



# Cork & Fork Tour

In this exclusive tour you will have the opportunity to visit 2 award-winning Santorini wineries as well as a selection of cheeses and local bites and enjoy a traditional Santorinian lunch, accompanied by a certified English-speaking wine guide.

You will be visiting Faros Market, situated in beautiful Akrotiri, a local farm and winery where Maria and her family cultivate their own organic products. There you will explore their old wine cellar, equipped with oak barrels and traditional machinery, and enjoy the Wineways lunch; a rich selection of local delicacies, from farm-to-table.

You will also get to visit the vines and try 3 local and organic wine varieties – assyrtiko, nykteri, and vinsanto.

## **Time**

Tour commences at  
10:00 – 11:00 am

## **Duration**

Approximately 4 – 4.5 hours

## **Contact**

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# Cork & Fork

## Menu

### **Bread basket**

(Option of gluten-free rice cakes)

### **Cheese platter**

with Chloro (local goat cheese), Cretan Graviera & Kefalotyri or feta cheese

### **Tomatokeftedes**

tomato fritters made with tomato, flour, basil, mint & onions  
(Option of gluten-free flour)

### **Fava**

(Santorini PDO Product)

a puree of yellow split peas, onion, garlic, lemon & extra virgin olive oil

### **Santorini Salad**

with Santorini cherry tomatoes, capers, caper leaves, olives & olive oil

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## Menu Option 1

**Homemade pork sausage**

**Tzatziki dip**

## Menu Option 2

**'Gigantes'** — (Butter beans with tomato sauces, garlic & herbs)

**Melitzanosalata**

(Aubergine salad dip)

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## Dessert

### **Halva**

(traditional Greek dessert made with semolina )

## Wines

2 x Dry White Santorini Wines

Assyrtiko & Nykteri

1 x Dessert Santorini Wine

Vinsanto