

Amalthea's Botanic Garden





Amalthea's Botanic Garden

In the area of Southern Crete, there is a rich history of mythology and tradition. One of the most famous myths involves the goat Amalthea, who suckled the infant Zeus and aided in his upbringing. Along with Melissa and the legendary Curetes, Amalthea helped Zeus grow into the greatest of the Twelve Gods of Olympus, destined to become ruler of the cosmos.

One day, as Amalthea played with little Zeus, he accidentally broke off her horn. In gratitude for her help, Zeus made the broken horn always be full of whatever its owner desired. This horn became known as the Horn of Amalthea or the Cornucopia, a symbol of eternal abundance.

In addition to mythology, the area is also known for its traditional practices. Midwives would bathe newborns with “Sarantadentri,” a blend of 40 natural herbs and blooms like Dictamus, Malotira, Thyme, Sage, Basil, Berries, and Rose petals. This practice helped to aromatize and nourish the newborns.

Amalthea's Botanic Garden is carefully tended and cultivated by experienced farmers who are passionate about providing the freshest, most nutritious produce possible. We grow a wide range of herbs, vegetables and fruits picked at the peak of their ripeness, ensuring maximum flavor and nutrition.

At our Amalthea's Botanic Garden, we believe in the importance of supporting local agriculture and reducing our carbon footprint. That's why we grow all our vegetables, fruits, and herbs right here on our farm by using sustainable and environmentally friendly practices with only natural fertilizers and pest control methods.

Whether you are a home cook looking for fresh ingredients for your next meal or a high-quality produce, our Amalthea's Botanic Garden has everything you need. We invite all our Guests to cut, smell, cook our products and taste the difference that fresh, locally grown vegetables can make.





At Amalthea's Bostani
Garden you can create the
following authentic
experiences:

Amalthea's Breakfast on the lap of mother Crete

Welcome and be fond of Amalthea's breakfast were you can compine the traditional Greek coffee culture with the freshness of our botanic garden.

As you enjoy your breakfast either to Kafeneio or Bostani Garden, take in the warm and welcoming atmosphere, and be pleased by the unique flavors and textures that only fresh, local ingredients can offer. We're excited to share our love of traditional Greek breakfast with you and invite you to experience the freshness of our Amalthea's Botanic Garden.

* Set up fee 200,00€ for 8 guests, for every extra guest set up fee 50,00€.

* Breakfast menu 35,00€ per guest .



**FRESHLY-SQUEEZED
POMEGRANATE JUICE**



**HOME-MADE
HOT CAROBDRINK**

SARANTADENDRI 40 HERBS

Back in the times in the area of Southern Crete, midwives were bathing newborns with "Sarantadentri" so as to aromatize them with 40 different natural herbs & blooms like Dictamus (origanum dictamnus), Malotira (sideritis syriaca), Thyme, Sage, Basil, Berries & Rose petals among others.

Traditional blend of Cretan herbs "Sarantadentri", a traditional hot herbal tea, slightly relaxing, ideal tonic for the stomach, perfect for all day times and seasons.



BREAD ASSORTMENTS

Cretan style bread & traditional barley rusks

Cretan Goodies: "Lychnarakia" & "Anevata", Greek sweets



AMALTHEA S

Assortment of cheeses & dairy products

Cretan Gruyere cheese

Anthotiro

Amarino and Myzithra cheese

Greek strained yogurt AgrecoFarms



CRETAN APAKI

An authentic Cretan recipe - a natural, preservative free product Tenderloin marinated in vinegar & spices, smoked with herbs such as sage, oregano & thyme.

LEDA AND ZEUS

According to the myth, the result of Leda's seduction by Zeus (in the guise of a swan) were two eggs. Free range chicken eggs and organic tomatoes with Cretan herbs and AgrecoFarms fresh olive oil



THE NYMPHS

AMALTHEA & MELISSA

Both daughters of King of Crete Melissus, the eldest and leader of the nine Kuretes, fed Zeus with milk and honey



ADRASTEIA & IDE

in the guise of honey bees were up - bringing little Zeus with Royal jelly, Ambrosia and Nectar.

Thyme honey AgrecoFarms



THE HORN OF PLENTY

Handpicked fruits and vegetables from our own garden

Homemade marmalades, made of Cretan fruits



Picnic Kolatsio

We are excited to offer you a unique and relaxing experience that is perfect for couples, friends and families seeking a joyful day in nature, surrounded by the beauty of our garden.

- Picnic Mediterranean package – 40,00€
- Picnic Traditional package – 60,00€
- Picnic Premium package – 80,00€

The above prices are per guest.

*Set up fee– 100,00€

*A reservation one day in advance is required through the Concierge Desk.

Botanic garden tour

A Botanic tour in our Amalthea's Botanic Garden will explore the beauty and diversity of our garden. During our tour, you will have the opportunity to explore our garden with an experienced and certified Botanist who will teach you about the different plants, flowers and vegetables that grow in our garden.

* Will be with our compliments maximum 10 guests.

* Booking through Greotel app or the Concierge Desk.



Cooking lessons

Welcome to our cooking lessons! We are excited to share our passion for cooking with you and help you develop your skill in the kitchen. Whether you are a beginner or an experienced cook, we have something for everyone. You will taste your creations and receive feedback on your cooking skills.

- * Cooking lessons will weekly for adults and children.
- * Booking through Greotel app or the Concierge Desk.



Private cooking lessons

Our experienced chefs will guide you through each step of the cooking process, providing helpful tips and tricks along the way. You will have the opportunity to cook with all the fresh ingredients from Amalthea's Botanic garden.

- Cretan cuisine private lesson 150,00€ per guest. Minimum participants 4 guests. Will take place in Amalthea's Botanic Garden.
- Private lesson with our Executive Chef, 350,00€ per guest. Minimum participants 2 guests.

* The duration of the private cooking lessons will be 1,5 hour.



Barbeque dining experience.

- Barbeque ordered – 80,00€ will take place at Amalthea's Botanic Garden once per week bookable from our application. Minimum participants 20 guests and maximum participants 50 guests.
 - Barbeque premium – 160,00€ (Based on the menu Ex. Chef advised)
 - Barbeque Easter Feast atmosphere – 220,00€ at Amalthea's Botanic Garden.
 - Barbeque Sea food selection – 250,00€ (Based on the menu Ex. Chef advised)
- * At the above packages there is a set up fee 2.000€ for 8 guests and 200,00€ fee for every extra guest.



Wine tasting

Welcome to our wine tasting experience! We are thrilled to introduce you to the unique and delicious local wine varieties that we have to offer. Our wine testing experience is designed to showcase the best of our local wine region. We offer a wide selection of wines, including reds, whites, and roses, all made from locally grown grapes.

* Wine tasting will take place once per week free of charge. Booking through the Concierge Desk

* Private wine tasting 75.00€ per person upon request through the Concierge Desk.



Outdoor Cinema

Join us for a movie under the stars and experience the magic of outdoor cinema. Our outdoor cinema is perfect for a variety of occasions, including birthdays, anniversaries, corporate events and more.

* A reservation of 2 days in advance required. 150,00€ for 2 guests.



The “Amalthea's Bostani” Experience



Thank You!