

Mileștii Mici was founded in 1969 and represents the **largest wine cellar** in the world with more than 200 km of limestone tunnels, 55 km of which are used for storage and production of wines.

In 2005 "The Golden Collection" Milestii Mici was registered in the **Guinness Book of Records** as the world's largest wine collection, counting over 1,5 mln. bottles. During wine tastings you can enjoy **live music with national instruments** and the local artists will perform traditional songs of your country of origin.

Winery location: Milestii Mici village, Ialoveni district (about 20 km from Chisinau / 30 min. drive)



OFFERS	Business days (10.00-16.00)	From 17.00 and weekend
EXCURSION/ WINERY TOUR  50 min  no tasting  no snack  min 1 pers	18	23
MENU "HAI NOROC!"  90 min  3 wines  snack  min 1 pers	41	46
MENU "UNIVERS"  2 h  5 wines  lunch/dinner  min 2 pers <i>*vegetarian option is on request</i>	61	66
MENU "MOLDOVA"  2 h  5 wines  traditional lunch/dinner  min 2 pers	66	71
MENU "BACHUS"  2 h  7 wines  snack+dessert  min 2 pers	69	74
MENU "CODRU"  2 h  7 wines  lunch/dinner  min 2 pers	82	87
MENU "HAIDUCESC"  2,5 h  7 wines  lunch/dinner  min 2 pers	82	87
MENU "BOIERESC"  2,5 h  7 wines  exquisite lunch/dinner  min 2 pers	112	117



The price is indicated in **EUR/pers** and does not include the transportation services.

*The excursions take place in: Romanian, Russian, English.

*The trip includes a visit to the **Shop-Museum** where it is possible to purchase "Mileștii Mici" wines.

Order transport services to Mileștii Mici:

- sedan car (up to 3 pax) – 57 eur
- minivan (up to 5 pax) – 80 eur
- minibus (up to 8 pax) – 155 eur
- minibus (up to 20 pax) – 190 eur
- bus (up to 48 pax) – 370 eur

MEAL OPTIONS

HAI NOROC!	appetizers: prosciutto crudo, salami, carpaccio, breadsticks, nuts, dried prunes;
UNIVERS	appetizers: bruschetta Caprese with tomatoes and cottage cheese, main course: mushroom cream soup, stuffed eggplant with chicken breast, tomato sauce and cheese, dessert: plums with walnuts and honey
MOLDOVA	appetizers: assorted plateau (chicken roll, pork & beef roll, sheep cheese, fresh vegetables (tomatoes & cucumbers), main course: „zeama” – traditional chicken soup with noodles, „mamaliga” – traditional corn porridge served with chicken/pork stew, sheep cheese & scrambled eggs, dessert: sweet pancakes with cream cheese;
BACHUS	appetizers: Salami set, prosciutto crudo, Brie, cheese with nuts, olives, dried fruits, assorted pies (<i>cottage cheese, potatoes, cabbage</i>) dessert: “Baba Neagra” cake with vanilla cream and plums with walnuts;
CODRU	appetizers: assorted plateau (chicken roll, pork & beef roll, sheep cheese, fresh vegetables (tomatoes & cucumbers), salty pastry „placinte” main course: „Julien” with mushrooms and chicken, pork steak with vegetables a la French dessert: “Baba Neagra” cake with vanilla cream and plums with walnuts;
HAIDUCESC	appetizers: Prosciutto crudo, salami, carpaccio, walnut cheese, cheese brie, cheese Allgäuer, breadsticks, olive, dry fruits, nuts, main course: Soup with beans and smoked meats, pork ribs with baked potatoes and pickles, dessert: “Baba Neagra” cake with vanilla cream and plums with walnuts;
BOIERESC	appetizers: Assorted fresh vegetables with sheep cottage cheese, assorted meat plate, assorted salty pastry plate, assorted cheese plate, assorted fish plate, salad, main course: Sarmale (Moldovan cabbage rolls) <i>on choice:</i> baked sucking beef languette with dry plums/ baked rabbit with vegetables/ dorado fish with vegetables/ baked pork leg with pickled cabbage dessert: “Baba Neagra” cake with vanilla cream and plums with walnuts;

