



AMPHORA

RESTAURANT

Good evening and welcome to the Amphora Restaurant!

Thank you for joining us here at Amphora Restaurant.

Our Kitchen team strives to bring you high quality Greek inspired cuisine, showcasing local Cretan products. The team is happy to accommodate any dietary requirements.

We have hand sanitizer available in dispensers at the reception and in the restaurant. Ask our staff, and they will be happy to point them out if needed.

Our team takes great care when preparing your meal. A high level of sanitation and periodical cleaning processes are taking place so you can enjoy your evening with peace of mind.

We hope you enjoy your time with us and have a pleasant meal.

Best wishes,

Valerios Koutsonis

General Manager

on behalf of Karma Minoan Team

LUNCH AND DINNER MENU



STARTERS

TRADITIONAL GREEK SPREADS

Tzatziki - fresh greek yogurt, cucumber, garlic, fresh herbs € 6.00

Fava - Santorini beans, mashed and served with organic olive oil and fresh onions € 6.00

| VG | LF | GF

Dolmadakia | VG | LF | GF € 7.50

CHEESE BALLS

feta cheese, graviera cheese, anthotiro cheese | VG € 7.50

ZUCCHINI BALLS

zucchini, feta cheese, onions, anis, parsley, cretan herbs | VG € 7.50

FRIED CALAMARI

Traditional fresh mediterranean calamari € 14.00

DAKOS

barley bread with olive oil, tomato, feta cheese, basilic, oregano | VG € 5.50

vegan option available | V | VG | LF

STEAMED MUSSELS

Greek mussels steamed in karma wine and herbs from the chef's garden € 12.50

OCTOPUS KRASATO

freshly sourced octopus from Mirabello bay with wine sauce and fresh herbs € 17.00

from the chef's garden

MEATBALLS

pork and beef mince meat with herbs and peppermint € 9.00

CRETAN VARIETY

a selection of homemade Cretan delicacies that include dolma, cheese balls, zucchini € 17.00

balls, spinach pie, cheese pie, dakos with fresh tomato and basil and kagiana eggs | E | G

CHEESE SAGANAKI

shepherd's feta from Lasithi fried in local fresh filo pastry with sesame and honey | E | G | L € 10.50

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.

GF: GLUTEN FREE | G: GLUTEN | LF: LACTOSE FREE | 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 1.50€ PER COVER WILL BE APPLIED ON THE BILL

WE CREATE... EXPERIENCES

LUNCH AND DINNER MENU



MAINS

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| MINOTAUR STEAK 350gr <i>greek shorthorn beef steak from Karditsa, with grilled veggies and honey sauce with herbs from chef's garden</i> | € 45.00 |
| FREE RANGE LAMB <i>grilled lamb chops from Lassithi plateau with veggies or potatoes</i> | € 15.50 |
| CHICKEN FILLET <i>grilled free range organic chicken from Lassithi plateau with veggies or potatoes</i> | € 16.00 |
| PORK SOUVLAKI <i>grilled tender pork loin on a skewer with tzatziki, pita, fried chips</i> | € 15.50 |
| PORK CHOP <i>grilled tender pork loin chop with skinny fries and salad</i> | € 20.50 |
| MIRABELLO FRESH FISH <i>seabream on the grill with veggies and traditional "ladolemono" sauce</i> | € 19.00 |
| <i>seabass on the grill with veggies and traditional "ladolemono" sauce</i> | € 19.00 |
| CRETAN PASTA <i>traditionally made pasta with a fresh seafood cocktail in Ouzo sauce</i> | € 18.50 |
| <i>vegan option available</i> | € 15.50 |
| HOMEMADE MOUSAKA <i>homemade creamy Bechamel with ground beef, slice eggplants and potatoes</i> | € 15.50 |
| <i>Vegan option available</i> | € 13.00 |
| GYROS PORTION <i>served with tzatziki, pita, fried chips</i> | € 15.50 |
| 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 |
| CHICKEN CURRY WITH RICE | € 18.50 |
| VEGETARIAN CURRY WITH RICE | € 13.00 |

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SALADS

| | |
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| MINOAN SALAD <i>warm salad with freshly baked potatoes, farm eggs, graviera cheese, dakos and fresh onions</i> | € 13.00 |
| GREEK SALAD <i>fresh tomatoes and cucumbers from Ierapetra with onions, peppers, olives and feta</i> | € 9.50 |
| GREEN SALAD <i>fresh local lettuce, rocket, graviera cheese, walnut, cherry tomatoes, honey sauce</i> | € 9.90 |

DESSERTS

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| SEASONAL FRUIT SALAD | € 9.90 |
| TIROPITAKIA <i>Cheese pie with honey and ice cream</i> | € 9.90 |
| CHOCOLATE CAKE WITH ICE CREAM | € 8.00 |
| SHEPHERD TZANIS SELECTION OF CHEESES FROM THE MOUNT OF LASITHI | € 16.50 |

KIDS MENU

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| CHICKEN NUGGETS SERVED WITH FRIES AND SALAD | € 11.50 |
| SPAGETTI SERVED WITH SALAD <i>tomato sauce</i> <i>mince beef</i> | € 11.50 |
| SPECIAL OF THE DAY | € 18.00 |

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KARMAGROUP.COM