



APPETIZERS

Meat pie:

With mutton, goat cheese mousse in a crust ~ 11

Tuna tartare:

With beetroot, fresh onion, dill and avocado ~ 14

Cretan ntakos:

With rusk bread, tomato, goat cheese mousse basil & olive oil ~ 8,5

Steamed mussels:

With onion, garlic and dill quenched with tsipouro ~ 9

Mushroom pie:

Local pie with pleurotus mushroom, goat cheese mousse and baby arugula leaves ~ 8,5

Octopus:

Grilled with hummus, pickled onion, bell pepper and capers ~16

Gruyere saganaki:

With cereal crust, fig jam and grape syrup ~ 8,5

Squid:

Grilled with couscous and velvet lemon sauce ~ 15

Lentils with shrimps:

With beluga lentils, fresh onion, cherry tomatoes and julienned zucchini ~ 9,5

French fries:

Fresh with a mixture of spices served with yogurt dip ~ 7

SALADS

Cretan:

With tomato, cucumber, onion, green pepper, olives, rusk bread & soft goat cheese ~ 8,5

Nectarine:

With arugula, baby spinach, beetroot leaves, lettuce, pine nuts, soft goat cheese and balsamic vinaigrette ~ 8,5

Caesar's:

With lettuce, breaded chicken, bacon, corn, parmesan flakes, croutons and Caesar's sauce ~ 9

Mozzarella:

With cherry tomatoes, arugula, mozzarella and basil pesto ~ 8,5

Farmer's:

With arugula, baby spinach, lettuce, beetroot leaves, grilled mushrooms, cherry tomatoes, parmesan flakes and balsamic vinaigrette ~ 9

Fusilli:

With fusilli pasta, colored peppers, tuna fish, parsley, corn, caper and spicy mayo sauce ~ 9

PASTA & RISOTTO

Skioufikta:

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

Hilopites ragout:

Local tagliatelle with fresh beef ragout cooked with herbs, cheese and chives ~ 16

Mushrooms risotto:

With arborio rice, pleurotus & porcini mushrooms, black truffle paste & parmesan flakes ~ 16

Seafood risotto:

With arborio rice, shrimps, mussels, lemon zest & parmesan ~ 17

Hilopites with siglino:

With local tagliatelle, smoked pork, mushrooms and white parmesan sauce ~ 15

MAIN DISHES & GRILL

Shrimp giouvetsi:

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

Fresh Tuna fillet:

Grilled with celeriac puree and baby carrot with velvet lemon sauce ~ 18

Sea bass fillet:

Juicy with crispy skin, celeriac puree and asparagus with velvet lemon sauce ~ 17

Inside skirt steak:

Tender piece of black angus with baby potatoes and carrots, asparagus and chimichurri sauce ~ 26

Mutton rib:

With sour cream, mushrooms and french fries ~ 15

Pork fillet:

Sauteed with arugula leaves & white parmesan sauce ~ 18

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

