

MENUS					
	MENU 1	MENU 2	MENU 3	MENU 4	MENU 5
APPETIZERS	Stuffed grape leaves with yoghurt or not	Dakos (Barley rusks ,virgin olive oil ,tomato,local cheese ,oregano)	Tzatziki	Eggplant salad	Zucchini croquettes with feta cheese
SALAD	Authentic greek salad - horiatiki (tomato ,cucumber,pepper,onion,feta cheese,oregano,virgin olive oil) or wild greens				
MAIN	Roasted lamb with potatos	Roasted pork with vegetables	Free range rooster in wine sauce with pasta	Gemista: Stuffed vegetables (tomatoes - eggplants)	Fresh green beans in tomato sauce with pork
DESSERTS	Sweet Cookies (anise, virgin olive oil, eggs, sesame)	yoghurt with honey	season fruits (served with honey or not)	Cheese pies - myzithropitaki(served with honey or not)	Green pies - hortopitakia

NOTES

All dishes are local specialties prepared with all fresh local ingredients from the neighboring farms.

The price for all five menus is 23 euros including :

1. A beverage (local soft drink, coca cola) or a spirits drink (half a kilo of local red house wine per two persons)
2. Two different dishes of the appetizers and 2 different dishes of the desserts
3. Raki which is served with the desserts.
4. Vegetarian options are available upon request.