



Viva

your

PERSONAL CHEF

SPECIAL OCCASSIONS

Are you celebrating
a special birthday?

Are you here
on honeymoon?

Is it a special
anniversary?

PRICES

As a guide a 3 course meal consisting of a selection from those listed will cost approximately 35€ to 40€ per head (based on a party of 6 people) inclusive of all ingredients, chef's travelling time, preparation, serving time and clearing away time.



HOW TO CONTACT US

*If you would like to book,
or if you would like to know more about the
"Viva experience"*

call: +30 6947 614838

e-mail: kefaloniachef@hotmail.com

URL: www.kefaloniachef.com



viva your personal chef



viva your personal chef



Kefaloniachef

Viva

your

PERSONAL CHEF



THE COMPLETE
CULINARY SERVICE



WHY DINE OUT WHEN YOU CAN DINE IN?

We offer you a unique dining experience that will leave you feeling pampered and relaxed.

Why drive when you can have the restaurant service and ambience in the comfort of your own environment?

Sit back, relax and watch Viva at work or sit out and enjoy a glass of wine whilst Viva prepares, cooks and serves the food for you.



HOW DOES THE SERVICE WORK?

We will discuss your requirements with you when you contact us. We specialise in traditional Greek food but also cook a wide variety of food. If any of you or your guests has any special dietary requirements we will incorporate these into the menu. When we have agreed a date and time, Viva will arrive at your villa on the agreed date approximately 2 hours beforehand.



WHERE ARE THE MEALS PREPARED?

All the meals are prepared in your kitchen. We will bring the fresh ingredients for your meals along with our own pots and pans and utensils, and prepare your food on site. At the end of the day / evening we will clean the dishes, cutlery, glasses and put them back where we found them. We will ensure that all work surfaces, oven, hob are wiped clean and we will leave your kitchen as clean as we found it.



STARTERS

- Keftedakia (*meatballs made with locally sourced beef, 3 cheeses and ouzo*)
- Tzatziki
- Fresh home made bread with taramosalata
- Giant prawns marinated in garlic and cognac
- Zucchini and vegetable flan
- Tuna salad
- Traditional Greek salad
- Zucchini pie (*courgette pie*)
- Zucchini fritters
- Gigantes (*giant beans*)
- Dolmadakia (*stuffed vine leaves*)
- Shrimp saganaki
- Saganaki
- Kalamari
- Village sausage with peppers and onion in a spicy sauce
- Oven dried tomatoes with olive oil & oregano
- Stuffed mushrooms with sausage

SALADS

- Viva's Tuna salad
- Chef salad (*salad with ham, egg, cheese & sauce*)
- Riganada (*dako bread, tomato, feta cheese, oregano, olive oil*)
- Greek salad
- Tomato salad
- Potato salad
- BLT salad
- Old fashioned potato salad



M E N U

MAIN COURSES

- Lemon chicken with potatoes
- Traditional beef stifado (*tender beef cooked in the oven with potatoes, small onions & tomatoes*)
- Pastitsio (*pasta with fine beef, bechamel sauce & cheese*)
- Moussaka
- Lamb Kleftiko (*lamb cooked in parcels with vegetables in a savoury sauce*)
- Yemista (*tomatoes stuffed with rice & vegetables*)
- Youvetsi (*tender beef cooked in the oven with tomatoes, pasta, vegetables and topped with cheese*)
- Fresh fish (*all local e.g. sea bass, sea bream*)
- Kreatopita (*traditional Kefalonian meat pie*)
- Risotto
- Pork tenderloin with mushrooms & Dijon sauce
- Fish in tomato sauce
- Crispy salmon with summer vegetables & couscous

DESSERTS

- Home made cheesecake in a variety of flavours (*strawberry, blueberry, pineapple, lemon*)
- New York cheesecake
- Banana pudding cheesecake
- Banoffee pie
- Tiramisu
- Black Forest cake
- Chocolate tart
- Fruit-custard tart
- Keylime pie (no bake)
- Home made chocolate mousse
- Lemon meringue pie
- Walnut cake with home made ice cream
- Baklava
- Rice pudding
- Carrot cake
- Salted caramel - chocolate tart
- Mocha layer cake
- Double chocolate Brownie
- Fruit salad

CHILDREN'S MENU

*Children of all ages are individually catered for
Viva's homemade chicken nuggets are a favourite!*

BREAKFAST

*Why not spoil yourself while you relax on holiday
and wake up to the aroma of freshly brewed coffee and a
luxury breakfast with all the trimmings.*

Here is a sample of some of the things
we have been asked to serve recently:

- Fresh fruit salad
- French toast
- Home fries
- Bacon
- Eggs (*scrambled, poached, fried*)
- Sausages (*village pork, chicken*)
- Hash brown
- Fresh homemade blueberry muffins
- Pancakes & maple syrup
- Fresh brewed coffee
- Selection of teas

