

Sample Main Courses

1. Moussaka with yogurt and cheese topping

Moussaka is a quintessential Greek dish using local ingredients, such as mince lamb or beef, aubergines, oregano, olive oil and feta. This is classic with a hint of cinnamon and topped with a lovely mixture of Greek yogurt and two cheeses which browns and bubbles up mouth-wateringly.



2. Kokkinisto – Tomato braised lamb or beef & couscous or rice



3. Gemista – Stuffed tomatoes and peppers

Stuffed tomatoes and peppers is another quintessential Greek dish using local ingredients, with mince, parsley & rice or veggie option



4. Chicken with herby vegetable couscous & tzatziki

Chicken cooked with herbs and lemon with a vegetable couscous and the all famous tzatziki



Sample Side Dishes

Chickpea salad

A great side dish this refreshing chickpea salad with mint, feta cheese and tomato.



Midopilafo – Greek style Mussel risotto

A Greek mussel 'risotto' with ouzo, peppers, tomato and chilly is a delight



Spinach and feta filo pie

An absolute classic, has raised generations of Greeks and visitors alike



Mackerel plaki

Plaki means 'baked' in Greek and this is done to absolute perfection with white wine, lemon juice and garlic.



Sample Salads

1. Green bean, tomato, spinach and feta pasta recipe

A lovely pasta dish with the taste of Greece.



2. Xoriatiki - Traditional Greek salad

Greek salad the Greek way, tomatoes, cucumber, onion, olives, oregano, peppers



3. Watermelon & feta salad

A cool, refreshing combo for warm summer evenings, the combination of watermelon and feta cheese is the dinner of choice for many Greeks during the hot months



4. Greek pasta salad

A great kid friendly dish always a hit



5. Greek island salad with chicken & avocado

A green leaf salad with chicken and avocado



Sample Desserts

1. Honey yogurt cheesecake

Greek style yogurt and honey from the Greek forests make this a classic cheesecake with a twist!



2. Frozen strawberry yogurt

This gorgeous frozen yogurt is intensely fruity and really creamy... but almost fat-free!



3. Grilled Nectarines with Honeyed Yogurt-Pistachio Filling

These grilled gorgeous nectarines baked and served with pistachio and honeyed yogurt are out of this world

