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# FOOD MENU

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## Appetizers

**Cretan chicken soup** | 8  
with shredded chicken, xinohondros and lemon

**Stuffed zucchini flowers** | 12 (V) (g)  
served with aromatic yogurt

**Eggplants** | 8 (V)  
with bulgur, crumbled feta cheese, and mint

**Octopus with fava** | 13 (g)  
fried onion, and basil chimichurri

**Beef meatballs** | 7.5  
with xinohondros served with tirokafteri

**Fried feta cheese** | 9 (V)  
with kataifi, honey, and pepper chutney

**Dakos** | 6.5 (V)  
with broken barley rusk, feta cheese  
and chopped tomato

**Refreshing beetroot salad** | 8 (V) (g)  
with yogurt, garlic, mint, and walnuts

**Anchovies** | 8,5 (g)  
marinated in salt and apple vinegar

**Cold cuts** | 18  
& cheese platter

## Salads

**Cretan** | 8.5 (V)  
cherry tomatoes, cucumber, pickled onion, olives,  
peppers, feta cheese, barley rusk

**Green** | 11 (V)  
mixed greens, balsamic vinaigrette, sour mizithra  
cheese, crushed pumpkin seed bar

**Tabbouleh with quinoa** | 8 (VV) (g)  
chilli, tomato, fried onion, ginger,  
and orange dressing

## Risotto/Pasta

**Linguine with chicken** | 11  
white sauce, sun-dried tomato, mushrooms,  
and thyme

**Mushroom risotto** | 11.5  
with truffle oil and wild mushrooms

**Linguine** | 10 <sup>(V)</sup>  
with peppers and olives, cooked  
in tomato sauce

**Cretan carbonara** | 12.5  
with smoked pork, graviera cheese,  
and egg yolk

## Mains

**Chicken fillet** | 12 <sup>(g)</sup>  
with potato-parmesan purée  
and lemon-thyme sauce

**Lamb shank** | 23  
slow-cooked in its sauce with skioufihta pasta,  
tomato, rosemary, and anthotyros cheese

**Sea bass** | 19  
with chickpea stew and aromatic crust

**Salmon** | 17 <sup>(g)</sup>  
with carob honey glaze flavored with orange,  
accompanied by quinoa salad

**Ribeye (250g)** | 38 <sup>(g)</sup>  
served with aromatic dip and crushed  
fried potatoes

**Pork Tomahawk** | 17 <sup>(g)</sup>  
served with roasted vegetables

## Desserts

**Sfakian pie with honey** | 5 <sup>(V)</sup>  
**Orange pie with ice cream and dark chocolate flakes** | 7 <sup>(V)</sup>  
**Chocolate soufflé with vanilla ice cream** | 7 <sup>(V)</sup>  
**Burnt cheesecake with wild cherries** | 7.5 <sup>(V)</sup>

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<sup>(V)</sup> Vegetarian   <sup>(VV)</sup> Vegan   <sup>(g)</sup> Gluten Free

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Our menu may contain allergens which may cause  
an allergy or intolerance

Please inform a member of staff  
of any allergies or intolerances

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The prices include VAT, municipal tax and other legal charges.