

Baker`s basket

Cretan breadstuff, mini rusks, herb-infused olive oil, coarse salt and freshly grated tomato, olives in vinegar.

SOUPS

Fresh velouté soup
(vegetable or fish).

LET'S START WITH

Cretan "Dakos"

with freshly grated tomato, mizithra cheese from Chania and drosoulites.

Mini mousaka nibbles

with aubergine, potato, lamb mince, spearmint and yogurt cream.

Zucchini blossoms stuffed

with Cretan soft chesses, fried in extra virgin olive oil.

Feta rolls

wrapped in a crispy filo pastry with watermelon syrup and black sesame.

Wrapped pita breads

with grilled chicken fillets, crispy vegetables and mild mustard sauce.

Coarsely chopped fried potatoes

with ripe, grated tomato and barrel aged feta. [Please allow 20' for serving].

Prawns in tempura batter

with sweet and sour sauce.

Crispy deep water prawns

with white taramas - fish roe mousse and raw tomato sauce.

Steamed mussels

with sauce of aromatic herbs.

Fresh salmon tartare

with anhydrous tomato jellies and virgin olive oil.

Thinly sliced octopus

with wine and vinegar in green olive oil sauce, flavored with watercress.

Smoked tuna carpaccio

with citron sauce.

Squids of the Cretan sea,
fried in olive oil.

Served with fava beans with tomato sauce.

SALADS

"Cretan" salad

with Armenian cucumber, locally grown tomato, potato, rusk from Rethymno, fresh egg, purslane, olives and fresh ladotyri (oil cheese).

Refreshing salad

with quinoa, marinated white mushrooms and cherry tomatoes, rocket & spicy graviera cheese.

Rocket, spinach and endives

with dried figs marinated in green apple juice, walnuts, crushed zynomizithra cheese & pine honey sauce.

Tender organic salad greens

with grilled chicken, blanched green beans, fresh mustard greens, toasted homemade bread and diced tomato.

Aromatic, organic greens

with crispy and juicy bites of salmon with sesame & citrus sauce.

RICE & PASTA

Succulent risotto

with mussels, crab meat and grated unripe lime.

Risotto

with scallops and prawns saganaki.

Orzo

with dusky grouper in tomato sauce, with roasted ladotyri (oil cheese) and freshly ground green pepper.

Traditional orzo

from the region of Messara

with chicken fillets, tomato and grated dry anthotyros cheese.

Lasagna

with briam of carefully selected vegetables and bechamel of malaka and mizithra cheeses from Chania.

Sea bass fillet

with spinach tagliatelle and sauce from Muscat of Samos.

MEAT, SEAFOOD & GRILLED FISH

Turkey burgers

in nests of blanched spiny chicory and lemon sauce.

Chicken breast

marinated and grilled with mustard. Accompanied by a purée of roasted potato & sun-dried tomato.

Pork fillet grilled

with coarse salt and lemon. Accompanied by spicy serpentines of potato, graviera cheese and rosemary.

Juicy beef steak

with roasted potatoes flavored with oregano.

Grilled sardines stuffed

with herbs, wrapped in wine leaf, with oil and lemon sauce of agourida (verjuice), accompanied by a summer couscous flavored with safran.

Grilled giand prawns

with vlita (amaranth) salad and steamed zucchinis with warm mustard vinaigrette.

Fresh lobsters, from our aquarium

(except from grilled with steamed vegetables, you can also choose lobster spaghetti with chilly seeds, tomato & basil).

Fresh fish (whole & sliced),

Accompanied by boiled greens, zucchinis, potatoes & oil and lemon sauce.

CREATIVE CUISINE WITH FISH & MEAT

Juicy beef meatballs, kneaded

with leavened bread and vegetables, stuffed with graviera cheese, roasted with tomato sauce & traditional "skioufichta" pasta.

Black tagliatelle

with prawns deglazed with aged cognac, tarragon, pink pepper & fresh cream.

Salmon

with fennel root, crispy vegetables and turmeric, roasted on parchment paper.

Desalted cod fillet in batter

with crunchy thick-cut potatoes and homemade white taramosalata - fish roe dip.

White grouper

with sauce of black-eyed peas, chervil, spinach and lemon verbena leaves.

Kakavia soup

with fishes of the Cretan sea, with seawater and fish fillets.

DESSERTS

Mille-feuille

with crunchy cinnamon puff pastry, yogurt mousse and sweet sour cherries.

Roll with homemade sponge cake

filled with mizithra cheese cream, roasted fruits and strawberry marmalade.

Refreshing lime cream cake

with coconut jellies on a crunchy wholegrain biscuit base.

Dark chocolate cream

with Madagascar vanilla ice-cream.

Kaimaki ice-cream balls

covered with crunchy kataifi pastry with pistachio and sweet bergamot.

Chocolate Parfait

with roasted almonds and couverture chocolate sauce.

DRINKS & REFRESHMENTS

MINERAL & SPARKLING WATER

ACQUA PANNA 750 ml.
SAN PELLEGRINO 750 ml.
SPARKLING 330 ml.
MINERAL WATER
REFRESHMENTS

DRAFT BEER

HEINEKEN 300 ml.
HEINEKEN 500 ml.

BEERS

HEINEKEN
AMSTEL
ALPHA
ERDINGER 500 ml.
BUCKLER (ALCOHOL FREE)

COFFEES

ESPRESSO
CAPPUCCINO

COCKTAIL LIST GIN & TONIK

ENGLISH GARDEN

GIN BOMBAY SAPHIRE, LEMON BITTER,
TONIC HERBS.

ROSE

GIN, ROSE WATER, TONIC.

MEDITERRANEAN G&T

GIN MARE WITH THYME, OLIVE, BASIL
AND ROSEMARY, AROMATIC BITTER, TONIC.

COCKTAIL LIST

CARIBBEAN WAVE

BACARDI CARTAORO, SPICES (CINNAMON,
CLOVE, GINGER), PEACH, PASSION FRUIT,
LIME, AROMATIC BITTER.

PASSION CAIPIROSKA

ERISTOFF VODKA FLAVORED WITH BLACK
TEA, PEACH & MANGO, LIME, PASSION
FRUIT, ORANGE.

TENTURA MARGARITA

TEQUILA CAZADORESREPOSADO 100% AGAVE,
TENTURA, AGAVE, LIME, AROMATIC BITTER.

BERRIES DAIQUIRI

BACARDI CARTABLANCO, RASPBERRY JAM,
MIRTO, LIME, VANILLA.

CUCUMBER & CHILI

TEQUILA CAZADORESBLANCO 100% AGAVE,
CUCUMBER, CHILI, MINT, LEMON.

CLASSIC COCKTAIL

MAI TAI

BACARDI 8 ANOS, LIME, ALMOND, ORANGE, SUGAR.

MARGARITA

CAZADORES BLANCO 100% AGAVE, LIME,
ORANGE LIQUEUR.

PINA COLADA

BACARDI CARTA BLANCO, PINEAPPLE, COCONUT.

CAIPIRINHA

CACHACA, LIME, SUGAR.

ZOMBIE

THREE AGED RUMS, PASSION FRUIT,
LEMON, PINEAPPLE, LIME, BROWN SUGAR,
AROMATIC BITTER.

BACARDI ORIGINAL MOJITO

BACARDI CARTA BLANCO, LIME, SUGAR,
SODA, MINT.

BRAMBLE

GIN BOMBAY SAPHIRE, LEMON, SUGAR,
RASPBERRY LIQUEUR.

Dendrakis George,

The Art Of Cocktails