





**Greek cuisine - the traditional cuisine of Greece. Is a typical Mediterranean cuisine and has a lot to do with the kitchen south of France, Italy, Balkans, Anatolia and the Middle East.**



# Overview cuisine

- The most characteristic and ancient element of Greek food is olive oil, which is present in almost all dishes. It is made from the fruit of the olive tree.
- In Greek cuisine herbs and spices are used much more frequently than in other Mediterranean cuisines. Most often it is oregano, mint, garlic, onion, dill, salt and bay leaves.
- Greek dishes are characterized by the frequent use of mint and nutmeg.
- Dessert dominated honey and nuts.
- Typical Greek food is simple, colorful and fragrant. Many dishes influence of Greek history.





# Notable dishes

## Snac

## ks



### Datziki

*cold sauce, snack of yogurt, cucumber and garlic, a typical dish from the Greek cuisine.*



### Souvl

*aki* kebabs on wooden skewers, typical of Greek cuisine.

# *Meze*

*is a collection of appetizers or small dishes often served with alcoholic drinks.*



## Greek salad

*Greek salad with tomatoes, cucumber, feta, olives and shallots, olive oil and salt, black pepper and oregano.*



# Main courses



## Moussaka

a traditional dish of eggplant  
in the Balkans and the  
Middle East.



## Dolma

the dish, which is a stuffed  
vegetables or leaves,  
stuffed grape leaves.



## Pastitsio

a traditional Greek dish,  
pasta, baked with minced  
meat and béchamel sauce.

# *Desserts*

- Delight - sweetness of sugar or flour, with the addition of starch and nuts





*Baklava - a popular confection of puff  
pastry with nuts in syrup.*





Melomakarona - Greek cuisine, the kind of sweet pastry with honey.



# *Significant drinks*



**Metaxa**



**Ouzo**



**Rezin**



