



Chef Dino's Vegan Tour to Greece

Chef Dino Kolitsas of Greca Mediterranean Kitchen + Bar and Chef Dino's Culinary Tours to Greece, announces the addition of a culinary tour designed specifically for vegans for late March/early April 2027.

As the Director of The Silo Cooking School, Chef Dino's Greek vegan cooking classes are celebrated for his devotion to using natural ingredients, combining tradition, flavor and a commitment to preparing meals with the best and healthiest ingredients. At Greca, his two-week long Vegan Festival menus and frequent Vegan Tasting Dinners are events that resonate with foodies, vegan or otherwise.

As with his previous 2025 tours and upcoming 2026 tours, this once-in-a-lifetime journey blends food, culture, and discovery. From the buzzing streets of **Athens**, to the sunlit shores of **Andros**, and the breathtaking monasteries of **Meteora**, this tour offers an intimate look at Greece through the eyes (and kitchen) of Chef Dino. And, for the first time, the tour is tailored exclusively to vegan experiences and meals.

"Most people aren't immediately aware of the incredibly rich vegan tradition in Greek cooking," he says. "But the truth is that most of the dishes in Greek cuisine are, in fact, vegan. And while this is not from the perspective of animal rights, but of necessity or due to the observance of religious fasting, the result is a tremendous offering of vegetable dishes, most of them awash in extra virgin olive oil, Greece's liquid gold."

Highlights include:

- Hands-on cooking classes and demos with celebrity chefs
- Wine tastings and an olive oil mill tour
- Guided tours of the **Acropolis** and the awe-inspiring **Meteora monasteries**
- Dining at Michelin-starred restaurants, farm-to-fork eateries, street food stalls, and more

Join Chef Dino as he shares his Greece with you on a journey filled with stories, flavors, and memories that create an experience you'll treasure forever. Along the way, you'll discover not just the taste, but the health and joy of the **Mediterranean way of life**.

For this tour, Chef Dino is teaming with chefs, farmers, village cooks and restaurateurs to showcase the best vegan offerings available. The trip will include visits to some of Greece's most incredible archeological and historical sites, as well as galleries, farms, a winery and the Greek countryside. Avid and casual hikers will even have the opportunity to hike some of the most beautiful country trails on the Cycladic island of Andros, a paradise for Europe's hiking community.

This is not simply a trip — it is Greece through the eyes, palate, and heart of a chef who calls it home. If Greece has been calling you, this is your moment!

Dates: 3/29/27 – 4/7/27

Late March through early April is a pleasant time to visit Athens. It's springtime, with comfortable temperatures (62–72°F daytime/48–55°F nighttime), wildflowers in bloom, and far fewer tourists than summer. It's ideal for walking neighborhoods like Plaka, Anafiotika, and Psyrri.

Price: \$5,200/person for double occupancy rooms

Single occupancy additional \$800

8 nights **Athens-Andros-Meteora**

Included in price...

All transfers, ferries, buses, taxis

All meals (breakfast, lunch, dinner)

All experiences

Wine is included in specific dinners

Not included...

Airfare

Small Tips are recommended for some of the individuals that make your experience richer

Cost of Delta Flight as of 8/4/26 is approximately \$1,100 (note, guests are responsible for booking their flights; this price is published for informational purposes only and can change at any time).

ITINERARY

(Because Chef Dino works with small family farms, and other small businesses, specific itinerary items are subject to change)

DAY ONE

Transfer from Airport to Athens Center



Food Walk of Psirri Neighborhood - spice markets, produce markets

Lunch



Walking Tour of Ermou St and adjacent areas

Changing of the guard at the Tomb of the Unknown Soldier



Dinner @ Avit, one of the most celebrated vegan restaurants in Athens

Lycabettus (highest point in Athens) for views

DAY TWO



Breakfast @ Holy Llama (plant-based artisanal bakery)



Guided Tour of the Acropolis Museum



Lunch @ Veganaki - Street Food



Guided Tour of the Acropolis



Dinner @ HYTRA Michelin Digustation menu

Ice Cream at Ice Queen

DAY THREE



Breakfast @ Holy Llama



Winery and Wine Museum – Oenotria
Ghis, Costa Lazaridis



Konstas Olive Farm and Olive Oil Mill



Temple of Poseidon at Cape Sounion



Dinner @Delta at SNF (12 course vegan degustation menu) 2 Michelin Stars

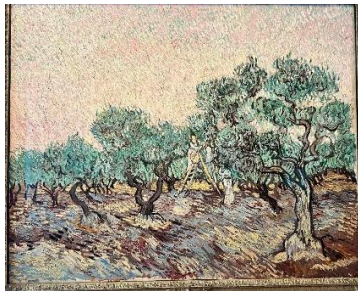


Lunch @ Winners Vegan
Ferry to Andros

DAY FOUR



Breakfast @ Holy Llama



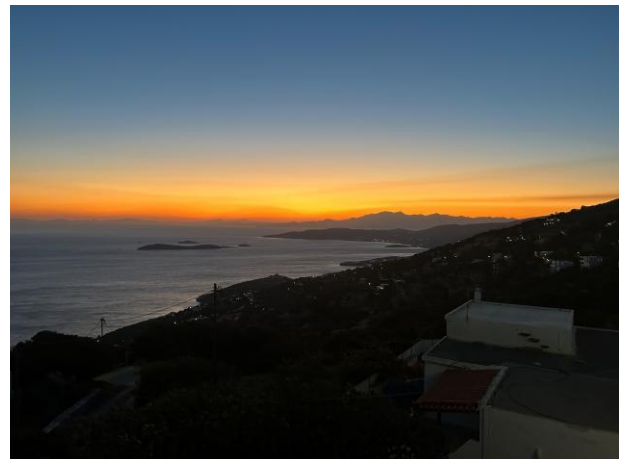
Goulandris Museum of Modern Art



Check in to Villa



Kallimarmaro (Panathenian Stadium)



Dinner @ Balkoni tou Aigaiou (Balcony to the Aegean)

DAY FIVE

Light breakfast @ Villa



Cycladic Olive Oil Museum



Livada Farm Tour, Cooking Class, Lunch



Walking Tour of Chora (Andros Town)

Dinner

DAY SIX

Breakfast @ Villa

Oak Farm Tour, Cooking Class, Lunch



Hiking (optional): Menites Village

Dinner@Sea Satin Nino

DAY SEVEN

Breakfast @ Villa



Cooking with Locals Class – Assimina



Hiking (optional): Aprovato
Ferry to Rafina
Dinner

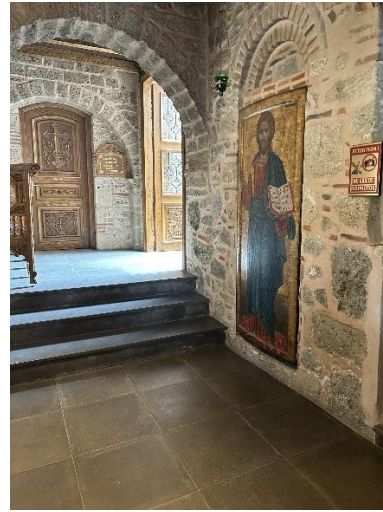
DAY EIGHT

Breakfast @ Avra Hotel



Bus to Meteora

Lunch @ Valia Calda



Varlaam Monastery



Dinner @ Meteoron Panorama

FLY OUT DAY

Breakfast @ Hotel each on their own
Shuttle Bus departs for Airport hourly

A Deeper Dive

Domaine Costa Lazaridi Wines

Our Winery Visit.... Are the wines really vegan?

The **V-Label Vegan** certification (not merely the vegetarian version), means the wines of **Domaine Costa Lazaridi** are produced **without the intentional use of animal-derived ingredients or animal-derived processing aids at any stage of production**, including

winemaking and clarification. This is one of the primary reasons the V-Label exists for products like wine, where traditional production methods often involve hidden animal-derived fining agents.

Specifically, a **V-Label Vegan** wine has **not** been made using fining agents such as:

- Egg whites (albumin)
- Gelatin
- Isinglass (fish bladder)
- Casein (milk protein)
- Other animal-derived clarifying agents

Does it mean "zero animal products"?

In practical terms, **yes**, with one technical caveat.

The certification means **no animal products were intentionally used** in producing the wine. It does **not** guarantee absolute molecular zero, because like virtually all food certifications, it allows for the possibility of **minute, unintentional cross-contamination** during production. The V-Label standard requires producers to minimize such contamination and limits any detectable unintended animal residues to very low levels. The wines we will taste from **Domaine Costa Lazaridi** bears the **V-Label Vegan** logo, meaning:

- No egg whites were used for fining.
- No gelatin was used.
- No isinglass (fish bladder) was used.
- No casein (milk protein) was used.
- No other animal-derived processing aids were intentionally used anywhere in the production process.

Hiking on Andros

There are two parts of our itinerary where there are opportunities for hiking for those among us that are interested. In both cases, either an alternative activity or free time will be available.

Andros is considered one of southern Europe's best hiking destinations, with over 240km of well marked and maintained trails. Below is a link to an article on hiking on Andros, as well as two descriptions for each of the hikes on our itinerary.

[Hiking on Andros: Walking the Restored 'Calderimia' | travel.gr](#)

Menites Trail (1.25 hrs):

<https://www.outdooractive.com/en/route/hiking-trail/milos/andros-route-menites-circular-route/802949168/>

<https://www.androsroutes.gr/menites-circular/>

Aprovato Trail (2.5 hrs):

https://www.andros4u.com/routes_of_andros/route-aprovato-circular/

<https://en.andros-guide.gr/hiking-trails-andros/hiking-trail-aprov1-andros/>

Michelin Restaurant Visits

There are two Michelin rated restaurants that we will visit, both of which will prepare multi-course vegan degustation menus especially for our group. Expect dishes that are visually stunning, creative, and, of course, delicious.

Hytra - One Michelin Star

Hytra, one of the city's twelve Michelin-starred restaurants, is located inside the lush garden of Megaron Music hall, in a modern building that blends the fine aspects of contemporary design, and breathtaking views of Athens and the Athenian sky. Housing a balcony, a unique dining experience is offered under the stars and a warm, atmospheric inside dining area where guests can enjoy memorable dining experiences. The contemporary-style Greek cuisine on offer here, featuring fine textures and meticulous presentation, is based around Greek ingredients and herbs grown in the restaurant's own kitchen garden, all of which are very clearly evident in its sauces, seasonings, and even its cocktails.

Delta – Two Michelin Stars

Delta, Greece's solitary restaurant that holds more than one Michelin star, is located inside the Stavros Niarchos Foundation Cultural Centre (SNFCC), an avant-garde complex that also houses the National Library of Greece and the Greek National Opera. This restaurant, on the fifth floor of the building, comes as a pleasant surprise thanks to the design of its dining spaces as well as other details such as the exclusively designed bronze bar, the dreamlike trees suspended from the ceiling, and the impressive sea views. Chef George Papazacharias, who has trained in some of Europe's best restaurants, showcases a creative cuisine that places sustainability at the heart of everything, hence the continual focus on the provenance of ingredients (from their own kitchen garden, locally sourced, etc). While the striking cuisine here is focused on a single 12-course tasting menu, the chef has agreed to prepare a special tasting menu of vegan dishes just for us!

The Stavros Niarchos Foundation Cultural Center

The SNFCC, which houses Delta, was designed by architect Renzo Piano and its construction was funded by the foundation established by the late shipping magnate Stavros Niarchos (brother-in-law and business rival of Aristotle Onassis). The \$861 million project was completed in 2016, and was donated to the Greek state in 2017. The SNFCC was nominated for the international prize for architecture, RIBA International Prize 2018, awarded by the Royal Institute of British Architects. It was the first cultural project of its scale in Europe and to earn LEED Platinum, supported by major eco-friendly structural features. LEED (Leadership in Energy and Environmental Design) is the world's most widely used green building rating system. Earning a Platinum designation means a building operates at peak sustainability, featuring advanced technologies like massive solar arrays, net-zero water systems, and exceptionally low carbon footprints.

Key Eco-Friendly Features of SNFCC include: a massive roof energy canopy covered with 5,700 photovoltaic solar panels that generates roughly 24% of the complex's total electricity; the Stavros Niarchos Park, a 170-acre landscaped park covering 85% of the site, functioning as a massive public Mediterranean garden that helps regulate microclimates; green roofs (over 25,000 square meters of extensive planted roof area) that provide natural insulation and cooling; and a rainwater harvesting system, aquifer recharge, and an artificial canal supplied with clean seawater, achieving over 50% water efficiency.

To Learn More or to Inquire About Registration
for this Once-in-a-Lifetime Tour
contact Chef Dino at
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