



Starters

Leek soup in a cup with Cretan cheeses mousse & crispy "graviera"
(yellow cheese with a semi – sweet & salty taste).

6,00€

"Gigantes" Greek lima beans scented with fennel, celery
& fresh tomato. Topped with feta espuma & chili pepper.

6,50€

Portobello mushrooms filled with "Florina" sweet red pepper
& "graviera" (yellow cheese with a semi – sweet & salty taste).

6,50€

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

7,00€

"Tigania" - Sautéed pork with "staka" creamy buttery - cheese,
on marinated green beans & Olive oil – lemon & spearmint dressing.

7,00€

Chicken Kebab in yogurt soup with basil.
Accompanied with beetroot tzatziki, walnuts & spearmint.

7,50€

Cretan smoked sausage (flavored with local herbs & aged vinegar)
on green fava & tomato rusk.

8,00€

Grilled beef tongue with butternut squash, sage & lemon compote.

8,00€

Salads

Salad with arugula, "papoules" (local greens), radish,
herbs & mandarin vinaigrette.

6,50€

Green Salad with chicken wings, persimmon fruit
& Cretan "mizithra" (soft-white cheese).

7,00€

Greek salad with barley rusk, feta cheese ball & herbs.

7,50€

Risotto & Pasta

"Skioufichta" traditional Cretan pasta with vegetables,
cherry tomatoes, fresh basil & "mizithra" (soft-white) cheese.

7,50€

Wild mushroom risotto with fresh thyme
& "kefalotyri" (hard yellow cheese with a semi sweet & salty taste).

9,00€

Papardelle pasta with rooster in wine sauce
flavored with chervil & anthogalo.

12,00€

Traditional handmade pasta "Magiri" with chicken fillets,
fresh tomato & verbena flavored olive oil.

13,00€

Linguini with salmon deglazed
with "rakomelo" (Cretan raki & honey) & sage.

13,50€



🌀 Main Courses 🌀

Chicken breast filled with caramelized onion & walnuts,
laid on celeriac puree & mushroom sauce.

13,00€

Beef burger (300gr) with hand cut chips on the skin,
served with grilled pita bread & yogurt cream.

13,50€

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

13,50€

Slowly cooked goat with citrus.
Served with sautéed Cretan greens, yogurt & sesame paste.

14,00€

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

16,50€

Grilled Picanha,
on creamy "xinoontro" (boiled mixture of sour ground wheat & milk)
with butternut squash & sour apple sauce.

17,50€

Pork strip steak on the bone (750gr) with pastrami aroma,
village style potatoes & sautéed local greens.

18,00€

Grilled fillet of salmon with cauliflower puree, radish & mini salad.

18,50€

🌀 Desserts 🌀

"Galaktompoureko" with 3 surprise flavors .

6,50€

Chocolate soufflé with "kaimaki" (mastic flavored ice cream).

7,00€

White & dark chocolate mousse with praline & caramelized blackberries.

7,50€

Coffee flavored walnut pie with vanilla ice cream.

8,00€

🌀 Head Chef: Exarchos Delibasis 🌀

Prices include all taxes.
Responsible for Sanitary Control: Giannis Antonakakis