

*Special Cooking Course*  
**GREEK SOUTZOUKAKIA  
OF GRANDMA MENU**

*All ingredients come from Kokkiadis Honey Farm*

**STARTER**

**Dakos**

*Barley nut, organic fresh tomato, olive oil with rosemary, organic caper leaves,  
fresh oregano, fresh thyme, Cretan cream cheese*

**SALAD**

**Green Salad**

*Stamnagathi, radicchio, parsley, dill, fresh onion, radish skins, Gruyere skins,  
olive oil with rosemary, pomegranate, walnuts, grape must syrup*

**MAIN**

**Greek Soutzoukacia of Grandma**

*Meat balls by beef and lamb, garlic, pepper, salt, dill,  
parsley, thyme, pepper, onion, olive oil with rosemary,  
organic fresh tomato, honey*

**DESSERT**

**Mille-feuille**

*Xerotigano Cretan sweet fries, Cretan cream  
cheese, marmalade or sweet spoon of your choice*

**Fresh Fruits**

**DRINKS**

**Cretan Rakomelo on the rocks**

**Aromatic Water**

MENU CREATED BY VASILIS KONSTANTINIDIS, FOOD DIRECTOR

