

COOKING MADAME SOUSOU CLASSES



Madame Sousou warmly invites you to join our cooking class for a unique opportunity to experience our methods and the spirit of Greek philoxenia. Visit us on our traditional veranda, filled with a positive and creative atmosphere, where we are delighted to share the richness of Greek heritage with you.

Our classes take place at one of the oldest family wineries in Pyrgos village, lovingly preserved to keep its authentic character as much as possible. Here, history, tradition, and flavor come together to create an unforgettable culinary journey.





OUR MENUS



MEET SANTORINI

A culinary journey through the authentic flavours of the island, highlighting local ingredients and traditional recipes that capture the essence of Santorini.

- Yamas! – A shot of Ouzo as a welcome.
- Tomatokeftedes - Crispy, aromatic fritters made with fresh local vegetables and herbs.
- Spanakopita -Traditional spinach and herb pie wrapped in handmade flaky pastry.
- Santorini Fava - Silky purée of local yellow split peas, served with caramelized onions and extra virgin olive oil.
- Garides Saganaki - Juicy prawns gently simmered in a rich tomato sauce with feta cheese and fresh herbs.
- Meletini Cake - A traditional Santorinian dessert with subtle notes of honey and mastiha.
- A glass of Santorini Assyrtiko wine

EVERY MONDAY-WEDNESDAY-FRIDAY
12:00 SEMI-PRIVATE

110€ PER PERSON

The cooking process takes approximately two hours, plus dining time.
We accept pre-bookings at least one day in advance.

THE BIG GREEK FAT BBQ

Experience the joy of a true Greek barbecue a lively, hands-on dining experience that allows guests to create their own souvlaki combinations and take home inspiration to impress friends and family with their new grilling skills.

- Yamas! – A shot of Ouzo as a welcome.
- Tzatziki - Classic Greek dip of creamy yogurt, cucumber and garlic.
- Santorini Salad - Fresh tomatoes, cucumber, capers, onion and local feta cheese.
- Handmade Pitta Bread - Soft, warm and perfect for wrapping your souvlaki.
- Mixed Grill (Kebab, Sausage, Pork Souvlaki) - Grilled to perfection, juicy and full of flavour.
- Loukoumades - Fluffy honey-soaked dough bites with a sprinkle of cinnamon.
- A glass of Santorini Assyrtiko wine

TUESDAY – THURSDAY – SATURDAY -
SUNDAY. 12:00 SEMI-PRIVATE

110€ PER PERSON

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