

# Special Cooking Course

## VEGETARIAN 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

#### 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, Cretan cream cheese, jam or sweet spoon of your choice

#### Fresh Fruits

### DRINKS

#### Cretan Rakomelo on the rocks

#### Aromatic Water

MENU CREATED BY VASILIS KONSTANTINIDIS, FOOD DIRECTOR

