

Venezia
LUXURY LIVING

Eat as a Local

MENU

Rate per person: 80,00EURO (minimum charge for 4 people)

Private Chef : 360 EURO

Shopping, Set Up and Cleaning included in the price

GREEK ANTIPASTI - A SELECTION OF MARINATED OLIVES,
SUNDRIED TOMATOES,PICKLED HERBS AND VEGETABLES

SMOKED AUBERGINE SALAD WITH GARLIC TOMATO SAUCE,
FETA CHEESE AND FRESH HERBS FROM OUR GARDENS

SALADS

VILLAGE SALAD - SEASONAL VEGETABLES,WITH FETA
CHEESE, OLIVES, CAROB RUSKS,OLIVE OIL AND CAPERS

CRETAN 'NTAKO' SALAD - TOMATO, FETA CHEESE, OLIVE OIL,
OREGANO

BEETROOT AND GREEN BEANS SALAD WITH GARLIC SAUCE


MEZE & TRADITIONAL DISHES

FAVA WITH CARAMELISED ONION, LOCAL OLIVE OIL,

CRETAN SOUR FRESH CHEESE WITH SPICY AND SWEET
RED PEPPERS, HEIRLOOM TOMATO, COOKED ON CAR-
COALS AND SMOKED WITH ROSEMARY

SAGANAKI - FRIED GRAVIERA CHEESE FROM TINOS
ISLAND, SERVED WITH ROSE PETALS SAUCE





FRIED MINI PITTA STUFFED WITH FRESH CHEESE,
HONEY SAUSE AND ROASTED SESAME

KEFTEDES – FRIED BEEF MEATBALLS WITH FRESH
HERBS AND TOMATO

BYZANTINE MOUSAKA – WITH AUBERGINES, ZUCCHINI,
POTATOES, BEEF MINCED MEAT COOKED WITH TOMATO
AND AROMATIC HERBS AND YOQURT CREAM SAUCE

BBQ
LETS BBQ AS A GREEK

SMOKED CHICKEN, VILLAGE BEEF SAUSAGES, LAMB
CHOPS, CHICKEN SOUVLAKI, KEBAB AND BURGERS
WITH CUMIN

SIDE DISHES
GRILLED VEGETABLES WITH HERB VINAIGRETTE,
LOCAL FRESH POTATOES COOKED WITH OLIVE OIL AND
SEA SALT

DESSERTS
VARIETY OF TRADITIONAL SWEETS - GALAKTOBOURE-
KO, KATAIFI, SARAGLI SERVED WITH MASTIHA ICE CREAM
AND ROSE PETAL MARMELADE

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DRINK LIST

COFFEES

GREEK COFFEE, ESSPRESSO, CAPUCCINO

SOFT DRINKS - COLA , ORANGADE, LEMONADE , SPRITE

HELLENIC BEER - MYTHOS, ZYTHOS LOCAL LAGER BEER

GREEK LIQUORES - OUZO , MASTIHA

SELECTION OF LOCAL WINE - WHITE DRY, RED DRY, RED

SEMI

WATER - Sparkling water.

White or Red or Rose Wine list available upon extra
charge

1 bottle for 2 people

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