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VEGETARIAN

STARTER

TALAGANI CHEESE WITH STRAWBERRY MARMALADE (GREEK CHEESE ON GRILL PAN)

SALAD

WATERMELON, GOAT CHEESE MOUSSE, MIX GREEN SALAD AND NUTS

MAIN COURSES

RISOTTO WITH PORTO BELLO MUSHROOMS TRUFFLE OIL or HANDMADE PASTA (SKIOUFIKTA) WITH BROCCOLI CREAM SAUCE

DESSERT

CHOCOLATE CHEESECAKE WITH CARAMEL SYRUP

Price per person: 67,80 € | Including 13% Greek Vat



VEGAN

STARTER

PESTO BASIL HUMMUS WITH CARAMELIZED ONIONS AND PITTA BREAD

SALAD

BEETROOT, ORANGE FILLETS, BAKED NUTS AND MIX GREEN SALAD

MAIN COURSE

STUFFED EGGPLANT WITH SPINACH AND MUSHROOMS or RIGATONI WITH BEETROOT CREAM, WALNUTS AND BASIL OIL

DESSERT

CARROT CAKE, ICING SUGAR, LOCAL RAISINS AND HANDMADE ICE CREAM

Price per person: 67,80 € | Including 13% Greek Vat



GREEK MENU

STARTER

GREEK BRUSCHETTA WITH FRESH TOMATO, BASIL, CAPER, OLIVES AND FETA CHEESE FOAM

SALAD

TRADITIONAL GREEK SALAD

MAIN COURSE

HANDMADE MOUSSAKA or GREEK STYLE LAMB WITH GARLIC, ROSEMARY AND POTATOES

DESSERT

LOCAL FRYGANIA (BREAD PUDDING, CARAMEL PATISSERIE AND CINNAMON)

Price per person: 67,80 € | Including 13% Greek Vat



BBQ

STARTER

TRILOGY OF SPREADS WITH PITTA BREADS POTATO SALAD, AUBERGINE SALAD, TZATZIKI

SALAD

CAESAR SALAD WITH PARMESAN, CROUTON, CORN AND BACON

MAIN COURSE

CHICKEN FILLET, LOCAL BEEF SAUSAGES, PORK STAKES AND HAND MADE SOUVLAKI

DESSERT

CHEESECAKE, FRESH MARMALADE AND SEASONAL FRUITS

Price per person: 67,80 € | Including 13% Greek Vat



MEAT

STARTER

STUFFED PORTOBELLO MUSHROOMS, CHEESE MOUSSE, TRUFFLE OIL AND HERBS

SALAD

MELON SALAD WITH PROSCIUTTO AND DILL

MAIN COURSE

BEEF FILLET (BLACK ANGUS) ON CELERIAC PURÉE AND RED WINE SAUCE or PORK FILLET ON SWEET POTATO PUREE AND GRILLED VEGETABLES

DESSERT

TRADITIONAL ORANGE PIE WITH VANILLA ICE CREAM

Price per person: 67,80 € | Including 13% Greek Vat



FISH

STARTER

MUSSELS ON FISH BROTH, LEMON AND OUZO

SALAD

BABY SPINACH, GREEN APPLE AND DRIED TOMATOES

MAIN COURSE

SEABASS FILLET ON WILD GREEN AND BEETROOT PUREE AND LEMON DRESSING

or

HANDMADE PASTA WITH SHRIMPS, OUZO, FRESH TOMATO AND BASIL

DESSERT

HOMEMADE TIRAMISU

Price per person: 67,80 € | Including 13% Greek Vat

EXPERIENCED PRIVATE CHEFS COOKING LIVE IN YOUR PLACE





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MEAT MENU

PREMIUM MEAT AND CHEESE PLATTER

WITH SUPER FRUITS AND MINI BREAD VARIETY

BEEF TARTARE

WITH CURED EGG AND PICKLES

BURRATA SALAD

WITH MOZZARELLA, CHERRY TOMATOES AND BASIL OIL

LAMB CHOPS LOCAL GRILLED

COME WITH FRENCH FRIES

LEMON CAKE

WITH VANILA PATISSERIE AND SEASONAL FRUITS

Price per person: 120 € | Including 13% Greek Vat



SEAFOOD MENU

MUSHROOM VELOUTÉ SOUP

WITH HANDMADE CROUTON

TARTARE SALMON

WITH GREEN APPLE AND SOYA SAUCE

TRICOLOUR QUINOA

WITH PRAWNS, ROCKET SALAD, FRESH TOMATO, HERBS AND LEMON MAYO

GREEK STYLE LOBSTER

WITH PASTA, FRESH TOMATO, OUZO AND BASIL

PANNA COTTA

CARAMEL AND BERRIES

Price per person: 113 € | Including 13% Greek Vat

EXPERIENCED PRIVATE CHEFS COOKING LIVE IN YOUR PLACE





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FISH BBQ

GRILLED OCTOPUS

WITH LEMON HUMMUS AND BASIL OIL

MIX CABBAGE AND CARROT SALAD

WITH LEMON DRESSING

GRILLED FRESH FISH "CATCH OF THE DAY"

FROM LOCAL FISHERMAN

STEAMED VEGETABLES

WILD GREENS

HOMEMADE TART

WITH LIME CREAM

Price per person: 113 € | Including 13% Greek Vat



MEAT BBQ

PREMIUM GREEK SPREAD PLATTER

TZATZIKI, AUBERGINE SALAD, HUMMUS AND LOCAL MIX OLIVES

LOCAL BREAD GRILLED

TOMATO AND CUCUMBER SALAD

WITH OLIVE OIL AND OREGANO

"ON THE GRILL"

VARIETY OF LAMB CHOPS, HOMEMADE CHICKEN SOUVLAKI, LAMB AND BEEF KEBAB, VILLAGE SAUSAGES AND AGED BEEF STEAKS

GRILLED VEGETABLES

HOMEMADE APPLE PIE

WITH VANILLA ICE-CREAM

Price per person: 113 € | Including 13% Greek Vat



GREEK MEZZE GRAZING TABLE

SERVED AS SHARING PLATTERS - GREEK TAVERNA TYPE

MENU

SELECTION OF LOCAL BREAD AND PITTA BREAD

TZATZIKI DIP

GRILLED VILLAGE SAUSAGES

WITH OIL - LEMON DRESSING

BRUSCHETTA

WITH TOMATO, FETA, CAPERS, BASIL

BEEF "SOUTZOUKAKIA"

FRESH TOMATO, BASIL, GARLIC

STUFFED VINE LEAVES

WITH RICE AND HERBS

TRADITIONAL GREEK SALAD

ZUCCHINI BALLS

WITH YOGURT DIP

HOMEMADE SPINACH PIE

WITH FRESH ONION AND DILL

LOCAL BAKLAVAS

WITH HONEY, CINNAMON AND NUTS

Price per person: 67,80 € | Including 13% Greek Vat





DETAILS FOR OUR COMPANY

PRIVATE CHEF IN YOUR LUXURY VILLA

Dine in the privacy and comfort of your estate next to the shimmering crystal blue of the pool waters and surrounding gardens with our selection of Greek - Mediterranean cuisine available from our private Chef.

Our Chef and his assistant are always on hand to prepare your meals using only the very finest ingredients, sourced from a network of local providers. The Chef brings every day fresh ingredients for cooking and uses only the best organic, local and seasonal produce.

Our close cooperation with select local farmers and fishermen guarantees the quality and freshness of our basic ingredients and allows us to highlight the culinary tastes and traditions of Zante.

Specialty vegetarian and vegan menu as well as those who have specific nutritional requirements are available on request.

Our chef and his assistant can provide you with as many meals a day as you want and are responsible for any serving and cleaning after the meal.

> PAYMENT FOR CHEF AND ASSISTANT: 186 € INCLUDED 24% VAT

> > www.alexandrospatrinos.com



