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# FOOD MENU

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## SALADS

### **Creamy Greek salad | 9.5**

with cherry tomatoes, cucumber, red onion, peppers, olives, croutons, capers, and feta cheese cream.

### **Beetroot salad | 9**

with cabbage, rocket, walnuts, shaved Cretan anothotyro cheese, and orange balsamic cream dressing. (+vegan option)

### **Deconstructed dakos | 9.5**

with paximadi (rusk bread), Cretan Selliano creamy white cheese, cherry tomatoes, olives, and thyme.

### **Calamari salad | 12**

with baby spinach, finely sliced red peppers, rocket leaves, Mediterranean calamari, lemon zest, and lemon-olive oil vinaigrette.

## STARTERS

### **Cretan smoked cheese | 10.5**

baked in the oven, served with homemade eggplant salad.

### **Roast beef (cold, thinly sliced) | 14.5**

with rocket leaves, homemade tuna mayonnaise, radish, and capers.

### **Homemade chicken tart | 9.5**

with spring onions, Cretan smoked cheese, and cream.

### **Smoked apaki pork | 9.5**

in sweet Cretan "Liastos" wine sauce with spring onions, served with wild chicory (stamnagathi) and shaved anothotyro cheese.

### **Homemade mushroom croquettes | 8.5**

served with tomato and basil sauce. (vegan)

### **Cauliflower soup | 9.5**

with ginger, parsley, and Greek saffron. (vegan)

### **Grilled octopus | 16.5**

served on split pea purée with capers and caramelized onions in orange balsamic glaze.

### **Fried country-style potatoes | 6.5**

with grated Cretan graviera cheese.

## PASTA & RISOTTO

### Pasticcio | 14

with skioufichta (fresh Cretan pasta), smoked apaki pork, cherry tomatoes, Cretan cheeses, and béchamel, baked in the oven.

### Homemade orecchiette (fresh pasta) | 13

with homemade basil pesto and cherry tomatoes.

### Mushroom risotto | 14

with porcini and white mushrooms, chicken fillet, fresh mint, and Cretan graviera cheese cream (+vegan option).

### Homemade fettuccine (fresh pasta) | 15.5

with Cretan black truffle cream, clams, and white truffle oil (+vegan option).

## MAIN COURSES

### Tsigariasto lamb (boneless, slow-cooked) | 19.5

with Cretan black truffle cream, clams, and white truffle oil (+vegan option).

### Beef bon fillet | 33.5

with sage butter sauce, served with grilled vegetables.

### Chicken fillet | 17

in Cretan graviera cheese cream and sun-dried tomatoes, served with grilled vegetables.

### Grilled beef New York steak | 37

(on the bone, approx. 600g) with homemade pepper sauce and grilled vegetables.

### Tuna tagliata | 22.5

with coriander, avocado, and red peppers, served with grilled vegetables.

## DESSERTS

### Homemade mango | 7.5

semifreddo (vegan).

### Homemade cheesecake | 9

with salted caramel shortcrust base, hazelnut cream, and Aegina pistachios.

The menu was curated by Chef

*Claudio Morelli*

Our menu may contain allergens that could cause an allergic reaction or intolerance.

Please inform a member of staff about any allergies or intolerances.

Prices include VAT, municipal tax and other legal charges.