



APPETIZERS

Ladenia:

local greek pie with cherry tomatoes confit, artichokes, goat cheese mousse & smoked pork ~ 7,5

Tuna tartare:

with cucumber julienne, avocado & cream cheese ~ 14

Cretan ntakos:

with carob rusk bread, tomato, tapenade, goat cheese mousse, basil & olive oil ~ 8,5

Cod fish croquette:

with zucchini julienne, parsley oil & cream fresh ~ 9

Tortilla bites:

with ragout mushrooms, cream cheese & baby arugula leaves ~ 8

Handmade tart:

with sautéed shrimps & melted gruyere cheese ~ 13

Gruyere saganaki:

with cereal crust & pomegranate cream ~ 8,5

Calamari (squid) saute:

with roasted hazelnut, cherry tomatoes confit & basil pesto ~ 14

French fries:

unpeeled with spice mixture & yoghurt dip ~ 7

SALADS

Cretan salad:

with tomato, cucumber, onion, pepper, table olives, rusk bread & mizithra soft cheese ~ 7,5

Arugula salad:

with dried figs, sundried tomato, gruyere cheese & balsamic vinegar vinaigrette ~ 8

Green salad:

with lettuce, baby spinach, cranberries, zucchini seeds, grilled manouri cheese & orange vinaigrette ~ 8,5

Caesar's :

with lettuce, iceberg, chicken fillet, bacon, parmesan flakes, croutons & Caesar's dressing ~ 8,5

Mozzarella :

with cherry tomatoes, rocket, mozzarella & basil pesto ~ 8

Farmer's :

with arugula, green lola, lettuce, grilled mushrooms, cherry tomatoes, parmesan flakes & orange vinaigrette ~ 8

Fussily salad :

with fussily pasta, colored peppers, tuna fish, parsley, corn, capers & cocktail sauce ~ 8

PASTA & RISOTTO

Skioufikta (handmade pasta):

with salmon, red peppers & dill quenched with raki ~ 17

Hilopites (local noodle pasta):

with fresh veal ragout, cooked with local herbs & cheese ~ 15

Mushrooms risotto:

with arborio rice, pleurotus & porcini mushrooms, black truffle paste & parmesan flakes ~ 15

Seafood risotto:

with arborio rice, shrimps, mussels, squid, lemon zest & parmesan ~ 16

MAIN DISHES & GRILL

Shrimp giouvetsi:

with orzo rice, aromatic tomato sauce & asteroid anise ~ 17

Fresh Tuna fillet:

grilled with fresh vegetables and velvet lemon sauce ~ 18

Sea bass fish fillet:

juicy & crispy skin with velvet lemon sauce & fresh vegetables ~ 17

Beef steak:

juicy beef steak with celeriac puree & asparagus sautéed ~ 19

Surf & turf:

beef fillet with shrimps, clarified butter, demi-glace sauce & asparagus sautéed ~ 26

Pork fillet:

sauteed with arugula leaves & white sauce with parmesan ~ 18

Chicken fillet:

grilled with fries & fresh vegetables ~ 15

DESSERTS

Lemon tart:

with velvet lemon cream, lemon confit & meringue ~ 8

Cheese cake:

with cream cheese mousse flavored with lemon & forest fruit coulis ~ 8

Brownies:

with swiss chocolate & whole hazelnuts along with fresh strawberries ~ 8

