








# Appetizers


**Split peas**        
cherry tomatoes, caper, verjuice

**Creamy sour cheese**     
cherry tomato marmalade

**Trilogy**     
tzatiziki, olives, roast tomato, rusk



**Fried cheese**     
buckwheat, seasonal marmalade

**Pie with mixed greens**      
mung bean, pine seeds,  
homemade filo pastry, sheep yoghurt

**Meat pie**   
chopped lamb, cheesel sesame, Cretan herbs,  
homemade filo pastry, rocket leaves


**Savory roll**     
zucchini, potatoes, mint, creamy cheese



**Stuffed tomatoes**     
rice, herbs, seasonal vegetables, gruyère cream

**Handmade pasta**     
mushrooms (shimeji, Portobello, pleurotus),  
herbs, creamy cheese, hazelnuts

**Moussaka**  
lamb mince, mashed potatoes,  
aubergines, béchamel



**Fried potatoes**     
staka (traditional butter), thyme






**Fried eggs**    
cherry tomatoes, caramelized onions,  
traditional butter, toasted carob bread

**Briam (roasted vegetables)**    
aubergine, zucchini, tomato, onion, green beans,  
artichoke mash with gruyere


# Salads

**Roast beetroot**     
herbs, balsamic vinegar, walnuts

**Cretan rye rusk**    
tomato, feta cheese, purslane

**Greek Salad**       
creamy sour cheese, purslane, cucumber, tomatoes,  
peppers, onion, olives, rye rusk, oregano, olive oil



**Avocado Salad**      
cherry tomatoes, green beans, chickpeas,  
cream cheese, chives, spring onion, lemon


**Aromatic Salad**       
lollo bionda, rocket, carrot, cherry tomatoes,  
grapes, raisins, wheat, herbs, honey dressing

# Meat




**Pork neck slow-roasted in the wood fired oven**  
mashed potato, honey sauce

**Grilled Beef liver**   
mashed sweet potatoes, rosemary savor

**Braised Beef cheeks**    
traditional pasta

**Rabbit croquettes**   
parsnip, stew sauce

**Minoan lamb**    
celeriac mash, roasted vegetables, thyme honey

**Pork Tomahawk steak**     
fried potatoes, sage sauce

**Skirt steak**    
baby potatoes, peach bbq sauce

**Rib eye 350gr**    
grilled zucchini, beef stew sauce, allspice

Let us know how you would like your beef cooked  
R 50°C / Mr 55°C / M 60°C / Mw 65°C / Wd 70°C.

-  - Healthy
-  - Vegan
-  - Vegetarian
-  - Soya free
-  - Nut free
-  - Dairy free
-  - Gluten free

\* The meat used for all our dishes comes from locally raised animals  
\* All types of beef are Greek breeding

\* All our recipes are cooked with extra virgin olive oil of our own produce  
\* You are requested to contact the restaurant manager in case you suffer from any allergies or food intolerance to any ingredients. We are more than happy to inform you about the ingredients we use to prepare the dishes, or if you prefer, we can prepare an alternative dish for you.

Chef a la Carte: Chronakis Giorgos & Varda Argyro  
Inspection representative: Varda Argyro  
Prices include all legal taxes & fees.  
Customers may refuse to pay if the restaurant does not issue a valid tax receipt or invoice.