



NAKED CHEFS

PRIVATE CHEF SERVICES

MEDITERRANEAN 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.

Welcome with Ouzo

STARTERS

Eggplant dip with side of anchovies

eggplants - olive oil - peppers - onion - fresh lemon juice - anchovy -
ginger - laurel leaves

Fava with fresh onion and extra virgin olive oil with grilled octopus on the side

Mousakas

Butter - flour - milk - nutmeg - zucchini - eggplant - potato - gouda cheese - egg
minced pork & beef - olive oil - tomato - laurel leaves - cinnamon

Variety of appetizers

Tzatziki - eggplant dip - fava - tomato - olives - cucumber - feta - rusks

Stuffed vegetables (VEGAN)

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

Garfield Lasagna (KIDS)

minced beef - tomato - basil - gouda cheese - bechamel - butter - flour - milk -
nutmeg - egg

Falafel with petimezi sauce (grape molasses)

chickpeas - onion - cumin - garlic - olive oil - flour - molasses

Traditional dolma, with vine leaves and zucchini flowers

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

SALADS

Greek Salad

tomato - cucumber - green pepper - onion - feta cheese -
oregano - olive oil - rusk - salt

Caprese Salad

Mozzarella - tomato - basil pesto - extra virgin olive oil

Green Salad with avocado and apple (VEGAN)

Lola - lettuce - avocado - green apple - olive oil - vinegar - pickles - parsley - cardamom

Seasonal Salad (KIDS)

Tomato - cucumber - oil - oregano - parsley

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.



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MAIN

Lamp roast with potatoes, fresh tomato and rosemary

Olive oil - potatoes - tomato - rosemary - petimezi

Salmon fillet poached with seasonal vegetables, turmeric and lemon

Salmon - carrot - potato - zucchini - onion - fennel - turmeric -
lemon - olive oil - garlic

Sea Bass fillet with vegetables (boiled or grilled)

olive oil - salt - pepper - lemon - white wine - butter - dill

Beef stew cooked with onions and tomato served potatoes

Olive oil - onion - tomato - red wine - laurel leaf - cinnamon - fried potatoes

Barbecue Mixed Grill

Grilled chicken fillet - grilled pork chops - mini beef burger -
Cretan organic sausage served with baked potatoes

Risotto with wild mushrooms and black truffle oil (GLUTEN FREE)

Rice - olive oil - wild mushrooms - truffle oil - white wine

Fried breaded chicken breast and fried potatoes (KIDS)

Chicken fillet - egg - breadcrumbs - fried potatoes

Soy Kebab with tomato sauce served with grilled vegetables (VEGAN)

soybean minced meat - onion - garlic - olive oil - pepper - zucchini -
potato - pepper - carrot

DESSERT

Sfakia Pie

Traditional Cretan pie with goat cheese and honey

Homemade Galaktoboureko

Greek dessert of semolina custard in crust sheet

Chocolate brownies (VEGAN) with Vanilla ice cream

brown sugar - cocoa - flour - vanilla - walnuts - plums - olive oil - dark chocolate

Vanilla ice cream (KIDS)



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