

**MENU**

**Freshly baked multi-grain and wheat bread** 2.30/person  
with oil, oregano, olives and smoked eggplant salad

**Start your meal**

**Fish soup**/cooked with sea water and stonefish/aioli cream 14.00

**Salads**

**Peeled tomato**/ groats /pepper/cucumber/olives/Cretan xygalo (sour milk-cheese) 12.00

**Green salad with dates**/goat cheese mousse/sourdough bread croutons 14.00

**Tomato salad**/fruits, arugula and xygalo sauce 14.00

**Greek salad**/tomato/cucumber/onion/olives/barrel feta cheese/caper/wheat rusks/rock samphire 12.00

**Cold & Hot First Dishes**

**Grilled homemade carob pie with herbs**/aromatic yogurt 11.00

**Cheese "saganaki" in seed crust**/red pepper coulis 14.00

**Fish of the day tartare**/crispy beetroot/guacamole/red pepper sorbet/ citrus sauce 16.00

**Steamed mussels with fresh herbs**, quenched with white wine 14.00

**Grilled sardines** "as Giannis the Chef likes them" 11.00

**\*Sautéed squid**/fresh tomato/fennel 15.00

**\*Grilled octopus**/eggplant salad with lemon/coriander sauce 16.00

**Cuttlefish cooked in tsipouro** with celery puree and trachana 15.00

**\*Shrimps cooked on pebbles**/ on handmade carob bread with white fish roe (tarama) mousse/  
ouzo/dried seaweeds 16.00

**Main dishes**

**Rice & Pasta**

**Mushroom risotto**/graviera cheese cream/truffle oil 19.00

**Pasta with cuttlefish ink**/ grilled shrimp/raw zucchini/bottarga powder 24.00

**Sea food orzotto (pasta)**/ squid, octopus, shrimp, mussels 24.00

**Seafood**

**Grilled tuna fillet**/sweet pumpkin spaghetti, roasted celery root and shellfish sauce 26.00

**Fresh sea bass** in the oven stuffed with aromatic herbs from Crete 24.00

**Fresh fillet fish of the day** with celery and leek 26.00

**Fresh sea bass fillet** baked in grape leaves, in salt and pine needles crust with herbs 26.00

**Fresh grilled fish of the day** ..... **When is available** 70.00 per kilo  
(ask our waiter)

**Meat**

**Rooster braised with tomato sauce**/sioufichta (Cretan pasta)/  
arseniko cheese from Naxos 19.00

**Billy goat slow cooked**/beans and carrot/cumin puree 22.00

**Braised lamb in the oven**/eggplant puree/potatoes 23.00

**Beef Skirt tagliata**/pasturma butter/potatoes in the oven/spinach Caesar salad 24.00

**Sweets**

**Rice pudding with pineapple and cherry plum**, cinnamon ice cream and myzithra foam 11.00

**Chocolate trilogy (ganache montée)**/chocolate ice cream 11.00

**Warm milk pie** with yogurt ice cream 11.00

Please inform your waiter of any Allergies / Intolerances