



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