



THE ART OF SLOW FOOD

Thigaterra

For sharing per 4 persons

✦ Cool welcome with homemade lemonade with mint and Louise aromas

✦ Traditional salty treat

✦ Shepherd's handbag

Warm bread (rustic and whole wheat), carob rusk, homemade bread sticks, dip «Ziro Bio-Sitia» e.v. olive oil, salt blossom

✦ Greek Salad

Outdoor tomato, cherry tomatoes, cucumber, onion, peppers, olives, boiled potatoes, black basil, Cretan «Kritharokouloura», sheep and goats' «feta» cheese, vinaigrette aged balsamic and honey, e.v. olive oil «Ziro Bio-Sitia»

✦ «Mastelo» cheese from Chios Island

Grilled tomatoes, basil, honey cream, sweet pumpkin's chutney

✦ Fresh fried potatoes

With grated «gruyere» Cretan Cheese & Thyme

✦ Minced Chicken Roll tuffed with «Kaprico» (smoked pork)

«Mizithra» sheep and goats' cream cheese, wild arugula, sundried tomato, celeriac puree

✦ Boiled pilaf

With slow-cooked local meat [sheep]

✦ Beef Cheeks

White stew sauce, purple butter potato with greens, Cretan herbs

✦ Homemade desserts

✦ «Sfakian» Carob Pie

«Mizithra», pollen, honey, «mizithra» pastel ice cream

Price per person 19,50€

Unlimited consumption of bottled water is included in the price.

Any other consumption will be extra and based on our price list



THE ART OF SLOW FOOD

Thigattera

For sharing per 4 persons

✦ Cool welcome with homemade lemonade with mint and Louise aromas

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✦ Shepherd's handbag

Warm bread (rustic and whole wheat), carob rusk, homemade bread sticks, dip «Ziro Bio-Sitia» e.v. olive oil, salt blossom

✦ Greek Salad

Outdoor tomato, cherry tomatoes, cucumber, onion, peppers, olives, boiled potatoes, black basil, Cretan «Kritharokouloura», sheep and goats' «feta» cheese, vinaigrette aged balsamic and honey, e.v. olive oil «Ziro Bio-Sitia»

✦ Meatballs Thigattera

Chicken mince, tomato sauce, eggplant bechamel, zucchini chip

✦ Salty «Galaktoboureko»

Rustic whole wheat phyllo, air rose phyllo, Greek cheese filling, honey spheres with olive oil, tomato jam, black sesame

✦ Greek Meat Variety

Lamb kebab, buffalo sausage «Elassona Farm», chicken breast, black pork pancetta, smoked ham, fresh fried potatoes, carob soft pie, tzatziki dip

✦ Beef Cheeks

White stew sauce, purple butter potato with greens, Cretan herbs

✦ Homemade desserts

✦ Homemade "bugatsa"

With rice milk filling, cinnamon, myzythra pastel ice cream

✦ «Sfakian» Carob Pie

«Mizithra», pollen, honey, «mizithra» pastel ice cream

Price per person 22.00€

Unlimited consumption of bottled water is included in the price. Any other consumption will be extra and based on our price list



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Thigatterra

For sharing per 4 persons

✦ Cool welcome with homemade lemonade with mint and Louise aromas

✦ Traditional salty treat

✦ Shepherd's handbag

Warm bread (rustic and whole wheat), carob rusk, homemade bread sticks, dip «Ziro Bio-Sitia» e.v. olive oil, salt blossom

✦ Platter of Greek tapas starters

Homemade «Tirokafteri» (spicy cheese dip) with sheep and goat's PDO feta cheese, beetroot tzatziki, hummus with sun-dried tomato, smoked eggplant salad «politiki», Mediterranean sauce «Saza» with capers and basil

✦ Organic Greek Salad

Mustard leaves, red mizuna, valerian, watercress, lettuce, pumpkin seeds, Evia figs, mint, manouri, beef pastrami, citrus vinaigrette with carob honey, croutons

✦ Beef Liver Savore

Black Angus Beef Liver, rosemary, «Oxymeli» sweet-sour ancient Greek food from honey and vinegar

✦ Short-ribs Black-Angus

With homemade butter potato gnocchi and roast meat sauce

✦ Grilled Lamb Kebab PDO of «Elassona Farm»

Carob pie, fresh potato chips, yogurt dip with smoked paprika

✦ Boiled pilaf

With slow-cooked local meat [sheep]

✦ Homemade desserts

✦ «Galaktoboureko»

Warm cream, rose crispy phyllo crust, orange sorbet, dikatmo syrup

✦ «Sfakian» Carob Pie

«Mizithra», pollen, honey, «mizithra» pastel ice cream

Price per person 25,00€

Unlimited consumption of bottled water. Any other consumption will be extra and based on our price list



THE ART OF SLOW FOOD

Thigaterra

For sharing per 4 persons

MENU 4

✦ Cool welcome with homemade lemonade with mint and Louise aromas
Traditional salty treat

✦ Shepherd's handbag

Warm bread (rustic and whole wheat), carob rusk, homemade bread sticks, dip «Ziro Bio-Sitia» e.v. olive oil, salt blossom

✦ Platter of Greek tapas starters

Homemade «Tirokafteri» (spicy cheese dip) with sheep and goat's PDO feta cheese, beetroot tzatziki, hummus with sun-dried tomato, smoked eggplant salad «politiki», Mediterranean sauce «Saza» with capers and basil

✦ Salty «Galaktoboureko»

Rustic whole wheat phyllo, air rose phyllo, Greek cheese filling, honey spheres with olive oil, tomato jam, black sesame

✦ Split Peas of Schoinousa island

Florins pepper sauce with «anthotiro» farmer's cheese and ouzo, caramelized onion

✦ Greek Salad

Outdoor tomato, cherry tomatoes, cucumber, onion, peppers, olives, boiled potatoes, black basil, Cretan «Kritharokouloura», sheep and goats' «feta» cheese, vinaigrette aged balsamic and honey, e.v. olive oil «Ziro Bio-Sitia»

✦ Greek Meat Variety

Lamb kebab, buffalo sausage «Elassona Farm», chicken breast, black pork pancetta, smoked ham, fresh fried potatoes, carob soft pie, tzatziki dip

✦ Curly Cretan Noodles with Chicken

Cream of Greek cheeses, portobello mushrooms, Agaricus mushrooms, Greek bacon

✦ Homemade desserts

✦ «Galaktoboureko»

Warm cream, rose crispy phyllo crust, orange sorbet, dikatmo syrup

✦ "Sarikopitaki"

[local fried pies filling with "myzithra" cheese] with honey and raki.

Price per person 25.00€

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Warm bread (rustic and whole wheat), carob rusk, homemade bread sticks, dip «Ziro Bio-Sitia» e.v. olive oil, salt blossom

✦ Platter of Greek tapas starters

Homemade «Tirokafteri» (spicy cheese dip) with sheep and goat's PDO feta cheese, beetroot tzatziki, hummus with sun-dried tomato, smoked eggplant salad «politiki», Mediterranean sauce «Saza» with capers and basil

✦ Beetroot Carpaccio

Beetroot, beetroot leaves, beetroot sprouts, pickled beetroot, mandarin gel, herb oil, smoked Burrata di Bufala, walnut powder

✦ Buffalo Carpaccio

Lemon-olive oil herb, Fig, red wild arugula, pomegranate, «myrons», peels of Cretan smoked «gruyere»

✦ Mushrooms Fricassee

Pleurotus, portobello, agaricus, lettuce, dill, spinach, vegan cheese flavored with lime, e.v. olive oil «Skoutari»

✦ Spinach Risotto

Tenderloin fillet of black pork with Aegina pistachio crust, black olive powder, Cretan aged «gruyere»

✦ Porchetta

Mushroom and smoked «gruyere» stuffing, sweet potato chips, sauce from mustard greens, and honey.

✦ Pork Knuckle

Roast sauce, sage and verbena, carrot puree

✦ Homemade Sweets & Seasonal Fruit Salad

✦ Ekmek kantaif

Peanut kantaifi, mastic cream, kazan-dibi ice cream

✦ «Sfakian» Carob Pie

«Mizithra», pollen, honey, «mizithra» pastel ice cream

Price per person 27.50€

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✦ «Spinach Pie» Salad

Crispy layers of dough flavored with Cretan herbs, baby spinach leaves, fresh onion, dill, parsley, sour «Myzithra», vinaigrette grape molasses, and kumquat.

✦ Mushrooms Fricassee

Pleurotus, portobello, agaricus, lettuce, dill, spinach, vegan cheese flavored with lime, e.v. olive oil «Skoutari»

✦ Crispy Rabbit Bites

Nut crust, stew foam

✦ Pastirma pie (cured beef)

Pie phyllo from Serres, fresh Cretan goat cheese, sundried tomato, chestnut puree

✦ Handmade Carob Raviola

Stuffed with veal scallop ragout, sauce «Galo-Mizithra» (sheep and goats' Cretan cream cheese)

✦ Lamb Chops (for sharing)

From 600-700 gr, baby potatoes in the oven, sweet potato chips, extra virgin olive oil THALLON, salt

✦ Chicken «Kontosouvli»

Vegetables , potato in the oven stuffed with galeni, extra virgin olive oil PAMAKO

✦ Homemade Sweets

✦ «Galaktoboureko»

Warm cream, rose crispy phyllo crust, orange sorbet, dikatmo syrup

Price per person 29,00€

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✦ Shepherd's handbag

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✦ Platter of Greek tapas starters

Homemade «Tirokafteri» (spicy cheese dip) with sheep and goat's PDO feta cheese, beetroot tzatziki, hummus with sun-dried tomato, smoked eggplant salad «politiki», Mediterranean sauce «Saza» with capers and basil

✦ «Koukouvagia»

Barley rusk with fresh tomato, galomyzithra cheese, olives, «kritamo» [sea fennel], extra virgin olive oil

✦ «Kalitsunia» from Chania

Fried seasonal greens. Accompanied by chutney Mediterranean salad

✦ Greek Salad

Outdoor tomato, cherry tomatoes, cucumber, onion, peppers, olives, boiled potatoes, black basil, Cretan «Kritharokouloura», sheep and goats' «feta» cheese, vinaigrette aged balsamic and honey, e.v. olive oil «Ziro Bio-Sitia»

✦ Risotto-«wedding pilaf» (Chania recipe)

Chicken, sheep, calf, «Staka» cream

✦ Lamp cooked in the oven

Baked in the oven for many hours, accompanied by baked potatoes

✦ Homemade Sweets

✦ «Sarikopitaki»

[local fried pies filling with «myzythra» cheese] with honey and raki.

Price per person 24.50€

The price includes unlimited consumption of bottled water. Any other consumption will be extra and based on our price list.

BEVERAGE PACKAGE 1

Unlimited Consumption

Bulk wine

Mythos beer

Soft drinks

Water

Price per person: €9.00

Any extra consumption will be charged according to the price list

BEVERAGE PACKAGE 2

Unlimited Consumption

Bottle of bottled wine

Mythos beer

Soft drinks

Price per person: €12.50

Any extra consumption will be charged according to the price list

BEVERAGE PACKAGE 3

Price according to consumption:

Charge for bulk wine: the price of 1 liter / €9.00

Bottled wine charge: 1 bottle 750ml / €13.00

Drinks/Soft drinks/Catalog drinks: price -15% discount

The suggested menus can be modified and customized as desired. Think and configure the menu of your choice and just let us prepare it.

Please be so kind as to inform us of any changes when finalizing the menu, at least 4 days before your event date. Please let's know about any allergies or intolerances you may have.

We use extra virgin olive oil in's salads. Prices include the legal tax of 24% on alcoholic beverages and the legal tax of 13% on food and non-alcoholic beverages.

Services

- Free Parking
- Air-conditioned room
- Free WI-FI
- Ability to view multimedia for corporate events
- Ability to create a gift bag with products from our grocery store and cellars

Terms of Payment 30% deposit and payment at the end of the event

For companies: 30% down payment & 15-day credit repayment policy

Company Details

FOOD THREE E. KAI M. IKE ACCOUNT

NUMBER: 0026.0020.12.0201943867

IBAN: GR0802600200000120201943867 EUROBANK BANK