VEGETARIAN MENU

Atma Thymiopoulos



STARTERS

TRADITIONAL GREEK SPREADS Tzatziki - Fresh Greek yoghurt with cucumber, garlic, and locally sourced herbs	€ 6.00
Fava – unique beans from santorini, mashed and served with organic olive oil and fresh onions VG LF GF	€ 6.00
*CRETAN VARIETY a selection of homemade Cretan delicacies that include dolma, cheese balls, zucchini balls, spinach pie, cheese pie, dakos with fresh tomato and basil and kagiana eggs Vegan option is also available E G	€ 15.00
₹ Ktima Mouson '9' Vegan or Malagouzia Lykos	
SALADS AND SIDES	
All salads can also be made vegan	
MINOAN SALAD warm salad with freshly baked potatoes, farm eggs, graviera cheese, dakos and fresh onion E	€ 9.00
GREEK SALAD fresh tomato and cucumber from ierapetra, onions, peppers, olives and feta	€ 8.50

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.

GL: GLUTEN | GF: GLUTEN FREE | L: LACTOSE | V: VEGAN | VG: VEGETARIAN | E: EGG | ♥ WINE PAIRING

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

VEGETARIAN MENU



€ 6.00

MAINS

*CRETAN PASTA traditionally made pasta with a fresh seafood cocktail in Ouzo sauce	€ 14.00
vegan option also available ☐ Gerto Toplou	€ 12.50
*HOMEMADE MOUSAKA homemade creamy bechamel with ground beef, slice eggplants and potato	€ 12.50
vegan option also available Pyli Mihailidi	€ 12.30 € 10.00
GREEK KOLATSIO	
☐ Gerto Toplou	
Selection of small meze plates that will keep you going through the day	
*DOLMA IN VINE LEAVES VG GF	€ 6.50
DAKOS WITH FRESH TOMATO, FETA AND BASIL V VG	€ 5.50
PASTA	
Napolitana GL	€ 12.00
PIZZA	
margaritta L VG	€ 11.50
vegeterian L VG	€ 11.00
GREEK SALAD VG	€ 8.50
DESSERTS	

SEASONAL FRUIT SALAD

☐ Opsimos Trygos or Sweet Muse

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