



Athens' Funky Gourmet brings avant-garde fine dining to Costa Navarino

The two Michelin-starred restaurant will host a six-week summer pop-up at the southwest Peloponnese seaside retreat



Summer Peas - Funky Gourmet's version of ladera (a Greek vegetable stew) using Costa Navarino's seasonal peas

COSTA NAVARINO

WHERE TO FIND ^

The Clubhouse, Costa Navarino (+30210-524 2727; reservations@funkygourmet.com; costanavarino.com); July 8 to August 17, open for dinner Monday to Saturday.

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Messinian **cuisine** gets a prestigious yet playful twist this summer when Costa Navarino, the stunning seaside retreat in the southwest **Peloponnese**, hosts a six-week pop-up with award-winning **chefs** Georgianna Hiliadaki and Nikos Roussos of **Athens**' two Michelin-starred "avant-garde fine-dining" hotspot Funky Gourmet. From July 8 to August 17, Hiliadaki and Roussos, who founded their restaurant in 2008, will delight guests with a gastronomic extravaganza focused on local ingredients and the culinary traditions of the region – and it's the first time a two-Michelin-starred Greek **restaurant** will operate outside Athens.



The six-week culinary extravaganza will source ingredients from nearby Pylos

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With views of the Ionian Sea and surrounding olive groves, the Clubhouse at Navarino Bay will provide the perfect Mediterranean backdrop for the duo's innovative, multisensory meals. And while the full two-hour *dégustation* menus (€220 a head) are under wraps to preserve the element of surprise, there are several regional dishes that will certainly make an appearance: a Messinian salad with cured free-range egg yolk; Maniatiki ravioli with rich truffle cream and *beurre noisette*; and the local favourite, galatopita (or milk pie), but with an inventive take on the traditional recipe that combines layers of milk skin, milk marmalade and melt-in-the-mouth, biscuity "milk crisp".



The chef duo will present their quirky take on galatopita, a local dessert



Fried dough cakes with Pylos truffles, local cheese and thyme honey will also feature on the menu

With the heady combination of vibrant flavours, local wines and stellar sunsets, it will be a gustatory experience to remember.

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