

COOK LIKE A GREEK!

Join us for a delightful 3-hour cooking class where you'll learn to cook like a Greek! Meet your talented chef in her private kitchen space and discover the fresh, seasonal ingredients that are staples in Greek cooking.

Hands-On Culinary Experience

Under the expert guidance of your instructor, you'll engage in a hands-on cooking experience that makes learning Greek cuisine easy and enjoyable. As you cook, sip on wine and savor a few tasty bites, immersing yourself in the flavors and traditions of Greece.

Enjoy Your Culinary Creations

Once your dishes are prepared, gather around the table with your fellow participants to enjoy the fruits of your labor. Raise your glasses in a toast while listening to soft Greek melodies, creating a warm and inviting atmosphere.

Indicative Menu

Note: The menu may vary based on the season, ingredient availability, and guests' preferences.

Starter: Traditional Greek pasta (*hilopites*) sautéed with eggs and sprinkled with *mizithra* cheese.

Salad: Fresh local greens or string beans tossed with roasted tomatoes and drizzled with a zesty extra virgin olive oil vinaigrette.

Main Course: Tender lamb or beef simmered in a rich red tomato sauce, served with *trahana* (Greek frumenty)—a true comfort food classic.

Dessert: A light and creamy yogurt panna cotta delicately infused with Greek honey for a sweet finish.

Drinks: Pair your meal with exquisite Greek wines made from native grape varieties.



 3 h.



Adults: 105€ / Kids (3-12 y.o.) 90€: (**private** / group of 2-4 guests)

Adults: 100€ / Kids (3-12 y.o.) 85€: (**private** per person / 5 guests and more)

Notes: Group size: Max. 12 participants. For larger groups, please contact us.