

Όλα τα προϊόντα μας είναι παρασκευασμένα με έξτρα παρθένο ελαιόλαδο, από τους δικούς μας ελαιώνες. All our products are cooked with extra virgin olive oil, from our olive groves.

Appetizers

Cretan salty cheesecake: phyllo pastry with potato, zucchini and myzithra cheese mousse

Octopus balls with fava mousse and lemon foam

Summer grilled vegetables marinated with extra virgin olive oil and Greek herbs, served with myzithra cheese mousse

Calamari cooked in ouzo sauce with greek cream cheese and herbs

Millefeuille with cretan cheeses: puff pastry with graviera cream and myzithra cream, served with tomato marmalade

Nest kantaifi with drunk shrimps: saute shrimps cooked in Raki with cream fresh, colourful peppers, shrimp broth and herbs, served in a nest of kantaifi

Cretan ntakos: barley dried bread with extra virgin olive oil, grated tomatoes, myzithra cheese, capers end herbs

Salads

Greek salad: Cucumber, tomatoes, onion, olives, feta cheese, capers, extra virgin olive oil and herbs

Black and white quinoa with orange fillets, beetroot, avocado, walnuts, dry greek cheese and citrus-honey vinaigrette dressing

Cretan salad: Cucumber, tomatoes, onion, green peppers, olives, barley dried bread, myzithra cheese, capers and extra virgin olive oil

Sea salad: octopus, calamari, shrimps, mussels, cabbage, carrots, dill and lemon mayo dressing

Colourful garden: different colour tomato cherries and peppers, cucumber, onions, extra virgin olive oil and balsamic vinegar

Rizotto

Risotto with a different variety of wild mushrooms, Parmesan cheese, white wine, herbs and truffle oil

Risotto with chicken fillets, zucchini, colourful peppers, mushrooms, eggplant, white wine, Parmesan cheese and herbs

Black oyster risotto, squid ink, oyster broth, sea shells, ouzo, dill and herbs

Mussels risotto flambe with ouzo, fresh onions, dill and herbs

Vegetarian risotto with zucchini, peppers, onions, eggplant and vegetable broth

Pasta

Mediterranean: linguine with sea shells, octopus, shrimps, pomodoro salsa, white wine and safran sauce

Chicken Alfredo: linguine with chicken, mushrooms, fresh cream, fresh onion, white wine, parmesan cheese, chicken broth and herbs

Cretan carbonara: skioufikto pasta, rabbit, broth, egg-graviera sauce, white wine and herbs

Pomodoro e basilico: skioufikto pasta, with roasted tomato sauce, basil paste and vegetable broth

Orzo with shrimps, shrimp bisque, ouzo and herbs

Orzo vegan with tomato sauce, vegetable both, tomato cherries, olives, peppers and herbs

Main Dishes

Sous vide chicken fillet breast with spinach puree, grilled vegetables and lemon grave

Pork belly cooked in vacuum for 24 hours with colorful kous kous and wine grave

Greek construction, eggplant, potato, minced lamb and mousse of cheese, all layers together called mousaka

Slow cooked beef sort ribs 300gr, with potato wadges and BBQ or Jack Daniels glaze **surcharge10,00€**

Lamb "souvlaki" with vegetables, souvlaki bread, grilled vegetables and yogurt sauce

Sea bass mojito with potato salad and wakame (sea salad) **surcharge10,00€**

Desserts

Greek traditional ravani with ice cream

Ekmek kantaifi with chocolate cream and fresh fruits

Free style profiterol with caramelized hazelnut chocolate

Cretan cheesecake with bergamot

Soft drinks

Lemonade	3,00€
Orangeade	3,00€
Gazoza (local sweet lemon drink)	3,00€
Coca-Cola	3,00€
Coca-Cola light/zero	3,00€
3 cent pink grapefruit soda	5,00€
Tonic	3,00€
Soda	3,00€
Carbonated mineral water 750ml	4,30€
Carbonated mineral water 330ml	2,90€
Natural mineral water 1lt	2,00€
Natural mineral water 500ml	1,00€

BEERS

Mythos	4,50€
Fix Hellas	4,50€
Fix Hellas non alcohol	5,00€
Corona Extra	5,00€
Kaiser	4,80€

DRINKS & COCTAILS



Ouzo glass	4,00€
Ouzo bottle 200ml	9,00€
Drinks	7,00€
Special Drinks	8,50€
Aperol spritz	8,00€
Mimosa	6,00€
Mojito	8,50€
Passion Spilia	9,00€
Daquiri Strawberry	8,50€
Paloma	8,50€
Virgin Mojito	6,00€
Palomarita	6,00€
Shirley Temple	5,00€
Strongbow Apple	5,50€
Strongbow red berries	5,50€