



# herbs' garden

lato|boutique hotel roof top



## Starters

## Main dishes

- VELVET FISH SOUP** 7,00  
with crispy bruschetta, fresh thyme  
& lime freshness
- "SAGANAKI" SHRIMPS** 12,00  
(sauteed with fresh tomato) with ouzo,  
feta cream & fennel
-  **PLEUROTUS MUSHROOMS** 9,50  
in a golden crust of dark beer  
with sun-dried tomato cream
- TRADITIONAL GREEK MEATBALLS** 8,50  
homemade meatballs with fresh ground  
beef & mint, on a layer of black-eyed beans  
& diversity of fresh herbs
-  **GRILLED POTATO** 7,00  
with cream of homemade hummus  
& fresh basil
-  **CRUSTED "MIZITHRA"** 9,00  
barley rusk crusted "mizithra" (soft local  
white cheese) scented with lemon zest,  
served with homemade fig jam with walnuts  
& spearmint
- RED TUNA TARTAR** 18,00  
with petimezi, avocado, lime juice, chives,  
fresh mint & smoked Florina
- OCTOPUS** 14,00  
with celery root cream, fennel oil  
& handmade beetroot pickle

- ROOSTER** 14,00  
cooked in wine sauce with handmade  
chilopitaki pasta & Cretan gruyere
- LAMB SHANK** 18,00  
cooked with citrus juice, served with  
sauteed seasonal greens and yogurt  
& tahini cream
- JUICY CHICKEN KEBAB** 13,00  
with leek and orange zest. Served with  
mint flavored yogurt and mini hot pies.
- PORK STEAK** 18,00  
750gr flavored with pasturma butter.  
Served with fries.
- TENDER T-BONE STEAK** 24,00  
450gr with grilled potato, asparagus  
& smoked salt blossom
- BEEF** 16,00  
cooked with aged balsamic vinegar  
& star anise, with smoked eggplant cream  
and tomato rusk

## Salads

-  **GREEK SALAD** 8,50  
with barley rusk & feta balls  
with freshly chopped herbs
-  **GREEN FEAST** 9,50  
of freshly chopped greens & herbs  
with grapes, aged gruyere & homemade  
strawberry dressing
-  **GRILLED BEETROOTS** 9,00  
with crushed walnuts & sheep yogurt  
with herbs
- BREEZY SALAD** 11,00  
with juicy cherry tomatoes, prosciutto,  
Sellia cheese, fresh basil & crunchy  
tortilla bites

- GRILLED CROACKER FISH FILLET** 19,00  
on a mint scented cous cous made  
of cuttlefish ink
- FRESH FISH ON THE GRILL**  
served with steamed vegetables  
& parsley scented lemon- oil dressing  
(Please consult our waiter).  
Price per kilo 35,00 – 55,00



## Desserts

- Risotto-Pasta**
-  **RISOTTO WITH MUSHROOMS** 9,00  
with various fresh and dried mushrooms,  
parmesan & fresh thyme
- RISOTTO WITH LAMB** 12,00  
with "tsigariasto" lamb & anthogalo cream,  
chives & parmesan
-  **TRADITIONAL "SKIOUFICHTA"** 8,50  
Traditional Cretan pasta "skioufichta" with  
vegetables & herbs
- LINGUINI WITH CHICKEN FILLETS** 11,00  
smoked pancetta, lemon zest & red pepper

- LEMON CUSTARD** 6,00  
with caramelized hazelnut and mint leaves
- CHOCOLATE PANNA COTTA** 7,50  
with salty caramel sauce and forest fruits
- TRADITIONAL CRETAN ORANGE PIE** 6,00  
with mastic ice cream and smashed cookies
- SEMIFREDDO** 7,00  
Strained yogurt semifreddo with Bueno cream,  
roasted hazelnuts & sour cherry spoon sweet

The menu is curated by the Chefs  
Exarchos Delimpasis & Stefanos Gogolos

Person in Charge: Eri Chaita  
In case of any special dietary peculiarity or allergies, please ask for the manager.  
Prices are in €. Prices include VAT & City Tax



VEGAN



VEGETARIAN