

## SPECIAL MENU



### STARTERS

#### BEKRI MEZE

*pork stew cooked in red karma wine, with fresh veggies and herbs from the chefs garden*

€ 9.00

#### SOUP OF THE DAY

*every day the chef will surprise you with a homemade traditional soup*

€ 6.00

### MAINS

#### STIFADO

*traditional tender beef stew with caramelized onions and herbs from the chefs garden*

€ 12.00

#### KLEFTIKO

*free range lamb from lasithi marinated in fresh herbs and slow cooked with veggies and feta*

€ 14.00

#### TRADITIONAL MOUSAKA

*layers of freshly baked potatoes, courgette, aubergine, ground beef and creamy home-made bechamel and kefalotyri cheese from lasithi* | E

€ 11.00

#### LAMB FROM KROUSTAS

*in red sauce and homemade "skioufihta" pasta*

€ 13.00

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

GF: GLUTEN FREE | LF: LACTOSE FREE | V: VEGAN | VG: VEGETARIAN | E: EGG

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