

DINNER MENU



STARTERS

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

SALADS

GREEK SALAD <i>Tomato, cucumber, onion, pepper, olives, and feta with local olive oil</i> 🌿🍷	€9.50
MINOAN MIXED GREEN SALAD <i>With dried figs, cherry tomatoes, graviera flakes, and balsamic sauce</i> 🌿🍷	€10.50
CRETAN SALAD <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 2.00€ PER COVER WILL BE APPLIED ON THE BILL

WE CREATE... EXPERIENCES

DINNER MENU



MAIN COURSES

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

VEGAN & VEGETARIAN

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

DESSERTS

DESSERT OF THE DAY		€8.50
BAKLAVA <i>Traditional phyllo pastry with nuts and syrup</i>	🍷 🍷 🍷	€8.50
ICE CREAM <i>Vanilla or chocolate 2 scoops</i>	🍷 ✖️ ✖️ 🍷	€6.90
SEASONAL FRESH FRUITS <i>A selection of hand-picked seasonal fruits</i>	🍷 ✖️ ✖️ ✖️	€9.00

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