

DINNER MENU



STARTERS

TRIO OF GREEK DIPS <i>tzatziki, spicy cheese and taramosalata with pita bread</i> 🌿🍷	€7.50
FETA IN PHYLLO PASTRY <i>golden fried and topped with honey and sesame seeds</i> 🌿🍷	€9.00
OCTOPUS IN WINE SAUCE <i>served with fava puree and caramelized baby onions</i>	€16.00
FRIED CALAMARI <i>with tartar sauce and lemon</i> 🌿	€12.00
CRISPY CHEESE TIRAKROKETES <i>fried cheese balls warm tomato dipping sauce</i> 🌿🍷🥚	€8.50
ZUCCHINI FRITTERS <i>with yogurt dip</i> 🌿🍷🥚	€8.50
DAKOS <i>Cretan rusk with feta cream, cherry tomatoes, capers, and olive spread</i> 🌿🍷	€8.00
MEATBALLS <i>minced Lamb & beef meatballs with Mediterranean herbs</i> 🌿🍷	€8.50

SALADS

GREEK SALAD <i>chopped tomatoes, cucumbers, onions, feta cheese and olives with lemon</i> 🌿	€8.50
MINOAN MIXED GREENS SALAD <i>with walnuts, Graviera cheese, sesame brittle, and balsamic</i> 🌿	€11.00
CRETAN SALAD <i>potatoes, egg, dakos, capers, onion, tomato, olives, dill, and olive oil</i> 🌿🍷🥚	€11.00

OUR CHEF TAKES CARE OF OUR HERB GARDEN NEAR THE SWIMMING POOL AND BEHIND THE RECEPTION TO ENSURE YOU HAVE AN UNFORGETTABLE CULINARY EXPERIENCE DURING YOUR STAY.

🌿 VEGAN 🌿 VEGETARIAN ✂️ GLUTEN FREE 🌿 GLUTEN 🚫 LACTOSE FREE
🍷 LACTOSE 🥚 EGG 🍷 WINE PAIRING

ALL THE OLIVE OIL COMES FROM CHEFS PERSONAL OLIVE PLANTATIONS AND IT IS 100% ORGANIC AND EXTRA VIRGIN CHARGES OF 1.50€ PER COVER WILL BE APPLIED ON THE BILL

WE CREATE... EXPERIENCES

DINNER MENU



MAIN COURSES

GRILLED RIBEYE BEEF <i>premium cut grilled beef with fresh vegetables and red wine reduction</i>	€45.00
LAMB CHOPS <i>grilled with vegetables, mint dip, and potatoes</i>	€16.50
PORK SOUVLAKI <i>skewered pork with pita bread, potatoes, tzatziki, and vegetables</i> 🌿 🍷	€14.00
GRILLED CHICKEN FILLET <i>with basmati rice and honey-mustard thyme sauce</i>	€15.00
SEA BASS OR GILTHEAD BREAM FILLET <i>served with lemon-olive oil sauce and steamed vegetables</i>	€18.00
SEAFOOD PASTA <i>spaghetti with fresh herbs and tomato sauce</i> 🌿	€17.00
MOUSSAKA <i>baked eggplant casserole with minced beef and béchamel sauce</i> 🌿 🍷 🥛	€12.00

VEGAN & VEGETARIAN

VEGAN MOUSSAKA <i>plant-based version of the classic Greek dish</i> 🌿	€12.00
VEGETABLE PASTA <i>fresh spaghetti with seasonal vegetables and herbs</i> 🌿 🌿	€12.00
VEGAN GYRO PITA <i>plant-based gyro with potatoes and vegetables in pita bread</i> 🌿 🌿	€6.50
MUSHROOM RISOTTO <i>creamy risotto with mushrooms</i> 🌿	€14.00

DESSERTS

BAKLAVA <i>Greek pastry with layers of phyllo, nuts, and syrup, served with cream</i> 🌿 🍷	€8.50
CHEESE PASTRIES <i>filled with honey and topped with vanilla ice cream</i> 🌿 🍷	€8.50
ICE CREAM <i>vanilla or chocolate (2 scoops)</i> 🍷	€6.50
FRESH FRUIT SELECTION <i>seasonal fresh fruits</i> 🌿	€10.00

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