

MAIN COURSE

Orzo Risotto with Shrimps	18,50€
Slow-cooked orzo pasta • Fresh shrimps • Bisque sauce • Fresh herbs	
Grilled Calamari	23,50€
Calamari • Fava bean purée • Caramelized onions • Virgin olive oil	
Salted Cod	16,50€
Pan-fried salted cod • Celeriac skordalia • Lemon	
Mushroom Ravioli	14,50€
Fresh pasta • Mushroom ragout • Parmesan	
Beef Patties	15,50€
Hand-pressed ground beef • French fries	
Rib-Eye Black Angus	34,00€
French fries • Chimichurri sauce	
Crispy Chicken Yakitori Style	14,50€
Basmati rice • Homemade yakitori sauce	

DESSERTS

Ask us about our desserts of the day

IMPORTANT NOTICE: If you have any food allergies or dietary requirements, please inform your server before ordering. Our kitchen handles nuts, gluten, dairy, eggs, shellfish, and fish. We will do our best to accommodate your needs.





Boutique Hotel

EN

SALADS

Greek Salad

Tomato • Cucumber • Onion • Caper • Olives • Feta cheese • Cretan rusk • Aromatic herb oil

11,50€

Green Salad with Coconut Bacon

Seasonal greens • Crab apple • Cretan aged cheese • Citrus vinaigrette

13,50€

Black Beluga Lentil Salad

Lentils • Fresh onion • Cherry tomatoes • Parsley • Cretan rusk • Virgin olive oil
Katiki cheese • Balsamic vinegar

11,50€

APPETIZERS

Saganaki with Shrimps

Feta cheese • Fresh shrimps • Tomato sauce • Fresh herbs

12,50€

Dips Selection

Tzatziki • Spicy tyrokafteri • Pita bread

9,50€

Greek Gazpacho

Tomato • Watermelon • Basil • Ginger

8,50€

Bruschettas

Tomato concassé • Marinated anchovies

8,50€

Fried Calamari

14,50€

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