



CHEF'S OLIVE OIL PAIRING

Sample Menu

Biolea specializes in innovative & creative Cretan cuisine with an emphasis on fresh local, seasonal and organic ingredients of course paired with our single estate organic cold pressed olive oils produced at our estate.

The menu presented here is indicative and is adjusted daily depending on what is seasonal and what fresh ingredients are available.

Each dish is paired with different branded olive oils from our estate to showcase how high quality olive oils can each compliment differently one's culinary experience.

The menu is designed for each guest separately and can be flexible to dietary requirements or allergies.



1. MY GRANDMOTHER'S WOODEN DINNING TABLE

Grilled bruschetta, cherry tomatoes confit, myzithra soft goat cheese, petimezi syrup and parsley & garlic flavored olive oil.

Paired with **Biolea Organic Extra Virgin Olive Oil Stone Milled & Cold Pressed PDO Kolymbari**

2. THE SEED

A fresh, full of aroma, organic heirloom tomato with pickled onions and peppers, freshly grated tomato and herbs, carob rusks, local figs topped with local soft goat's cheese Myzithra.

Paired with **PAMAKO Blend Extra Virgin Olive Oil Tsounati & Koroneiki Variety**

3. MINOAN CHEESEPIE

Cheese pie made with organic flour filled with Cretan cheeses, mint and fresh herbs

Paired with **PAMAKO Monovarietal Extra Virgin Tsounati Variety**

4. SUNSET

Slow baked pancetta in olive oil served with potato cream with staka, nectarine pickle, baked peach in olive oil, carrot chips, citrus syrup and petimezi.

Paired with **Biolea Organic Nerantzi Flavored Olive Oil Stone Milled & Cold Pressed**

5. BLAST OF CITRUS

Cream amde of mizythra cheese, goat yogurt and goat milk flavored with sichuan pepper and honey. Crumble made of carob and barley rusk, wild thyme, honey and sheep butter. Topped with homemade citrus marmalade from various citrus fruits from our organic orchards.

Paired with **Biolea Organic Lemoni Flavored Olive Oil Stone Milled & Cold Pressed**