

Appetizers

Grilled "Haloumi" cheese V with tomatoes confit, flavored with thyme and vinegar	6,50 €
Variety of sausages pork, chicken, buffalo with honey-thyme -Dijon mustard	5,20 €
Smoked salmon with avocado, radish and salad leaves	8,20 €
"Dakos" Cretan rusk V with tomato and local "Mizithra" cheese	3,80 €
Buffalo Mozzarella V with marinated tomato and rocket	7,10 €
Variety of Greek Dips V Tzatziki, Eggplant salad, Fava, Fish Roe Salad	3,50 €
Fried Calamari * with 3 dips	5,60 €
Shrimps* "Saganaki" with tomato sauce and feta cheese	6,90 €
Steamed Mussels In "Moshofilero" wine and mild mustard sauce	6,70 €

Salads

Quinoa salad V with two varieties of quinoa, avocado, tomato, cucumber, rocket, chili and olive oil-lemon sauce	6,50 €
Caesar salad with lettuce, in authentic dressing, crispy bacon and chicken	7,20 €
Greek salad V tomato, onion, pepper, olives, capers, feta cheese and fresh oregano	6,50 €
Tuna "nicoise" salad tuna, potato, spring onion, green beans and olive oil-lemon sauce	7,10 €
Mixed Green salad V With citrus vinaigrette and goat cheese croquette	6,90 €
Cretan salad Cherry tomatoes, onion, preserved crithmum, egg, Cretan rusk, lettuce, cucumber and sour "Mizithra" cheese	6,50 €

Risotto/ Pasta

Tagliatelle with pork fillet Anise and sage in creamy sauce	7,40 €
"Skioufihta" local pasta With "apaki" smoked meat, spinach, tomato and dried goat cheese	7,90 €
Linguini with beef Ragu With mushrooms and thyme and mascarpone cheese	8,40 €
Penne with chicken fillet with sun dried tomato and spicy feta cheese mousse	6,90 €
Spaghetti Napolitan V	6,10 €
Spaghetti Bolognese	6,80 €
Seafood spaghetti With shrimps, calamari, mussels and basil	11,50 €
Tomato Risotto Like "Gemista" V With variety of cherry tomatoes, mint and sweet "mizithra" cheese	6,50 €
Risotto with calamari In tomato sauce, flavoured with basil	7,20 €

Main Courses

Pork "Gyros" With pita bread, potatoes, tomato, onion and tzatziki	7,10 €
Pork Fillet "Souvlaki" With French fries	8,10 €
Chicken "Souvlaki" With Herbs Served with green salad, potatoes and tomato dip	8,20 €
Lamb Kebab On pita bread, yoghurt dip with cumin, crispy carrot salad and French fries	7,90 €
Beef Fillet With grilled potatoes and cherry tomatoes gravy	17,50 €
Sea Bass fillet With vegetables "spaghetti" and basil pesto	13,20 €

* Frozen product **V** Vegetarian

Grilled salmon in herb Crust With mashed potatoes, zucchini and saffron mayonnaise	14,50 €
Falafel v Chickpeas croquettes with crispy pita, vegetable sauce and tahini sauce	5,80 €
Mousaka	6,80 €



Desserts

Yoghurt Panna cotta With figs in spicy syrup	5,50 €
Warm Chocolate Pie With nuts and Madagascar Vanilla ice-cream	6,50 €
Lemon Tart	6,20 €
Yoghurt with fruits and honey	5,50 €
Fruit salad	5,50 €

Lefteris Mastorakis
Executive Chef

F&B Controller
Pantelakis Pavlos

LIST OF FOOD ALLERGENS according to REG 1169/2011

1. Cereals containing gluten,
2. Crustaceans and their products
3. Eggs and their products
4. Fish and their products
5. Peanuts and their products
6. Soybeans and their products
7. Milk and milk products (including lactose)
8. Nuts, namely: almonds ,hazelnuts , walnuts, cashews ,pecan nuts ,Brazil nuts , pistachio nuts etc
9. Celery and its products
10. Mustard and products
11. Sesame seeds and its products
12. Sulphur dioxide and sulphites
13. Lupin and its products
14. Molluscs and its products

Please inform us, in case of allergies or intolerances in any of the above substances.

The Chef or the Head of the Department will inform you which products do not contain

the specific allergen, according to our recipes. However, the hotel is in no position to ensure 100% that traces of the allergen cannot be found due to cross contamination during the production from the used utensils, tools and equipment of the hotel.