



Salads

Vegetable salad with lettuce, lola, bianco, radicchio, tomatoes, cucumber, rocket & balsamic vinaigrette 6,20

Greek salad with cherry tomatoes, cucumber, capers, spring onions, green peppers, olive powder, crumbled feta & white balsamic vinegar 7,90

Mirto salad with grilled manouri cheese, mixed vegetables, sautéed nuts, oranges & raspberry sauce 9,00

Dimitra salad with bresaola, crunchy vegetables, figs, rocket, anthotyro cheese, truffle oil & balsamic vinegar 9,30

Baby spinach salad with sun-dried tomatoes, walnuts, Cretan graviera cheese & smoked pork from Mani 9,20

Appetizers-Meze

French sourdough bread 1,30

Fava (split pea puree) with onions, parsley & thyme 3,70

Aubergine salad (smoked aubergine, green & red bell peppers, spring onions, parley & olive oil) 5,00

French fried potatoes 3,90

Grilled haloumi cheese with mint 5,40

Grilled oyster mushrooms 6,20

Sarikopita pie with xinomizithra cheese, honey & sesame seeds 6,20

Bougiourdi (grilled feta cheese with Florina peppers, tomatoes, chilly & fresh herbs) 6,40

Kaisarias pies (filled with pastrami, kasseri cheese & tomatoes) 6,90

Orzo with onion, carrot, zucchini, mushrooms, green peppers, red peppers, parmesan & soya sauce 6,90

Veal liver with spices & dried onions 6,50

Pan-fried pork pieces finished with white wine 6,80

Tigania (portobello & champignon mushrooms combined with sujuk, a dry spicy sausage sauteed in extra fine virgin olive oil & fresh herbs) 7,20

Hunkar begendi (beef in red sauce with aubergine puree) 7,90

Grilled rustic sausage with handmade mustard 7,50

Main Dishes

Grilled pork & veal burger with French fried potatoes 8,80

Braised veal with French fried potatoes 9,50

Grilled chicken leg fillet served with French fried potatoes 9,20

Grilled pork tenderloin served with grilled mushrooms 11,80

Grilled salmon with fresh vegetables 18,00

Tomahawk pork steak with French fried potatoes, parmesan & fresh herbs 19,50

Lamb marinated in thyme with roast potatoes & traditional Cretan gamopilafo rice cooked in lamb broth (for 2) 29,00

In case you are allergic or intolerant in any substance or ingredient, please inform our waiter and let us know in order to take all necessary precautions.

The restaurant is obliged to have printed documents, in a special case by the exit, to sort out any complaints that may arise.

Person responsible upon market inspection: Nikolaos Krassas



Desserts

Ice cream (cookies, Tahitian vanilla, chocolate, strawberry, peanut) 2,50

Homemade dessert of the spoon (season) 2,30

Yogurt with homemade dessert of the spoon (season) 3,80

Lemon mousse with caramelized almonds 4,60

Apple mille-feuille with crème patisserie, cinnamon, dried grapes, walnuts & caramel sauce 5,90

Dark & white chocolate espresso mousse 6,50

In case you are allergic or intolerant in any substance or ingredient, please inform our waiter and let us know in order to take all necessary precautions.

The restaurant is obliged to have printed documents, in a special case by the exit, to sort out any complaints that may arise.

Person responsible upon market inspection: Nikolaos Krassas