



Starters

Cup of "Kakavia" soup
(Greek fisherman's soup with a variety of fish, potatoes and onions)
with lime bubbles & crispy leaf of cuttlefish ink
6,00€

Baked stuffed potato with local veggies, "graviera" cheese net
(yellow cheese with a semi sweet and salty taste) & fresh thyme sauce
6,50€

Phyllo pastry rolls with spinach, tomato jam
& "anthogalo" (local creamy cheese) with spearmint
7,50€

Portobello mushrooms filled with "Florina" sweet red pepper, "graviera"
(yellow cheese with a semi – sweet & salty taste) & green apple sauce
7,50€

Lemon & barley rusk crusted "mizithra" (local white soft cheese),
Served with homemade fig jam with walnuts & spearmint
8,00€

"Tigania" Greek-Style Pan-Fried Pork with local "staka" (creamy buttery -
cheese), on green beans with olive oil – lemon & spearmint dressing
8,50€

Cones stuffed with chicken fillets with fresh local herbs.
Accompanied by green salad leaves with olive-oil &
balsamic marinade & "mizithra" (local white soft cheese)
8,50€

Salads

Greek salad, with barley rusk, feta cheese ball & herbs
7,50€

Fresh summery tomato salad with prosciutto, feta cheese from
"Selia" (Cretan village), fresh basil & crispy pita bread
8,50€

Mixed green salad leaves with sautéed chicken fillets, roasted
almonds & cheese sauce, flavored with Cretan Herbs
9,50€

Risotto & Pasta

Risotto with "apaki" (smoked pork with local herbs' and a touch of vine-
gar) fresh tomato, thyme & "graviera"
(yellow cheese with a semi – sweet & salty taste)
9,50€

Skioufichta» traditional Cretan pasta with vegetables, cherry tomatoes,
fresh basil & "mizithra" (local white soft cheese)
8,00€

Chicken fillets with homemade "Olive leaf shaped spinach pasta",
topped with fresh tomato sauce, marjoram
& "ladotiri" (Greek cheese matured in olive oil)
13,00€

Linguini with salmon, quenched with "rackomelo" (Cretan raki with
honey and local spices) & sage
14,00€



❧ Main Courses ❧

Chicken breast filled with feta cheese, fresh thyme and sun dried tomato. Served with spinach puree with lemon sauce

13,00€

Grilled burger (300gr) with hand-cut skin-on fresh potato fries, pita bread & yogurt deep

13,50€

Pork loin filled with plums' cream & Greek "manouri" cheese
Accompanied with oyster mushrooms & espresso sauce

16,50€

Pork steak on the bone (750gr) with pastrami scent,
rustic fried potatoes, "anthogalo" (local creamy cheese)
& creamy citrus spread

18,00€

Beef casserole with balsamic vinegar & star anise.
Served with mashed okra

14,50€

Slowly cooked goat with citrus fruits.
Served with sautéed Cretan greens, carrot jello,
Greek yogurt & tahini

15,50€

Sea bass sauté, on "tsimoulia" (tender stem of the cabbage plant)
& pickled beetroot

18,00€

Grilled fillet of salmon with mashed cauliflower,
radish & mini salad

18,50€

❧ Desserts ❧

White & dark chocolate mousse with praline
& caramelized blackberries

6,50€

Mille – feuille with orange cream, strawberry
& chocolate ganache

7,00€

Greek coffee flavored walnut pie garnished
with vanilla-halva ice cream

8,00€

❧ Chef: Exarchos Delibasis ❧

Prices include all taxes.

Responsible for Sanitary Control: Giannis Antonakakis