



## SEAFOOD TRADITIONAL COOKING

Variety of Greek Spreads served with Pita Bread

Steamed Local Greens

*Zucchini/Cherry tomato/Olive/Fresh Goat Cheese/  
Lemon & Garlic sauce*

Fava (Yellow Beans Puree) served with Octopus

Grilled Halloumi served with Baked Seasonal Vegetables & Chutney

Shrimps cooked in Orzo Pasta *with fresh bread, bruschetta served  
Cherry tomato/Herbs/Fresh Goat Cheese*

Catch of the day cooked in Croute de Sel

Baby Potatoes in the Oven & Zucchini

Fresh Lemon Sorbet

**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*

