



Elaion means Olive oil...

Since antiquity Crete's and Greece's history in general is inextricably connected with the history of olive oil. This unfading product has supported Greek civilization from its beginning and continues to do so.

During the last century Greeks adopted western European habits in culture and nutrition; however olive oil not only resisted this new inclination, but also became the only Greek element that imposed itself in the rest of Europe.

In Elaion restaurant we are introducing the modern version of Mediterranean Coastal cuisine and extra virgin olive oil in all our dishes is a main ingredient.

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.



Bread with a trilogy of dips 1.30

APPETIZERS

“Youvarlakia” of the sea 14.00
Fish balls with shrimps and herbs, steamed mussels
“kakavia” and ouzo-air

Gambas Al Ajillo 13.00
Sauteed prawns with black garlic puree and chorito
powder

Beef Tartar 14.50
Mango jelly, toasted bread with spicy mayo and pickled
shimeji

“Staka” with eggs V 12.00
Poached eggs, potato gnocchi, smoked paprika oil and
velvety custard cream

“Soutzoukakia” 11.50
Crispy potato Paillason, tomato sauce and feta mousse

SALADS

Salmon with burnt vegetables 12.00
Semi-cured salmon, baby carrots, cauliflower, broccoli,
beets, tangerine vinegar

Cretan V 10.50
Organic cherry tomatoes, “mizithra” cheese, sliver, basil
oil and carob crumble

Seasonal greens VG 10.00
Pickled artichokes, Colombian bubbles, mango and chili
dressing

V for vegetarians
VG Vegan

PASTA – RISOTTO

Ravioli with wild mushrooms V 17.00
Parmesan cheese, melted cheese and beurre blanc
metzovone flavored with citrus fruits

Ragout pappardelle 16.50
Beef cheek ragout, handmade pappardelle and
pecorino

Seafood Risotto 16.00
Prawns, mussels, prawn bisque with cedar, fresh
turmeric and lemon thyme

MAIN DISHES

Beef Fillet 28.00
With blueberries, baby carrots and demi-glace
with blueberries

Lamb “Kleftiko” 22.00
Potato chips, cream cheese, lemon potato foam,
sweet potato, eggplant and peas

Sea Bass Ajo Blanco 18.00
Sweet almond cream, arancini with beetroot and
fried greens

Pomodoro Chicken 16.00
Pomodoro sauce, smoked eggplant espuma and
mizithra polenta

Octopus Stew 17.00
With shallots, carrot puree and leek straws

Cauliflower Steak VG 13.50
Grilled cauliflower, hummus, fermented peaches
and roasted hazelnuts

DESSERTS

Crema Catalana 9.00

Tart with yoghurt crème 10.50
white chocolate, fruit compote and hazelnuts

Brownie with pistachio crème 11.00
fresh strawberries and strawberries coulis

Seasonal Fruit Salad VG 7.50

Alexandros Antonelakis
Executive Chef