

Octopus under the lid

At the hearths of our ancestors often spread a smell of food made under the baking lid.

In simple clay or metal pot the peeled potatoes, seasonal root vegetables that are found in the garden were stacked, and at the top of it, freshly caught octopus. Seasoned with salt, olive oil and domestic wine, the pot was covered with a metal lid and from all sides covered with hot coals.

If you would you like to taste this traditional dish prepared by an old-fashioned recipe and try it in a new way, we will prepare a dish for you which permeate blended flavors of sea and wine, fresh vegetables and Mediterranean spices with unforgettable scent of ancient hearths.



Enjoy!