



DINNER at AGRECO FARM

Welcome drink: tsikoudia (raki), water and local cucumber

Variety of home-made breads
& Cretan "paximadia" from barley and rye
Rosemary-flavoured olive oil
Farm-produced sour milk cheese
Black olives

"Koukouvagia" (or Owl)

Crisp-dried rusks made from barley and rye with grated **organic tomato**, local **Feta cheese**, **oregano** from the Agreco gardens and farm-produced **olive oil**

Wild **artichokes**Pickled wild **onions**Green **olives**

Vegetables stuffed with **rice** and aromatic herbs of Crete. Local **Feta cheese** drizzled with fresh **oregano** & Agreco **olive oil**

Farmhouse Salad

Made from Agreco organic produce: tomatoes, cucumbers, purslane, onion, olive oil and homemade vinegar

Oven-baked **lamb** with roast potatoes tossed in oregano & lemon

Roast suckling pig baked on vine twigs with country fried potatoes

«Kalitsounia» with honey
Traditional sheep's yoghurt with thyme honey and walnuts
Cretan gruyère cheese with honey
Variety of fruit preserves
Raki with seasonal fruits

Free consumption of water & Agreco wine "Agreco Private Collection" Kotsifali-Syrah from organically-produced grapes

The majority of products used in the dishes are organic or country-raised on the Agreco Farm.