



Italian cooking lesson of the **Chef GOURMET**

← challenging →



STARTERS

Coquilles Saint-Jacques gratinées

(breadcrumbs, parsley, EVO oil)

Octopus carpaccio

(salt capers in lemon sauce)

Sicilian Arancini

(rice, meat sauce, peas, saffron, grated bread)

Spelled pie with fresh tomato and mozzarella

(basil sauce)

FIRST COURSES

Homemade Gnocchi

Homemade Ravioli

Homemade Tagliatelle

packaged Spaghetti or Penne

SAUCES

Sea urchins (garlic, EVO oil)

Red Mulletts and cherry tomatoes (almonds, mint, garlic, red onion, EVO oil)

Cuttlefish ink with shrimps and basil (garlic, EVO oil)

Swordfish and eggplants (cherry tomatoes, garlic, mint, EVO oil)

Ricotta & Spinach (butter sauce, sage)

Picasso (gorgonzola cheese, walnuts, garlic, curry)

Frida Khalo (gorgonzola cheese, pears, thyme, grappa)

→ **Special “Traditional”** ←

Risotto alla milanese

(luganega, saffron, garlic, red onion)



SECOND COURSES

Baked sea bass

(cherry tomatoes, potatoes, wild sage, EVO oil)

Grilled tuna steak in sesame crust

(fresh tuna, sesame, EVO oil)

Salt & pepper prawns

(pepper and turmeric sauce)

Chateaubriand

(whole beef fillet rare / medium cooked, butter, EVO oil)

Grilled beef fillet with rosemary

(rare / medium cooked, EVO oil)

SIDE DISHES

Baked stuffed zucchini

(cheese, breadcrumbs, olives)

Sicilian Eggplant Caponata

(fried aubergines, tomato, olives, capers, celery, onion, vinegar, sugar)

DESSERT

Diplomat with custard

Tiramisu

kitchen apron as a gift!

Euro 75 per person

(lesson + dinner)

minimum 2 - up to 4 people

For info and reservations, write to:

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Blue Kipos 67

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