



AMPHORA

RESTAURANT

Kalispera and welcome to the heart of Cretan hospitality, Amphora Restaurant.

As you settle into the comfort of our dining room, we want you to know that you're more than guests to us—you're part of the Karma family. Our kitchen brigade is passionate about crafting dishes that not only tantalize your taste buds but also pay homage to the rich tapestry of Greek cuisine, with a special nod to our beloved Crete's bountiful produce.

Should you have any special dietary preferences or requirements, please feel free to share them with us. Your comfort and culinary delight are our top priorities.

For your convenience and well-being, hand sanitizers are readily available at the reception and throughout the restaurant. Our attentive staff is always on hand to assist you with a smile.

Rest assured, behind the scenes, our team is dedicated to maintaining the highest standards of cleanliness and sanitation, so that every moment you spend with us is as carefree as it is memorable.

We're thrilled to share this evening with you. May your meal be as pleasant as the company you share it with.

Warmest regards,

Valerios Koutsonis

General Manager

On behalf of the entire Karma Minoan Team

STARTERS

TRADITIONAL GREEK SPREADS

Tzatziki - fresh greek yogurt, cucumber, garlic, fresh herbs 🌿 🥛 €6.50

Fava - Santorini beans, mashed and served with organic olive oil and fresh onions 🌿 €6.50

🍷 Torresella Pinot Grigio Rosato

DOLMADAKIA 🌿 🍷 🌿 €7.90

🍷 Torresella Pinot Grigio Rosato

CHEESE BALLS 🥚 🌿 🥛 €7.90

feta cheese, graviera cheese, anothiro cheese

🍷 Riesling Trocken

ZUCCHINI BALLS 🥚 🌿 🥛 €7.90

zucchini, feta cheese, onions, anis, parsley, cretan herbs

🍷 Riesling Trocken

FRIED CALAMARI 🌿 €14.00

Traditional fresh mediterranean calamari

🍷 Monopole Siglo XXI

DAKOS 🌿 🌿 €6.90

barley bread with olive oil, tomato, feta cheese, basilic, oregano

vegan option available

🍷 Riesling Trocken

STEAMED MUSSELS 🌿 🍷 🌿 €14.00

Greek mussels steamed in karma wine and herbs from the chef's garden

🍷 Sera Silva

OCTOPUS KRASATO 🍷 🌿 €17.00

freshly sourced octopus from Mirabello bay with wine sauce and fresh herbs from the chef's garden

🍷 Catena Chardonnay

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.

🌿 VEGAN 🌿 VEGETARIAN 🌿 GLUTEN FREE 🌿 GLUTEN 🍷 LACTOSE FREE

🥛 LACTOSE 🥚 EGG 🍷 WINE PAIRING

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

WE CREATE... EXPERIENCES

STARTERS

- MEATBALLS** 🍆 🌿 €9.00
pork and beef mince meat with herbs and peppermint
🍷 Psithiros Rosé
- CRETAN VARIETY** 🍆 🌿 🍷 €18.50
a selection of homemade Cretan delicacies that include dolma, cheese balls, zucchini balls, spinach pie, cheese pie, dakos with fresh tomato and basil and kajiana eggs
🍷 Torresella Pinot Grigio Rosato
- CHEESE SAGANAKI** 🍆 🌿 🍷 €10.50
shepherd's feta from Lasithi fried in local fresh filo pastry with sesame and honey
🍷 Bicicleta Reserva

SALADS

- MINOAN SALAD** 🍆 🌿 🍷 €13.00
warm salad with freshly baked potatoes, farm eggs, graviera cheese, dakos and fresh onions
🍷 Karma Vidiano
- GREEK SALAD** 🍷 €9.50
fresh tomatoes and cucumbers from Ierapetra with onions, peppers, olives and feta
🍷 Sera Silva White
- GREEN SALAD** 🍷 €9.90
fresh local lettuce, rocket, graviera cheese, walnut, cherry tomatoes, honey sauce
🍷 Karma Vidiano

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MAINS

MINOTAUR STEAK 450gr   €45.00

greek shorthorn beef steak from Karditsa, with grilled veggies and honey sauce with herbs from chef's garden

 Psithiros Red

FREE RANGE LAMB   €16.50

grilled lamb chops from Lassithi plateau with veggies or potatoes

 The Footbolt

CHICKEN FILLET   €16.00

grilled free range organic chicken from Lassithi plateau with veggies or potatoes

 A-Muse


PORK SOUVLAKI   €15.90


grilled tender pork loin on a skewer with tzatziki, pita, fried chips

 Catena Malbec

PORK CHOP   €20.50

grilled tender pork loin chop with skinny fries and salad

 Catena Malbec

MIRABELLO FRESH FISH   €19.90

seabream on the grill with veggies and traditional "ladolemono" sauce

seabass on the grill with veggies and traditional "ladolemono" sauce

 Karma Vidiano

CRETAN PASTA   €18.50

traditionally made pasta with a fresh seafood cocktail in Ouzo sauce

vegan option available

€15.50


 Theopetra Rose

HOMEMADE MOUSAKA   €15.50

homemade creamy Bechamel with ground beef, slice eggplants and potatoes

vegan option available

€13.00

 Karma Liatiko

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MAINS

GYROS PORTION 🌿 🍷	€15.90
<i>served with tzatziki, pita, fried chips</i>	
🍷 Canti Rosato	
PIZZA	
<i>Special (cheese, ham, bacon, tomato, peppers, turkey, mushrooms)</i> 🌿 🍷	€16.00
<i>Margarita (cheese, tomato)</i> 🍷 🌿 🍷	€15.00
<i>Vegetarian (tomato, peppers, mushrooms, olives, onions)</i> 🌿 🌿 🍷	€14.50
🍷 Chianti Ricasoli	
CHICKEN CURRY WITH RICE 🍷 🌿	€18.50
🍷 Viña Real Crianza	
VEGETARIAN CURRY WITH RICE 🌿 🍷	€13.00
🍷 Riesling Trocken	
SPECIAL OF THE DAY	€18.00

KIDS MENU

CHICKEN NUGGETS SERVED WITH FRIES AND SALAD 🌿 🍷 🥚	€11.50
SPAGETTI SERVED WITH SALAD 🍷 🌿	€11.50
<i>tomato sauce, mince beef</i>	
<i>gluten free spaghetti available upon request</i> 🌿 🌿	

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DESSERTS

SEASONAL FRUIT SALAD 🍷 Theopetra Rose	€9.90
TIROPITAKIA 🥚 🌿 🍷 <i>Cheese pie with honey and ice cream</i> 🍷 Iniohos	€9.90
CHOCOLATE CAKE WITH ICE CREAM 🥚 🌿 🍷 🍷 Canti Rosato	€8.00
SHEPHERD TZANIS SELECTION OF CHEESES FROM THE MOUNT OF LASITHI 🍷 🍷 Canti Chardonnay	€16.50

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KARMAGROUP.COM