



Welcome to Koukoumi Vegan Concept

Plant Based Catering Services

Eat out of the box
in nature by nature



Delicious

We aspire to change your opinion about vegan food. We cater mouthwatering foods, fresh, full of flavors and aromas from nature.



Top quality

Our approach is about home-made, high quality foods, cooked with love and passion. Our work is to create a unique five star culinary experience.



Inspired

Food is art after all and our Chef Aggeliki Charami is an artist. She creates a menu inspired by nature but also by the paradoxical coexistence of different elements



Good for the earth

Veganism is sustainable by default but we are conscious in so many ways. We care for ethical production, seasonality, locality, food waste, recycling, packaging.



Good for you

Delicious, guilt free choice. Stay light, stay energized and healthy.



Good for the animals

Live and let live. We respect and protect all animals equally as they are considered sensory creatures, not products.

Koukoumi Vegan Catering in Athens and in Mykonos

We invite you to explore the imaginative creations of our team that awaken all senses and evoke memories and emotions.

Koukoumi catering aspires to change the way you think about plant based cuisine and invites you to an authentic vegan culinary journey, respecting the principles of Authenticity, Simplicity, and Balance and expressing the philosophy of veganism by treating nature, animals and humans with empathy.





A conscious choice for a healthy lifestyle, an inspired, yet paradoxical menu, enhancing a unique coexistence of different elements based on a selection of premium quality of, minimal to almost no processed, ingredients and a chained synergy of trusted Greek suppliers.

When Georgia Kontiza, founder of Koukoumi 5* Boutique Hotel in Mykonos, the first and only five star Vegan Hotel in Greece, met Vegan Chef Aggeliki Charami back in 2020 a new vegan concept was born. Aggeliki and her brigade, leads this culinary adventure by constantly exploring new flavors and secret ingredients. Always driven by her passion, via her menus leads us to a dining experience that opens the door to a world of unimaginable saveur.





We will be delighted to host your private function and proudly cater any special occasion, by designing tailor - made menus according to your wishes.

We cater social, corporate and wellness events :

B I R T H D A Y S
W E D D I N G S & E X H I B I T I O N S
P R I V A T E P A R T I E S & O P E N I N G S

We love catering yoga, alternative therapy, meditation **retreats** in our premises or your venue of choice. Our plant based menus are not only creative, but most importantly fresh, delicious and healthy.



We are committed into being part of your healthy nutrition plan or detox program by curating special meals, from lactose/gluten intolerance to allergies.

“Catering premium and ethical plant based fine dining by designing bespoke menus is Koukoumi’s mission”

CONTACT US



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