

TO BEGIN
WITH

CHORIATIKI SALAD

tomato, cucumber, onion, peppers, olives, mizithra Cretan cheese

SALMON CEVICHE GF

avocado cream, yuzu ponzu, sprouts of fresh coriander

PROTEIN FILLED SUMMER SALAD

chicken or shrimp, bacon sauce, parmesan, croutons

SHRIMP TEMPURA

taramas mousse, green herbs oil

BURRATA CHEESE GF

cherry tomatoes, baby rocket, basil pesto

GAZPACHO SOUP

katiki Domokou cheese, multigrain crostini, Cretan olive oil

"SUPERBOWL" GF

escarole, beetroot, French lettuce, lollo rosso, rocket, roasted peaches, cashew nuts, goat cheese, pomegranate vinaigrette

MEZE

GRILLED OCTOPUS GF

chickpea cream, caramelized onions, cherry tomatoes confit, capers

FRIED CALAMARI

mayo sauce with capers and cucumber cornichon

CRETAN DIPS

taramas mousse, hummus, baba ghanoush (served with crunchy bruschetta)

STEAMED MUSSELS GF

with creamy ouzo sauce & herbs

DAKOS

Cretan rusks, tomato, feta cheese, oregano, olive oil

TZATZIKI

baked wholegrain mini pitas, olive oil

GRILLED TALAGANI CHEESE GF

tomato marmalade, baby rocket, caramelized balsamic vinegar

CRISPY SKILLET-FRIED POTATOES GF

sea salt flakes, fresh oregano

FLAT BREAD

smoked 'Apaki' meat, tyromalama Cretan cheese, shimeji mushrooms, yoghurt raita, kimchi

RISOTTO
& PASTA

RISOTTO WITH KING SCALLOPS GF

bottarga, asparagus, black garlic

SEAFOOD LINGUINI

shrimp, fresh mussels, calamari, tomato sauce with garlic and basil

TORTELLI WITH ANTHOTIRO CRETAN CHEESE
& PORCINI MUSHROOMS

parmesan cream, Summer truffle, thyme

SKIOUFIKTA CRETAN PASTA

olives, feta cheese, sun dried tomato, parsley



SURF OR
TURF

GROUPE FRICASSEE GF
steamed greens, roasted fennel root, wild Cretan herbs

GRILLED SALMON GF
kale sauté, asparagus, carrot cream, roasted almonds

OVEN BAKED SEA BREAM FILLET GF
spinach, confit tomato, fried capers, parsley

LOBSTER
grilled or with linguini pasta

FARMED-RAISED FISH GRILLED OR SALT CRUST

WILD-CAUGHT FISH GRILLED OR SALT CRUST

SURF

KING CRAB LEGS

JUMBO SHRIMP

TURF

VEAL MEATBALLS
in smoked tomato sauce with yoghurt & grilled traditional bread

RIB EYE STEAK BLACK ANGUS

CORN FED CHICKEN THIGH

LAMB PICANHA TAGLIATA

ALL SERVED WITH DIPS, WHOLE GRAIN PITAS & CORN

Pick your side:

- fresh fried potatoes
- baked sweet potato cream
- truffle flavor Mac 'n' cheese
- grilled vegetables
- Cretan greens with steamed vegetables

CREAMY CREATIONS
PLATTERS

CHOCOLATE PUDDING
bitter chocolate, cacao crumble, raspberries, hazelnut ice cream

BAKED CHEESECAKE
crunchy biscuit, velvet cream, vanilla ice cream, sour cherry

GALAKTOMPOUREKO CREAM
crunchy fylo pastry, vanilla cream, honey syrup with lemon, cinnamon

VARIETY OF ICE CREAM FLAVOURS & SORBET

SALUMI PLATTER
premium cold cuts with breadsticks & chutneys

CHEESE PLATTER
selection of Greek cheese with dry fruits
and handmade chutneys

SEASONAL FRUIT GF