herbs' garden

lato | boutique hotel roof top

Starters

Cup of "Kakavia" soup (fish soup with vegetables)
with lime bubbles & crispy leaf of cuttlefish ink
6,00

Baked potato stuffed with local seasonal veggies,
"graviera" cheese net (yellow cheese with a semi sweet and salty taste)
& fresh thyme sauce
7,00

Cretan cheek peas from "Lassithi Plateau"
cooked with fresh tomato & fennel, crispy pork pop corn
and cold "myzithra" foam (local white soft cheese)
7,50

Barrel-aged feta cheese wrapped in filo pastry
served with Greek thyme honey jelly, sunflower seeds & baby rocket
8,00

Chicken fillets on marinated zucchini slices,
with tahini dressing & a touch of sweet tomato
8,00

Lemon & barley rusk crusted "mizithra" (local white soft cheese)
served with homemade fig jam with walnuts & spearmint
8,50

"Tigania" (Greek-style pan-fried pork bites) with fresh thyme laid
on tabbuleh salad & flakes of "anthotiro" (Cretan semi-dried salty cheese)
8,50

Fried shrimps with double flavor crust,
accompanied with mousse of white smoked "tarama" (salted fish roe) & Cretan rusk
11,00

Sweet & sour octopus flavored with star anise
on a layer of marinated lentils & cucumber veil
11,50

Squid sautéed with cream of dried peas, lemon jello
& Greek fish roe from Messolonghi
12,50

Salads

Greek salad with barley rusk, feta cheese balls & local herbs
7,50

Cretan salad with fresh seasonal fruits, aromatic herbs,
homemade "pasteli" (Greek sesame honey bar) & beetroot sauce
8,50

Fresh summery tomato salad with prosciutto,
feta cheese from "Selia" (Cretan village), fresh basil & crispy pita bread
9,00

Risotto & Pasta

Mushroom risotto with beetroot broth & fresh thyme
9,50

Carob "skioufichta" (traditional Cretan pasta) with vegetables & Cretan herbs
11,00

Penne pasta with chicken fillets, cherry tomatoes from Santorini island,
roasted pistachios, rocket & grated "anthotyro" (Cretan semi-dried salty cheese)
12,50

Linguini with salmon, flavored with "mironia" (local greens) & black rum
14,00

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Main Courses

Grilled Greek burger (300gr)
served with hand-cut skin-on fries, pita bread & yogurt deep
13,50

Chicken fillet stuffed with caramelized onions
& walnuts served with celery puree & mushroom sauce
14,00

Tenderloin paillard with fresh salad, eggplant
& yoghurt garlic sauce (tzatziki) & pear - ginger sauce
15,00

Greek style "boeuf a la bourguignonne"
(slowly cooked beef in fresh tomato sauce with spices, balsamic vinegar & star anise)
with mashed okra
15,50

Tender lamb shank cooked with citrus fruits,
served with sautéed Cretan greens, carrot jello & Greek yogurt with tahini dip
18,00

Beef osso bucco cooked in dark organic beer,
with sweet potato puree & a touch of green pepper
19,00

Grilled croacker fish fillet on a cuttlefish ink couscous,
with spring onions & marinated cherry tomatoes
18,00

Grilled salmon fillet with lemon scented mashed cauliflower, radish
& freshly chopped seasonal salad
18,50

Buffalo steak (400 - 450gr) with herbs' butter
served with rustic style fries & a touch of lemon
29,00

Daily 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

Velvet chocolate & fruity flavored mousse,
with nuts & bitter chocolate teaspoon
6,50

Strained yogurt semifreddo with bueno cream & roasted hazelnuts
7,50

Cheesecake with Cretan cheese variety and caramelized strawberry bites
8,00

Greek coffee flavored walnut pie
garnished with vanilla-halva ice cream
8,50

Prices in euro(€)