

DINNER MENU



STARTERS

TRIO OF GREEK DIPS <i>tzatziki, aubergine salad, spicy cheese with pita bread</i> 🌿🌿🥛	€7.90
CHEESE SAGANAKI <i>cretan graviera 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
SHRIMP SAGANAKI <i>juicy shrimp in a fresh tomato and garlic sauce, baked with melted feta cheese</i> 🍷🥛	€17.00
KAGIANAS <i>oven-baked tomatoes with eggs, apaki, and xynomyzithra cheese</i> 🥚🥛	€12.00
SPINACH PIES <i>mini pastries with wild greens and aromatic herbs</i> 🌿🍃	€7.90
DAKOS <i>cretan rusk with feta, tomato, olives and kritamos</i> 🥛🌿	€9.00
DOLMADES <i>zucchini 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, tomato cherries, 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 eggplant, potatoes, zucchini, minced meat and bechamel sauce</i> 🍷 🍷 🍷 🍷	€15.50
LAMB CHOPS <i>grilled with baby potatoes</i> 🍷	€18.90
PORK OR CHICKEN SOUVLAKI <i>skewered pork with potatoes, tzatziki and pita bread</i> 🍷 / 🍷 🍷 🍷	€15.50
GRILLED CHICKEN THIGH <i>basmati rice with corn</i> 🍷 🍷 🍷	€14.00
GRILLED SEA BREAM <i>sea bream with grilled vegetables and lemon sauce and virgin olive oil</i> 🍷 🍷	€19.90
GRILLED SEA BASS <i>sea bass with seasonal greens and ladolemono sauce</i> 🍷 🍷	€19.90
SHRIMP PASTA <i>with linguini pasta, shrimps and bisque sauce</i> 🍷 🍷	€18.00
RIB EYE BEEF (available upon 24-hour request) <i>premium cut grilled beef, roasted sweet potatoes with 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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