



NAKED CHEFS

PRIVATE CHEF SERVICES

CRETAN MENU

The price is 75€ per adult / 40€ per child 3-13 years
(Minimum charge of 370€ for up to 5 guests).
Please, choice: 1 salad & 2 appetizers & 1 main & 1 dessert,
the same for everyone.

Traditional Cretan welcome with Raki

SALADS

Cretan Salad

tomato - cucumber - onion - peppers - rusks - olive oil -
salt - oregano - soft white cheese of Chania

Summer salad

tomato - cucumber - egg - potato - onion - feta - olive oil -
vinegar - salt - oregano

STARTERS

Traditional Dakos

rusk - spring onion - tomato - feta cheese - olive oil - salt - pepper

Traditional cheese pies - pies with greens

Eggs with sigklino

eggs - salt - pepper - smoked pork

Bourekis of Chania

potato - zucchini - tomato - olive oil - garlic - salt - pepper -
mint - manouri cheese - mizithra cheese

Traditional dolma, with vine leaves and zucchini flowers

rice - onion - tomato - carrot - zucchini - mint - parsley - dill - olive oil

MAIN

Lamb Stamnagathi (Cretan wild greens) and french fries

Lamb - stamnagathi - potatoes - olive oil - onion - salt - pepper - white wine

Lamb cooked with rice "pilafi" or spaghetti with anthotyro cheese

(Traditional Cretan wedding food)

Ravioli stuffed with Apaki (smoked pork) and greens

flour - semolina - egg - pork - traditional greens- cream - onion - garlic

Roast pork with leek and celery with potatoes and lemon sauce

pork - leek - celery - onion - garlic - lemon - white wine - lemon - potatoes

DESSERTS

Sfakia Pie

Traditional Cretan pie with goat cheese and honey

Manouri cheese wrapped in filo, fried, with honey and nuts

white cheese - phyllo pastry - honey - walnuts

After selecting the menu, we will recommend a Wine Pairing to match your dinner.

The service includes: staff, groceries, table setting and serving for 3 hours, cleanup, and kitchen tidying.