	MENU 1	
GLU	VEGAN	AGRECOFARMS
	STARTERS	STARTERS
Organic	Home-made bread Organic olive oil	Home-made bread Organic olive oil and soft cheese spread
	MEZEDES	MEZEDES
Green & blacl	Green & black olives, pickled artichokes & peppers	Green & black olives, pickled artichokes & peppers
	"Dakos"	"Dakos"
Gluten fre	Cretan rusks with fresh tomato sauce & feta cheese	Cretan rusks with fresh tomato sauce & feta cheese
Eggplant	"Imam" eggplant with tomato sauce and onions	Eggplants in the oven with Feta cheese
	"Symbetherio"	"Symbetherio"
Fresh beans wi	Fresh beans with zucchinis, potatoes in tomato sauce	Fresh beans with zucchinis, potatoes in tomato sauce
	MAIN COURSE	MAIN COURSE
Farmer's salad w	Farmer's salad with organic vegetables, olive oil and vinegar	Farmer's salad with organic vegetables, olive oil and vinegar
Oven-bak	Roast potatoes	Roast potatoes
Free range c	Okras in fresh tomato sauce	Okras in fresh tomato sauce
	"Gemista" Organic vegetables stuffed with rice and aromatic herbs in tomato sauce	"Gemista" Organic vegetables stuffed with rice and aromatic herbs in tomato sauce
VARIE	VARIETY OF TRADITIONAL DESSERTS	VARIETY OF TRADITIONAL DESSERTS
/ariety of home-	Variety of home-made spoonsweets (served per person)	Kalitsounia (cheese pie with honey)
Sheep's		Lychnarakia (pies with sweet cheese and cinnamon)
		Sheep's yoghurt (with honey and nuts)
	OTHERS	OTHERS
	Raki	Raki
	Variety of seasonal fruit	Variety of seasonal fruit
Gre	Greek coffee in hovoli (hot sand)	Greek coffee in hovoli (hot sand)
	Most of the dishes are French style served (as individual servings)	
Fr	Roast potatoes Roast potatoes Okras in fresh tomato sauce Organic vegetables stuffed with rice and aromatic herbs in tomato sauce VARIETY OF TRADITIONAL DESSERTS Variety of home-made spoonsweets (served per person) Variety of home-made spoonsweets (served per person) Image: Comparison of the served per person of the served per per person of the served per person of the served	Roast potatoes Okras in fresh tomato sauce "Gemista" Organic vegetables stuffed with rice and aromatic herbs in tomato sauce VARIETY OF TRADITIONAL DESSERTS Kalitsounia (cheese pie with honey) Lychnarakia (pies with sweet cheese and cinnamon) Sheep's yoghurt (with honey and nuts) OTHERS Raki Variety of seasonal fruit

LUTEN- FREE MENU

STARTERS

Gluten-free bread

ic olive oil and soft cheese spread

MEZEDES

ack olives, pickled artichokes & peppers

"Dakos" free rusks with fresh tomato sauce

ants in the oven with feta cheese

"Symbetherio" with zucchinis, potatoes in tomato sauce

MAIN COURSE

with organic vegetables, olive oil and vinegar

baked suckling pig with roast potatoes

e chicken with okras and tomato sauce

ETY OF TRADITIONAL DESSERTS

ne-made spoonsweets (served per person)

's yoghurt (with honey and nuts)

OTHERS

Raki Variety of seasonal fruit Greek coffee in hovoli (hot sand)

MENU 2				
VEGETERIAN	VEGAN	GLU		
STARTERS	STARTERS			
Home-made bread Organic olive oil and soft cheese spread	Home-made bread Organic olive oil	Organic o		
MEZEDES	MEZEDES			
Green & black olives, pickled artichokes & peppers	Green & black olives, pickled artichokes & peppers	Green & black		
"Dakos" Cretan rusks with fresh tomato sauce & feta cheese	"Dakos" Cretan rusks with fresh tomato sauce	Gluten fre		
"Gemista" Organic vegetables stuffed with rice and aromatic herbs in tomato sauce	"Gemista" Organic vegetables stuffed with rice and aromatic herbs in tomato sauce	"Gemista" vegetables stuffed wi		
MAIN COURSE	MAIN COURSE			
Farmer's salad with organic vegetables, olive oil and vinegar	Farmer's salad with organic vegetables, olive oil and vinegar	Farmer's salad wit		
Roast potatoes	Roast potatoes	Oven-bak		
Okras in fresh tomato sauce	Okras in fresh tomato sauce			
"Symbetherio" Fresh beans with zucchinis, potatoes in tomato sauce	"Symbetherio" Fresh beans with zucchinis, potatoes in tomato sauce	Free range ch		
VARIETY OF TRADITIONAL DESSERTS	VARIETY OF TRADITIONAL DESSERTS	VARIET		
Kalitsounia (cheese pie with honey)	Variety of homemade spoonsweets (served per person)	Variety of home		
Lychnarakia (pies with sweet cheese and cinnamon)		Sheep's		
Sheep's Yoghurt (with honey and nuts)				
OTHERS	OTHERS			
Raki	Raki			
Variety of seasonal fruit	Variety of seasonal fruit			
Greek coffee in hovoli (hot sand)	Greek coffee in hovoli (hot sand)	Gree		
	Most of the dishes are French style served.(as individual servings)			

LUTEN- FREE MENU

STARTERS

Gluten-free bread

ic olive oil and soft cheese spread

MEZEDES

ck olives, pickled artichokes & peppers

"Dakos"

free rusks with fresh tomato sauce

Organic with rice and aromatic herbs in tomato sauce

MAIN COURSE

with organic vegetables, olive oil and vinegar

aked suckling pig with roast potatoes

e chicken with okras and tomato sauce

ETY OF TRADITIONAL DESSERTS

memade spoonsweets (served per person)

p's Yoghurt (with honey and nuts)

OTHERS

Raki

Variety of seasonal fruit

reek coffee in hovoli (hot sand)

	MENU 3		
GL	VEGAN	VEGETERIAN	
	STARTERS	STARTERS	
Organie	Home-made bread Organic olive oil	Home-made bread Organic olive oil and soft cheese spread	
	MEZEDES	MEZEDES	
Green & blac	Green & black olives, pickled artichokes & peppers	Green & black olives, pickled artichokes & peppers	
Gluten fi	"Dakos" Cretan rusks with fresh tomato sauce	"Dakos" Cretan rusks with fresh tomato sauce & feta cheese	
Eggplar	"Imam" eggplants with tomato sauce and onions	Eggplants in the oven with feta cheese	
Fresh beans w	"Symbetherio" Fresh beans with zucchinis, potatoes in tomato sauce	"Symbetherio" Fresh beans with zucchinis, potatoes in tomato sauce	
	MAIN COURSE	MAIN COURSE	
Boil	Farmer's salad with organic vegetables, olive oil and vinegar	Farmer's salad with organic vegetables, olive oil and vinegar	
Oven-ba	Roast potatoes	Roast potatoes	
F	"Skioufikta" hand-made pasta with tomato sauce and cheese	"Skioufikta" hand-made pasta with tomato sauce and cheese	
Farmer's salad w	Boiled local greens and vegetables	Boiled local greens and vegetables	
VARIE	VARIETY OF TRADITIONAL DESSERTS	VARIETY OF TRADITIONAL DESSERTS	
Variety of home	Variety of home-made spoonsweets (served per person)	Kalitsounia (cheese pie with honey)	
Sheep's		Lychnarakia (pies with sweet cheese and cinnamon)	
		Sheep's yoghurt (with honey and nuts)	
	OTHERS	OTHERS	
	Raki	Raki	
	Variety of seasonal fruit	Variety of seasonal fruit	
Gre	Greek coffee in hovoli (hot sand)	Greek coffee in hovoli (hot sand)	
* The wedding			
	Most of the dishes are French style served.(as individual servings)		

LUTEN- FREE MENU

STARTERS

Gluten-free bread

ic olive oil and soft cheese spread

MEZEDES

ack olives, pickled artichokes & peppers

"Dakos" free rusks with fresh tomato sauce

ants in the oven with feta cheese

"Symbetherio" with zucchinis, potatoes in tomato sauce

MAIN COURSE

iled lamb and free-range chicken

ional Cretan wedding rice, "pilafi" *

aked suckling pig with roast potatoes

Rabbit with tomato sauce

with organic vegetables, olive oil and vinegar

ETY OF TRADITIONAL DESSERTS

ne-made spoonsweets (served per person)

's yoghurt (with honey and nuts)

OTHERS

Raki

Variety of seasonal fruit

reek coffee in hovoli (hot sand)

g rice can also be offered as a vegeterian dish.