

## BREAD & DIPS

white and wholegrain bread, barley rusk, grated tomato, olives, olive oil €1,40 / person

## APPETIZERS

### OCTOPUS CARPACCIO

marinated in a sweet oil of mint, lime, sour grape, fragrant peppers and seaweed €10,50

### SALMON TARTAR

cucumber, crunchy rolls, fresh herb leaves €8.90

### CARPACCIO OF VEAL FILLET

pickled wild artichokes, olive oil, coarse salt and freshly crushed pepper €9.90

### MEAT TART

Traditional Cretan tart with boiled lamb, sour cream cheese and mint €9.80

### STUFFED ORGANIC VINE LEAVES

with mincemeat, rice, fresh herbs and an egg-lemon sauce on the side €6.20

### FETA

cheese in a cereal and nut crust with a fig and oriental herb jam €6.50

### INTRODUCING CRETE: ON A PLATE...

A 'taster' selection of Cretan appetizers Dakos, stuffed vine leaves, gruyere, tzatziki, artichokes, fish roe salad €11,00

### FRIED SNAILS

with aged vinegar and Rosemary €6.80

### GRILLED VEAL LIVER

marinated with Cretan herbs, olive oil and lemon €8.80

### TEMPURA SHRIMPS

served with black fish roe mousse €8.80

### STEAMED MUSSELS

with fresh herbs, vegetables and mustard sauce €9.70

### ORGANIC PORK SAUSAGE

stuffed with local green 'stamnagathi' €9,80

### ORGANIC SMOKED PORK 'APAKI'

sautéed with sweet wine, raisins and verjuice €7,50

## OUR HOMEMADE SMOKED MEAT CUTS AND SAUSAGE

(Perfect as a shared starter or shared accompaniment for a glass of wine) smoked pork with sage, smoked chicken with Lebanese pepper. smoked lamb bacon, pastrami of beef fillet, veal sausage with Florina peppers, pork sausage with wild green 'stamnagathi' €19,50

## SALADS

### ALANA

Red and green lolo, mixed peppers, grated carrot, fresh herbs, mustard sauce with whole mustard, crispy crust €8.80

### DAKOS

Barley rusk, grated fresh tomato, pyctogalo Chania cheese, olive oil, oregano €5.20

### GREEK SALAD

Tomato, cucumber, olives, capers, onion, peppers, mint, parsley, purslane, barley rusk, feta cheese and oregano €6.90

### CRETAN

Summer boiled greens, boiled vegetables, grated tomato, boiled egg and sour cream cheese €6.50

### BEEF

Beef fillet smoked pastrami, fresh lettuce, herbs, sweet red peppers, cheese and molasses dressing €12,00

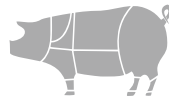
### GARDEN

Lettuce, Valeriana leaves, beetroot leaves, rucola, buckwheat, fresh strawberries, Chios mastic and avocado sorbet €8.90

### SUPERFOOD SALAD

Quinoa, flaxseed, dried fruits (Aronia berries, sea buckthorn, white berries, Sishandra berries, strawberries, Goji berries, blueberries) grated kumquat, hazelnuts, sour grape dressing €10,50

## MAIN DISHES



### PORK

#### CARAMELIZED PORK BELLY

with sauce from hazelnut, pistachio, smoked paprika and pepper, served with fried potatoes €11,80

#### JUICY PORK FILLETS

with grilled vegetables. A low fat dish €13,20

#### STUFFED PORK ROLL

with wild mushrooms, herbs and Cretan cheese sauce served with aromatic rice €14,00

#### PORK CHOP

without the bone with fried potatoes €11,00



### LAMB

#### STEW OF SFAKIA

a traditional dish flavored with mixed spices, slow cooked with onions and wine served with fried potatoes €14,50

#### TENDER LAMB CHOPS

flavoured with aromatic herbs and peppers, served with fried potatoes €15,00

#### SLICED ORIENTAL LAMB

With pita bread made with sheep yogurt, tomato, onions and parsley €13,50

#### SLOW COOKED CARAMELIZED LAMB SHANK

with potatoe puree...please check for availability... €15,50



# CHICKEN

## GRILLED FILLET

with seasonal salad. A low fat dish. €11,00

## FILLETS SAUTÉED

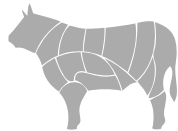
with sweet wine, yogurt, tarragon and raisins, served with aromatic rice €12,90

## BURGERS

with seasonal vegetables and fresh herbs, served with seasonal salad €10,20

## CHICKEN LEGS STUFFED

with feta cheese, seasonal vegetables and a sun-dried tomato and dry walnut sauce, served with aromatic rice €13,00



# BEEF

## BEEF CHEEKS

slow cooked in red sauce with smoked eggplant cream and crispy Gruyere €12,80

## CHATEAUBRIAND FOR TWO

The central section of a beef tenderloin served with grilled vegetables, pepper and béarnaise sauce Can be cooked rare, medium rare or medium €44,00 / **450 gr**

## TENDERLOIN STEAK

with grilled vegetables can be cooked rare, medium rare, medium or medium-well €21,50 / **225 gr**

## TENDERLOIN STEAK THINLY SLICED

with seasonal salad for our customers who want their steak well done €19,80 / **200 gr**

## RIB STEAK ON THE BONE

with grilled vegetables, 35-day dry aged in a specially designed chamber €33,00 / **900 gr**

## RIB-EYE STEAK

with grilled vegetables, 35-day dry aged in a specially designed chamber €22,00 / **350 gr**

## SIRLOIN STEAK TAGLIATA

with seasonal salad, 35-day dry aged in a specially designed chamber €18,00 / **350 gr**

## BEEF BURGERS

with French fries €10,50 / **300 gr**

## SHORT RIB WITH BONE

baked with Cretan herbs, served with fried potatoes €15,50 / **500 gr**

## ----- SIDES -----

## ----- PESTO -----

## ----- SAUCES -----

Potato puree

French fries

Boiled seasonal greens

Seasonal Salad

Wild steamed Rice

Grilled carrots, zucchini and mushrooms

Sundried tomatoes, nuts, fenugreek, garlic, parsley

Basil, pistachio, Gruyere

Hot peppers, spices, herbs, olive oil

Hazelnut, pistachios, Florina peppers, smoked paprika

Avocado, yogurt, herbs

Mustard

Pepper

Cheese

BBQ

Bearnaise

Plum

€2,00




# FISH - SEAFOOD

 **SEA BASS FILLET**  
with a citrus sauce and seasonal  
vegetables €19,50

 **SALMON FILLET**  
on avocado cream with yogurt and herbs, lime  
and oil, served with seasonal greens €17,50

 **GRILLED SQUID**  
with basil and pistachio pesto, on a boiled  
vegetables salad €16,00


 **GRILLED SHRIMPS**  
with red fennel puree  
(Four pieces No1 shrimp) €18,00

 **SEA BREAM**  
with seasonal vegetables €16,00

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## PASTA - RISOTTO

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 **PACCHERI PASTA**  
stuffed with lamb ragout and Cretan yellow  
cheese mousse €11,80

 **SPAGHETTI WITH BEEF**  
fillet pastrami , basil and pistachio pesto,  
grated parmesan €11,40

 **BLACK TAGLIATELLE**  
with cuttlefish ink, vegetables, basil, mussels  
and prawns €13,50

 **RAVIOLI STUFFED**   
with cheese and wild greens 'Vlita' with a sun-  
dried tomato sauce and gruyere €11,00

 **RISOTTO**   
with wild mushrooms, parmesan  
and truffle oil €11,30

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 **VEGETABLE BURGERS**   
with peas, carrot, potato, eggplant, broccoli and  
herbs, served with seasonal salad €9,80

*Prices include 23% VAT. We take cash, Visa, Mastercard, Amex, Maestro. No service charge is included.  
Please advise on dietary requirements ⊕ allergies, our staff will advise on alternative dishes.*

 Gluten free

 Vegetarian



Cooked in the casserole



Cooked in the saucepan



On the grill



Cooked in the oven