



MYKONOS CHEFS

MENU 07

Chef Makos

MEAT TRADITIONAL COOKING

Variety of Greek Spreads served with Pita Bread

Fried San Michali Cheese served in traditional Saganaki Pot & Jam

Dakos Salad

Tomato/Feta/Olive/Caper/Fresh Olive oil/ Herbs/Dakos

Marinated Zucchini Carpaccio

Garlic/Vinegar/Cherry Tomato/Fresh Herbs/Pistachio/Manouri Cheese

Rooster cooked traditionally and served with Greek Pasta

Moussaka

Eggplant/Tomato/Minced Meat/Potato/Bechamel

Baklava served with 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
