

**NEW at  
Villa  
Livadia**

## ***Greek evening in the Greek Atmosphere***

On-site cooking by Greek Chef Cook  
Culinary Menu for 10 Persons



### ***Starters & Salads***

Black beans with vinegar and garlic  
Greek salad with capers and nuts  
Purple amaranth with vinegar sauce  
Boiled zucchini with olive oil and oregano  
Tzatziki  
Pumpkins (Kolokithokeftedes)  
Spicy cheese (Saganaki)  
Fried cheese with filo, honey and sesame  
Octopus with vinegar and oregano sauce



### ***Main course***

Pasticcio (Pasta with meat and bechamel)  
Eggplants with meat and béchamel  
Baked lamb with potatoes and lemon sauce  
Meatballs for children



### ***Dessert***

Greek yoghurt with honey and nuts

Beautiful decorated table and terrace - Free Wine and Water - Serving and cleaning up -  
Cooking at the villa Inside and/or outside - Greek music in the background