



herbs' garden

lato|boutique hotel roof top

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€

Grilled beef tongue with tabbouleh &
beetroot "tzatziki" (creamy yoghurt mouse with garlic)
8,50€

Green & yellow split peas with marinated octopus, radish
& a final touch of gazpacho
11,50€

Stuffed squid with minced pork and beef, tomato oil & black olive mousse
12,00€

Salads

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

Green salad with rocket leaves, anchovies, orange fillets & molasses sauce
8,00€

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 vinegar),
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€

Seafood risoni with Greek saffron, fresh basil & Cretan dittany oil
13,50€

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



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❧ 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€

Sautéed red tuna fish fillet with cold salad with wheat & mojito sauce
22,00€

Fresh fish on the grill
Served with steamed vegetables and olive oil-lemon dressing.
[Please consult our waiter]
Price per kilo 30,00 € - 55,00 €

❧ Desserts ❧

White & dark chocolate mousse
with praline & caramelized blackberries
6,50€

Mille – feuille
with orange cream, strawberry & chocolate ganache
7,00€

Chocolate soufflé
with "kaimaki" (a mastic flavored ice cream from sheep & goat milk)
7,50€

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