

# AGRECOFARMS

ΟΙΚΟΣ ΕΛΛΗΝΙΚΩΝ ΑΓΑΘΩΝ

## *MENU Option 1* *“Traditional Crete”*

**Home-made bread with cheese**  
organic olive oil and soft *xigalo* cheese spread

**Mezedes**

green & black olives, pickled artichokes & peppers

**Dakos**

Cretan rusks with fresh tomato sauce, organic olive oil and cheese

**Eggplants in the oven with feta cheese**

fixed organic vegetables in fresh tomato sauce

**Fresh beans, “*sympetherio*”**

with zucchinis and potatoes in fresh tomato sauce

**Oven baked suckling pig**

with roast potatoes

**Free-range chicken with okra**

in fresh tomato sauce

**Farmer’s salad**

with organic vegetables, home-made vinegar and organic olive oil

**Variety of traditional desserts**

*kalitsounia*, cheese pies with honey  
*lychnarakia*, pies with sweet cheese and cinnamon  
sheep yogurt, with honey and nuts

**Tsikoudia**

**Variety of seasonal fruit**  
**Greek coffee in *hovoli* hot sand**

**95€ pp, drinks included\***

Drinks: bottled water, organic red & white wine, beer, raki, soft drinks

\*consumption starts from the menu serving and lasts till the dessert time

*Free kids dining up to 6 years old, while kids 7-12 years old have a 50% discount.*

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## *MENU Option 2* *“Culinary experience”*

**Home-made bread with cheese**  
organic olive oil and soft cheese spread

**Mezedes**

Green & black olives, pickled artichokes & peppers

**Dakos**

Cretan rusks with fresh tomato sauce, organic olive oil and cheese

**Organic vegetables**

stuffed with rice and aromatic herbs

**Lamb in the oven**

with roast potatoes

**Free-range chicken with okra**

in fresh tomato sauce

**Farmer’s salad**

with organic vegetables, home-made vinegar and organic olive oil

**Variety of traditional desserts**

*kalitsounia*, cheese pies with honey  
*lychnarakia*, pies with sweet cheese and cinnamon  
sheep yogurt, with honey and nuts

**Tsikoudia**

**Variety of seasonal fruit**  
**Greek coffee in *hovoli* hot sand**

**105€ pp, drinks included\***

Drinks: bottled water, organic red & white wine, beer, raki, soft drinks  
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## *MENU Option 3* *“The Cretan wedding experience”*

### **Home-made bread with cheese**

organic olive oil and soft cheese spread

### **Mezedes**

green & black olives, pickled artichokes & peppers

### **Dakos**

Cretan rusks with fresh tomato sauce, organic olive oil and cheese

### **Eggplants in the oven with feta cheese**

fixed organic vegetables in fresh tomato sauce

### **Fresh beans, “sympetherio”**

with zucchini and potatoes in fresh tomato sauce

### **Boiled lamb and free-range chicken**

### **Traditional Cretan wedding rice *pilaf***

### **Oven-baked suckling pig**

with roast potatoes

### **Rabbit with tomato sauce and “*skioufikta*” spaghetti**

### **Lamb in the oven**

with roast potatoes

### **Free-range chicken with okra**

in fresh tomato sauce

### **Farmer’s salad**

with organic vegetables, home-made vinegar and organic olive oil

### **Variety of traditional desserts**

*kalitsounia*, cheese pies with honey

*lychnarakia*, pies with sweet cheese and cinnamon

sheep yogurt, with honey and nuts

### **Tsikoudia**

### **Variety of seasonal fruit**

### **Greek coffee in *hovoli* hot sand**

### **120€ pp, drinks included\***

Drinks: bottled water, organic red & white wine, beer, raki, soft drinks

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## *MENU Option 4* *“The Rethymnian nobility”*

### **Home-made buns**

organic olive oil and soft cheese spread

### **Mezedes**

green & black olives, pickled artichokes & peppers

### **Dakos**

Cretan rusks with fresh tomato sauce, organic olive oil and cheese

### **Cruyere cheese**

with thyme honey

### **Dolmadakia**

vine leaves filled with rice, served with organic yoghurt

### **Fried pork meatballs**

with tzatziki

### **Fried lamb liver**

with lemon and sea salt

### **Pork bits**

with green & red peppers fried in organic olive oil and red wine

### **Boiled free-range chicken**

with traditional Cretan *pilaf* risotto

### **Oven roasted suckling pig**

with potatoes in citrus fruit sauce

### **Traditional Cretan lamb, “antikristo”**

with roasted potatoes and oregano

### **Farmer’s salad**

with organic vegetables, home-made vinegar and organic olive oil

### **Variety of traditional desserts**

*loukoumades*, with vanilla ice cream

traditional *semolina halvas*

cool *froustalevria* with sesame and cinnamon

### **Seasonal fruit platter**

### **At Midnight**

pasta “*sizouma*” prepared in meat broth with grated *anthotyro* cheese

***Rakomelo* with traditional *loukoumadakia***

**140€ pp, drinks included\***

Drinks: bottled water, organic red & white wine, beer, raki, soft drinks

\*consumption starts from the menu serving and lasts till the dessert time

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