



Enjoy delicious recipes inspired by Crete. Our Chef de partie prepares these dishes using the finest, locally-sourced products and is happy to accommodate any changes based on food intolerances or preferences.

WELCOME

Cretan dakos\* with an anchovy marinade  
Stuffed mushroom

SALAD

Green salad with cherry tomatoes, walnuts and Mizithira\* cheese €7  
Mixed greens, avocado, lime, pomegranate, pineapple, carrot and turnip  
with a balsamic vinegar dressing €10

SOUPS

Velvet pumpkin soup with crispy bacon, croutons and yogurt cream €5  
Velvet soup with Greek Trachana\* and carrot €7

MEAT

Pork belly with baby potatoes and plum sauce €15  
Lamb ribs with spicy crust, eggplant mousse, chips and feta cream €20

FISH

Red mullet fillet with wild herbs, celery tartare and a bisque sauce €20  
Sea bass fillet with potato substrate and plate sauce €15

PASTA

Skioufichta\* made of carob with Cretan cold cuts and figs €12  
Fresh pasta with beef ragout €15

DESSERT

Chocolate biscuit nest with vanilla mousse and lime drizzle €7  
Traditional Baklava\* complimented with a selection of caramelized fruits €8



LOCAL DELICACIES:

Dakos: traditional barley rusk  
Mizithra: Cretan whey cheese  
Skioufichta: traditional handmade Cretan pasta  
Trachana: made from wheat flour (usually a coarse semolina or a bulgur) kneaded with milk  
Baklava: traditional phyllo-pastry with pistachios, walnuts and almonds



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SOUPS

Velvet broccoli soup with spinach, peas and green apple €5  
Parmentier soup with truffle oil €7

MEAT

Pork shank with pumpkin puree, country potatoes and mushroom sauce €17  
Chicken fillet and Greek trachanoto\* with herbs and vegetables €15

FISH

Sea bream fillet with celery root and bisque sauce €15  
Stuffed squid with herbs and spices, Tarama\* mousse, mayonnaise,  
cuttlefish ink and lemon sauce €20

PASTA

Prawn kritharoto\* with beetroot €20  
Fresh pasta with rabbit ragu €15

DESSERT

Chocolate biscuit nest with vanilla mousse and lime drizzle €7  
Traditional Baklava\* complimented with a selection of caramelized fruits €8



LOCAL DELICACIES:

**Trachanoto:** Greek-style risotto made with trachana  
**Kritharoto:** another hybrid borrowed from Italian risotto and Greek kritharaki, the name for orzo  
**Tarama:** roe (tiny, almost microscopic eggs) of either carp, cod or mullet  
**Baklava:** traditional phyllo-pastry with pistachios, walnuts and almonds