



A P P E T I Z E R S

RUSTIC MEAT AND CHEESE PLATE

VARIETY OF DIPS

tzatziki, skordalia (garlic dip) and melitzanosalata
(smoke eggplant)

S T A R T E R

TOMATO

with kritamo, cucumber a balsamic
vinaigrette

TALAGANI CHEESE

with roasted tomatoes in a balsamic glaze

E N T R E E

VEAL

with tomato sauce and onions
with roasted potatoes

D E S S E R T

GREEK YOGURT PANNA COTTA

with walnuts and honey



STARTER

TALAGANI SALAD

cherry tomatoes, baby salad, grilled cheese, balsamic
glaze

GRILLED VEGETABLES

avocado cream with tahini

ENTREE

SHRIMPS

with carry, ginger and garlic butter sauce
served with quinoa

CHICKEN FILLET

stuffed with sun dried tomato and pecorino cheese
rolled at prosciutto
served with pasta truffle cream

DESSERT

CHOCOLATE MOUSSE

with salty caramel





STARTER

OYSTERS

with urchin , wasabi , chives

ASPARAGUS

salad with manouri cheese, cherry
tomatoes

ENTREE

SALMON

fresh salmon ,celery root, herbs oil and
beetroot

DESSERT

Lemon tart





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S T A R T E R

WILD ARUGULA

pomegranate, escarole, toasted sesame, black pepper
and grape vinaigrette

FAVA FROM SANTORINI

with caramelized onions

E N T R E E

OCTOPUS CARPACCIO

with salad of red peppers from florina and
capers

SMALL FRIED FISH

catch of the day

D E S S E R T

ORANGE PIE

with kaimaki ice-cream



STARTER

GREEK SALAD

tomato, cucumber, onion, pepper, olives and
feta cheese

SAUSAGE

from village with lemon

CRETA PIES

with cheese and spearmint

TZATZIKI

greek dip with garlic

ENTREE

MOYSSAKA

eggplant, potatoes, mince meat and mornay sauce
(Béchamel sauce)

DESSERT

EKMEK KADAYIFI

bread pudding dessert





APPETIZER

Bread and bread sticks
spicy cheese dip, eggplant dip, tzatziki

STARTER

Greek salad
Tomato - cucumber salad with mizithra
cheese and kritamo, caper, balsamic sauce

Eggplant rolls
with feta and tomato sauce

Kalitsounia
traditional small pies with spinach

ENTREE

Kleftiko
slow cooked lamb with vegetables, thyme
and honey sauce
Potatoes in a lemon sauce with fresh
oregano

DESSERT

Galaktoboureko





STARTER

Avocado
with field greens , veggies, orange fillet
with citrus sauce

Anchovies
with fresh tomato sauce and caper

Orzo with shrimp
and spring vegetables

ENTREE

Octopus couscous
stew with carrots and zucchini

Fish fillet (catch of the day)
dry tomato, wild greens , caper and citrus
sauce

DESSERT

Tart with fruits and cream





STARTER

CRETAN SALAD

tomato, cucumber, onion, pepper, potato, mizithra
cheese, carob bread

DOLMADAKIA

stuffed leaves with rice and herbs
served with yogurt

ENTREE

CRETAN RISOTTO

traditional rice with staka butter

TSIGARIASTO

lamb slow cooked with wine and olive oil
served with fried potatoes

DESSERT

SFAKIA PIE

traditional pie with cream cheese and
honey





STARTER

CAPRESE SALAD

cherry tomatoes, buffalo mozzarella, al pesto,
tomato sauce, basil chips, arugula

PORCINI RISOTTO

with truffle oil

ENTREE

SEA BASS

with fava beans puree, sundried tomatoes,
caper, parsley-lemon oil

BEEF FILLET

carrot puree with vegetables and wild
mushroom sauce

DESSERT

CHOCOLATE MOUSSE

with salty caramel





SALAD

GREEN SEASON SALAD

with tomato, avocado, sesame seeds,
caper with orange vinaigrette

BBQ SEA FOOD

GRILLED SEA PLATTER

fish fillet
shrimps
octopus
swordfish
small fried fish

served with : fire roasted potatoes

grilled vegetables

and sauces (yogurt with horseradish,
guacamole)

DESSERT

Orange pie with vanilla madagascar ice
cream





SALAD

BUFFALO MOZZARELLA

tomato , arugula with basil pesto

CABBAGE SALAD

carrot and pickled veggies with a garlic
parsley dressing

B B Q

GRILLED MEAT PLATTER

pancetta with honey and thyme

kebabs

chicken fillet

pork & chicken souvlaki

sausage

beef burgers

sauces (bbq, tzatziki, spicy tomato)

served with :

fire roasted potatoes

&

grilled vegetables

DESSERT

Dark chocolate mousse

