

Special Cooking Course

VEGAN 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

SALAD

Green Salad

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

MAIN

Baked Vegetables in Tomato Sauce (Greek Briam)

Mushrooms, garlic, pepper, salt, dill, parsley, thyme, pepper, onion,
aromatic olive oil with rosemary, pumpkin, eggplant,
organic tomatoes, fresh tomato sauce

DESSERT

Cretan Profiterole

Flavored crispy pastry balls with lemon, stevia syrup,
jam or sweet spoon of your choice

Fresh Fruits

DRINKS

Cretan Rakomelo on the rocks

Aromatic Water

MENU CREATED BY VASILIS KONSTANTINIDIS, FOOD DIRECTOR

