

Salty traditional treat & accompaniment from Karafaki multi-variety raki

per 4 persons

Shepherd's handbag

Grilled bread (rustic, whole wheat), carob rusk, frumenty rusk, whole-grain cheese breadsticks, dip «Ziro Bio» extra virgin olive oil, salt blossom, Koroneiki olive paste «Priansos».

Greek Salad

Cherry tomatoes, cucumber, onion, colorful peppers, Kalamon olives, Cretan olives, black basil, «Kritharokouloura», and sheep and goat's feta with Cretan herbs, vinaigrette aged balsamic, blossom honey, extra virgin olive oil «Ziro Bio Sitia».

Sheperd's Pie With Culinary Herbs

Slices of organic tomato, grilled cheese Talagani from Messinia area, orange sauce, broad-leaved basil, extra virgin olive oil and aromatic herbs

Fresh french fries

With grated gruyere cheese & thyme

Chicken fillet stuffed with "Kaprico" smoked pork

Sheep and goat's cream cheese «Myzithra», wild arugula, fennel pure

Knuckle Pork Slowly Cooked in the Oven

With thyme sauce, sage, and baby potatoes in the oven

Homemade desserts

(Price: 17 euros per person)

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

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Organic Greek Salad

Lettuce, green and red lola lettuce, red arugula, mustard greens, red mizuna, valerian, nasturtium, «myrons», red cabbage, carrot, Louza stuffed with «Galení» cream cheese, hazelnuts, Fig of Evia, vinaigrette from citrus fruits with carob honey

Thigaterra Meatballs

Ewe meatballs, tomato sauce, eggplant bechamel, zucchini chips

Burek with Whole Grain Pie Crust

Filled with sheep's and goat cheese, honey and sprinkled with honey pollen

Greek Meat Variety

Lamb Kebab, ewe skewer «Elassona Farm», Buffalo sausage «Elassona Farm», chicken breast, black pork pancetta, freshly fried potatoes, grilled pita bread.

Beef Cheeks

White stew sauce, purple butter potato gnocchi, Cretan herbs

Homemade desserts

Chocolate Pie in Ice-Cream

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Platter of Greek tapas starters

Homemade «Tirokafteri» (spicy cheese dip) with sheep and goat's PDO feta cheese «Amari», beetroot tzatziki, whitefish roe mousse, eggplant salad «politiki», Mediterranean sauce «Saza» with capers and basil

Crispy Cheese Rolls In Fig Sauce

Short-ribs Black-Angus

With celery root puree and grilled meat sauce

Fresh french fries

accompanied with tomato sauce, feta & Herbs

Ellasonas Farm Lamb on the Grill

On Thrace oil pie accompanied by fresh french fries

Homemade desserts

«Galaktoboureko»

Rose crispy phyllo crust and orange sorbet

(Price 25 euros per person)

The price includes a liter of white or red cask wine Ktia Daskalakis each four people and unlimited consumption of bottled water. Any other consumption will be extra and based on our price list.



Thigaterra

Menu 4

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Saganaki Cheese

"Kaseri" goat cheese from Macedonia with nuts, cereals, super foods and rose jam

Fried Pieces of Sliced Black Pork Sausage

With wild Mushrooms, colorful peppers & white wine

Greek Salad

Cherry tomatoes, cucumber, onion, colorful peppers, Kalamon olives, Cretan olives, black basil, «Kritharokouloura», and sheep and goat's feta with Cretan herbs, vinaigrette aged balsamic, blossom honey, extra virgin olive oil «Ziro Bio Sitia».

Greek Meat Variety

Lamb Kebab, ewe skewer «Elassona Farm», Buffalo sausage «Elassona Farm», chicken breast, black pork pancetta, freshly fried potatoes, grilled pita bread.

Curly Cretan Noodles «Melima»

Greek blue cheese «Kyano», late cooked buffalo meat with cheese sauce

Homemade desserts

«Galaktoboureko»

Rose crispy phyllo crust and orange sorbet

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Burrata di Bufala

Prosciutto of Evritania «Stremmenos», hartwort, melon sorbet

Carpaccio

Buffalo slices from Kerkini lake, smoked Graviera, salt flower, red rocket, caper leaves and lemon balm

Chicken fillet stuffed with "Kaprico" smoked pork

Sheep and goat's cream cheese «Myzithra», wild arugula, fennel pure

Mushrooms Fricassee

Pleurotus, portobello, agaricus, mushrooms, lettuce, «myrns», dill, spinach, vegan cheese flavored with lime, extra virgin olive oil
«Skoutari»

Spinach Risotto

Tenderloin fillet of black pork with Aegina pistachio crust, black olive powder, aged «Gruyere» cheese

«Kleftiko» with goat meat

Tomato goat stew, seasonal vegetables in a loaf of bread

Dark Chocolate Moelle

With wild cherry ice cream

Homemade Dessert & Seasonal Fruit Salad

(Price 32 euros per person)

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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, kumquat

Grilled minced meat pie of Epirus

Pork minced meat, tahini, mousaka spices, «Gruyere», yogurt sauce with pomegranate, parsley

Mushroom Risotto

With Pumpkin Puree & Aged Graviera

Tomahawk pork steak «EnElladi»

Brown rice, dip mustard from greens

Rib Eye Black Angus Grill - Greek Breeding

It is bred at the Nikoloudi farm in Messara, Heraklion
Accompanied by grilled vegetables & mashed potatoes

Beef Osobouko

With rich sauce of vegetables and wild mushrooms, Served with risotto with Kozani saffron

Homemade desserts

Greek «Ekmek»

Chocolate, «Kataifi» phyllo dough and ice cream kazen-dibi

Nut Pie Bar

Vanilla cream flavoured with Tonka and passion fruit gel, yoghurt ice cream with fruits

(Price: 37 euros per person)

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Tampoule Gruel Salad

With fried shrimp

Stuffed Squid

With bulgur "agrozimi" and lemon olive oil sauce

Fried Shrimps in Phylo Pastry from Sweet Spoon Rose

With pepper sauce, cretan hard cheese "anthotiro" and ouzo

Orzo with Seafood

With shrimp, oysters, octopus, squid & shrimp sauce

Salmon Fillet

With crust of pistachio from "Aegina" & wild herbs

Homemade desserts & Seasonal Fruit Salad

Chocolate Tart

With salty butter caramel

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Kukuvagia

Rusk barley with fresh tomatoes, "galomizithra" (local cheese), olives, Crithmum, extra virgin olive oil

"Calitsounia" from Chania

With fried seasonal herbs accompanied by chutney Saza Mediterranean

"Skioufichta" Pasta

With smoked pork meat, small cherry tomatoes, basil & "anthotiro" (local cheese)

Pilaf

With slow-cooked local lamb

"Ofto" Lamp

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

Greek Salad

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"Sfakianes" pies

Local pies from "Sfakia", with honey, cinnamon and nuts

«Xerotigano» Thigaterra

Sweet «Myzithra» cream, honey, cinnamon and lemon sorbet

Homemade desserts

(Price: 17 euros per person)

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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

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