

A LA CARTE MENU

MAIN COURSE

🌿 CHICKEN BRIAM
with eggplant, zucchini, onion,
peppers and chimichurri sauce

14

GOAT

with skioufichta (handmade
Cretan pasta)

16

🌿 MUSHROOM RISOTTO
with mushroom pickle and
Parmesan cream

13

PASTITSIO

with slow-cooked beef cheeks
and béchamel espuma

16

🌿 SAUTÉED SEA BASS
with fennel purée, spinach, and
creamy beurre blanc sauce

22

🌿 BEEF FILLET
with potato purée and peper
sauce

27

🌿 PORK TENDERLOIN
with poached leek and
avgolemono cream

16

DESSERT

MILLEFEUILLE

8

TIRAMISU

9

SEASONAL FRUITS

8

ALA CARTE MENU

SALADS

- ④ CRETAN SALAD
cherry tomatoes, caper, pepper,
pickle onion, xinomizithra mous,
cucumber, kritamon, carob rusk
10
- ④ BEETROOT SALAD
galomizithra cream and hazelnut
11
- ④ GREEN SALAD
caramelized peanuts, goat
cheese and poached figs
11

BEEF TARTARE
pickled onion, crispy matchstick
potatoes, almond croquant
16

GRAVIERA SAGANAKI
with pistachio and tomato chutney
10

④ SQUID WITH FAVA
with chimichurri, and pickled onion
12

STARTERS

FENNEL PIE
homemade, with mizithra cream
8

SEA BASS CEVICHE
leche de tigre, coriander, chili, bell
pepper, avocado
17

DAKOS
with xinomizithra cheese and olives
9

BEEF MEATBALLS
with spicy feta cream
12