



FROM FARM TO FORK

The Margi Farm offers a holistic experience, combining wellness, culinary adventures, and hospitality to create lasting memories. Our 10-acre farm, close to the city, is a peaceful haven nestled in nature.

Our family always dreamed of having a farm to supply our home, hotel, and restaurants with organic produce, and in 2014, we made it a reality. Located in Kalyvia, Attica, our land is ideal for growing a variety of fruits and vegetables. With sustainability at the heart of our practices, we follow traditional farming methods. Along with our gardens, olive groves, and vineyards, we have chickens, goats, and horses to complete the experience.

We invite you to share in the gifts of our land and learn from nature at The Margi Farm.

Yiagos & Theo Agiostratitis





EVENTS

Our farm is the perfect spot for both social and corporate events. Whether it's a large dinner in The Glasshouse or a small gathering at The Family Table, every event is tailored to your needs. The Margi Farm's relaxed luxury, stunning setting, hospitality, and food create unforgettable experiences.

Menus are crafted by our Michelin Star chef, Panagiotis Giakalis. You can get married among olive trees, dance till dawn, and stay overnight in our cottage. Wake up to freshly cooked eggs from the chicken pen and enjoy the peaceful farm life.



THE GLASSHOUSE AREA

Surrounded by vegetable gardens, our newly built glasshouse is light and bright during the day and romantic at night. It bodes a large open-fire kitchen where our chefs prepare exceptional dishes with fruits and vegetables picked only meters away.





THE FAMILY TABLE

True to its name, The Family Table is where our family shared our first meals on the farm together. Under a pergola sits a large monastery table and an open-fire kitchen perfect for buffets and family-style dining. While the monastery table sits comfortably 20 people and the area can host even more people by adding more tables and couches.





OLIVE GROVE AREA

The end of our farm is aligned with rows of olive trees that create a perfect space for alfresco dining. Here you can get creative and place tables amidst trees or add a tent to create a truly bespoke experience.





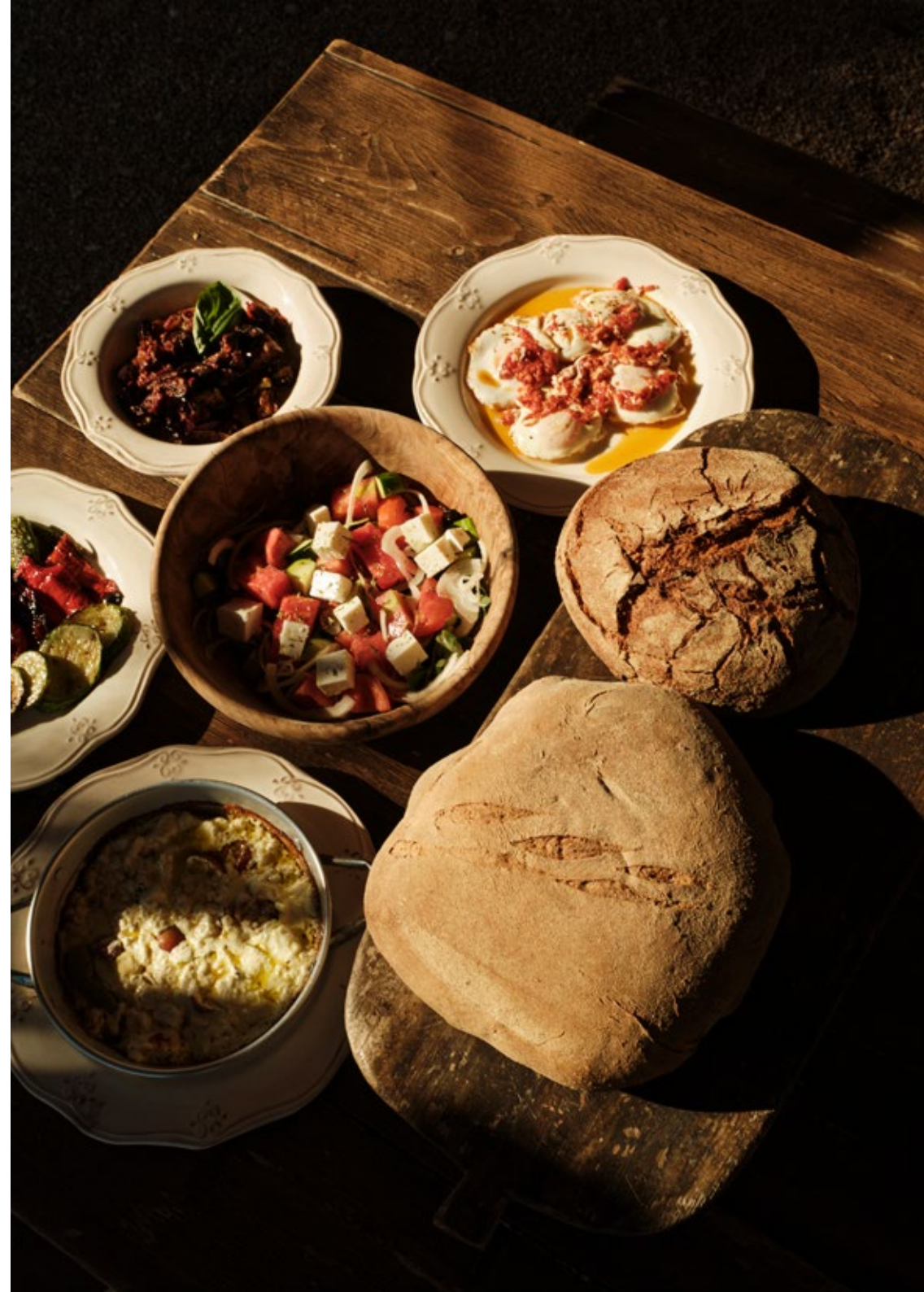
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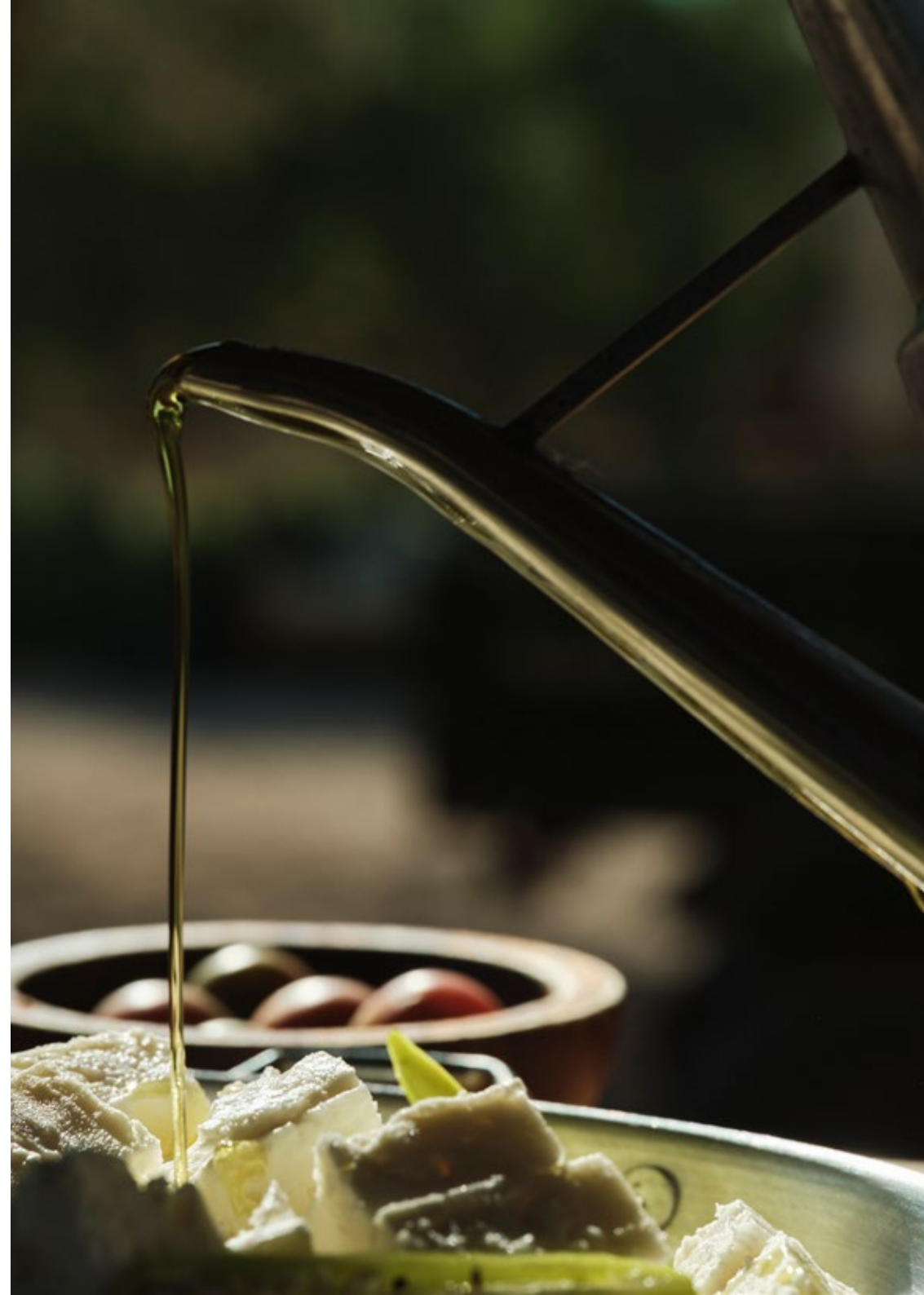
The Margi Farm-to-Fork experience offers private or small group bookings for authentic farm life and organic Greek dining. Enjoy a seasonal menu by Michelin Star chef Panagiotis Giakalis, dining outdoors at a monastery table. Explore the farm with agronomists, meet animals, and gather fresh eggs. Savor dishes like farm eggs, goat cheese, and slow-roasted lamb, surrounded by olive trees and lavender for a true Greek countryside experience.





EXPERIENCES

Join us at The Margi Farm for authentic experiences like seasonal festivities, olive oil tastings, farm-to-table cooking classes, or wellness activities. Taste organic olive oils with our sommelier, pick fresh produce for a Greek cooking class, or join our September “Trigos” grape stomping to learn about Tsipouro. Relax with a yoga session among olive trees, followed by a healthy garden-to-table meal.





FARM LIFE



At The Margi Farm, our animals and sustainable practices create a harmonious environment. Meet our goats, our free-range chickens and Billy, our rescue donkey. Visit our serene stables to meet our horses or wander through the vegetable garden that grows native produce like tomatoes and figs. Explore our 100-year-old olive trees and vineyards, where we harvest grapes for homemade Tsipouro.











**THE
MARGI**
EST. 1960

- The Margi - The Margi Farm: 20km (20 min)
- The Margi - Airport: 23km (25 min)
- The Margi - Athens Centre: 20km (30 min)
- The Margi - Piraeus Port: 20km (30 min)
- The Margi - Rafina Port: 40km (45 min)
- The Margi - Vouliagmeni Marina: 1km (1 min)
- The Margi - Vouliagmeni Laket: 2km (2 min)
- The Margi - Golf Club: 7km (7 min)

THE MARGI
FARM



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