



The need to serve the visitors to the area and the guesthouse, led us to setting up a traditional tavern where traditional dishes, typical of the cuisine in Elafina and Imathia in general are offered, such as “**hock in the casserole**”, “**wild hare casserole**”, “**roast lamb and two – year – old lamb**”.

Every Sunday and on feast-days, we **prepare the barbeque** and home-bred meat is at our guests' disposal.

In summer the place of honor belongs to fresh, **pure vegetables, potatoes grown in our own garden** and, all year round, **country pies and grandmother's stuffed vine leaves**.

However, what really steals the show is our homemade **cornel liqueur** and **raki**, characterized by a unique taste and odor.

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