



ANCIENT CORINTH

FARM & COOKING EXPERIENCE

EST. 2026

Experience Greek Farm Life

COOK • GATHER • SHARE • ENJOY

AN AUTHENTIC FARM-TO-TABLE EXPERIENCE
NEAR ANCIENT CORINTH



HANDS-ON
COOKING
WITH FRESH
LOCAL
INGREDIENTS





Ancient Corinth Farm & Cooking Experience

An Authentic Greek Farm-to-Table Experience

Located just minutes from the archaeological site of Ancient Corinth, our experience invites visitors to step into the heart of Greek countryside life.

Guests collect fresh eggs from free-range hens, harvest seasonal herbs and vegetables, prepare traditional recipes, discover the secrets of the wood-fired oven and enjoy a shared meal accompanied by unlimited local wine.

More than a cooking class, this is an authentic cultural experience designed for travelers seeking genuine connections, local traditions and memorable moments.







Experience Highlights

- Traditional Greek farm setting
 - Hands-on cooking experience
 - Fresh local ingredients
 - Collect fresh eggs
 - Wood-fired oven
 - Local wine and refreshments
 - Small groups (12-15 guests)
 - Perfect addition to Ancient Corinth day tours
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The Guest Journey

Welcome Drink

Guests are welcomed with a refreshing homemade seasonal drink

Vineyard Walk

A short walk through our vineyard, learning about local traditions

Wood-Fired Oven

Discover our traditional outdoor kitchen and authentic wood-fired oven

Garden Visit

Pick fresh seasonal vegetables and herbs from the garden

Collect Fresh Eggs

Visit the chicken coop and collect fresh eggs for the cooking class

Hands-On Cooking

Put on your apron and prepare authentic Greek recipes with our guidance

Enjoy Your Meal

Share the dishes you've created together, accompanied by unlimited local wine

Take Home a Memory

Receive a beautifully packaged souvenir gift to remember your experience







Choose Your Farm-to-Table Experience

EXPERIENCE I (2 HOURS) 120€/person

- Collect your own fresh eggs from the chicken coop
- Traditional Kagianas (Greek scrambled eggs with fresh tomatoes & local feta cheese)
 - Prepare authentic homemade Tzatziki
 - Traditional Greek Village Salad
- Traditional Tiganites (Greek-style pancakes) served with local honey or grape molasses (Petimezi)
 - Unlimited local wine or soft drinks

EXPERIENCE II (2,5 HOURS) 150€/person

- Learn the traditional technique of rolling handmade Dolmadakia
- Collect your own fresh eggs from the chicken coop
- Traditional Kagianas (Greek scrambled eggs with fresh tomatoes & local feta cheese)
 - Prepare authentic homemade Tzatziki
 - Traditional Greek Village Salad
- Traditional Loukoumades served with local honey or grape molasses (Petimezi)
 - Unlimited local wine or soft drinks

Premium Farm - to -Table Experience (3-4 HOURS)

Ideal for private groups, incentive travel, families, and guests looking for a more exclusive and personalized experience.

*Menus can be customized according to seasonal ingredients, dietary preferences, and the specific requirements of each group.

*Private menus and exclusive experiences can also be arranged upon request.







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