK WOODFIRE BARBECUE

Selection of Greek Spreads served with Pita Bread

Smoked Eggplant served with Feta Cheese

Feta Cooked in Phyllo-Pastry served with Honey and Sesame

Greek Salad

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

Watermelon Salad

Goat Cheese/Basil/Olive Oil/Sesame

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

From the Grill

Variety of Seafood Souvlaki (catch of the day, calamari)

Variety of Meat Souvlaki (kebab, chicken, pork)

Lamb Chops

Baby potatoes in the oven and Grilled vegetables

Seasonal Fruit Salad

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

