

# DINNER MENU



## STARTERS

<b>TRIO OF GREEK DIPS</b> <i>Tzatziki, aubergine salad, spicy cheese with pita bread</i> 🌿🍷	€7.90
<b>CHEESE SAGANAKI</b> <i>Cretan graviera or feta cheese in phyllo pastry with tomato jam and walnuts</i> 🍷🌿🥜	€10.90
<b>FRIED CALAMARI</b> <i>Fried calamari with yoghurt and dill dip</i> 🍷🌿	€14.00
<b>OCTOPUS IN VINEGAR</b> <i>Grilled octopus traditionally marinated in wine vinegar</i> 🍷🌿	€17.00
<b>KAGIANAS</b> <i>Oven-baked tomatoes with eggs, apaki, and xynomyzithra cheese</i> 🍷🥚	€12.00
<b>BOILED GREENS</b> <i>Seasonal greens with chopped tomato</i> 🌿🍷	€9.00
<b>DAKOS</b> <i>Cretan rusk with feta, tomato, olives, and kritamos</i> 🍷🌿	€9.00
<b>DOLMADES</b> <i>Courgette blossoms stuffed with rice and herbs</i> 🌿🍷	€9.50

## SALADS

<b>GREEK SALAD</b> <i>Tomato, cucumber, onion, pepper, olives, and feta with local olive oil</i> 🍷🌿	€9.50
<b>MINOAN MIXED GREEN SALAD</b> <i>With dried figs, cherry tomatoes, graviera flakes, and balsamic sauce</i> 🍷🌿	€10.50
<b>CRETAN SALAD</b> <i>With potatoes, tomatoes, cucumbers, eggs, dakos, onion, and olive oil</i> 🍷🥚🌿	€12.00

OUR CHEF TAKES CARE OF OUR HERB GARDEN NEAR THE SWIMMING POOL AND BEHIND THE RECEPTION TO ENSURE YOU HAVE AN UNFORGETTABLE CULINARY EXPERIENCE DURING YOUR STAY.

🌿 GLUTEN 🍷 GLUTEN-FREE 🍷 LACTOSE 🍷 LACTOSE-FREE 🥚 EGG 🥜 NUTS 🌿 VEGAN 🍷 VEGETARIAN  
🍷 BEEF 🍷 LAMB 🍷 PORK 🍷 CHICKEN

ALL THE OLIVE OIL COMES FROM CHEFS PERSONAL OLIVE PLANTATIONS AND IT IS 100% ORGANIC AND EXTRA VIRGIN CHARGES OF 1.50€ PER COVER WILL BE APPLIED ON THE BILL

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WE CREATE... EXPERIENCES

# DINNER MENU



## MAIN COURSES

<b>MOUSSAKA</b> <i>Baked layers of aubergine, potatoes, courgette, minced meat, and béchamel sauce</i>	🍷 🍷 🍷 🍷	€15.50
<b>LAMB CHOPS</b> <i>Grilled lamb chops served with freshly cut fries</i>	🍷	€18.90
<b>PORK OR CHICKEN SOUVLAKI</b> <i>Skewered pork or chicken with freshly cut fries, tzatziki, and pita bread</i>	🍷 / 🍷 🍷 🍷	€15.50
<b>GRILLED CHICKEN THIGH</b> <i>Boneless chicken thigh with basmati rice and corn</i>	🍷 ✖️ 🍷	€14.00
<b>GRILLED FISH OF THE DAY</b> <i>Fresh sea bream or sea bass with seasonal boiled greens and ladolemono sauce</i>	✖️ 🍷	€19.90
<b>PRAWN PASTA</b> <i>Linguine with cherry tomatoes, prawns, and bisque sauce</i>	🍷 🍷	€18.00
<b>RIB EYE BEEF</b> (available upon 24-hour request) <i>Premium grilled Greek beef with roasted sweet potatoes and rosemary</i>	🍷 ✖️ 🍷	€45.00

## VEGAN & VEGETARIAN

<b>VEGAN MOUSSAKA</b> <i>Baked layers of aubergine, potatoes, courgette, and mushrooms</i>	🍷 ✖️ 🍷	€14.50
<b>VEGETABLE PASTA</b> <i>Spaghetti with seasonal vegetables and herbs</i>	🍷 🍷 🍷	€13.50
<b>VEGAN GYROS PITA</b> <i>Plant-based gyros with potatoes and vegetables in pita bread</i>	🍷 🍷 🍷	€7.50
<b>MUSHROOM RISOTTO</b> <i>Creamy mushroom risotto</i>	🍷 ✖️ 🍷	€15.00

## DESSERTS

<b>LOUKOUMADES</b> <i>Golden fried dough balls drizzled with honey and cinnamon</i>	🍷 🍷	€8.50
<b>BAKLAVA</b> <i>Traditional phyllo pastry with nuts and syrup</i>	🍷 🍷 🍷	€8.50
<b>ICE CREAM</b> <i>Vanilla or chocolate 2 scoops</i>	🍷 ✖️ 🍷	€6.90
<b>SEASONAL FRESH FRUITS</b> <i>A selection of hand-picked seasonal fruits</i>	🍷 ✖️ 🍷	€9.00

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