## **DINNER MENU**



## **STARTERS**

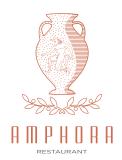
TRIO OF GREEK DIPS tzatziki, spicy cheese and taramosalata with pita bread 🖋 🖺	€7.50
FETA IN PHYLLO PASTRY golden fried and topped with honey and sesame seeds # 1	€9.00
OCTOPUS IN WINE SAUCE served with fava puree and caramelized baby onions	€16.00
FRIED CALAMARI with tartar sauce and lemon **	€12.00
CRISPY CHEESE TIRAKROKETES  fried cheese balls warm tomato dipping sauce # 6	€8.50
ZUCCHINI FRITTERS with yogurt dip # 4 0	€8.50
DAKOS Cretan rusk with feta cream, cherry tomatoes, capers, and olive spread 🖋 🖺	€8.00
MEATBALLS minced Lamb & beef meatballs with Mediterranean herbs № ■	€8.50
SALADS	
GREEK SALAD chopped tomatoes, cucumbers, onions, feta cheese and olives with lemon **	€8.50
MINOAN MIXED GREENS SALAD with walnuts, Graviera cheese, sesame brittle, and balsamic **	€11.00
CRETAN SALAD potatoes, egg, dakos, capers, onion, tomato, olives, dill, and olive oil 🖋 🗓 📵	€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.



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

## **DINNER MENU**



€45.00

## MAIN COURSES

**GRILLED RIBEYE BEEF** 

GRILLED RIBEYE BEEF premium cut grilled beef with fresh vegetables and red w.	ine reduction
LAMB CHOPS grilled with vegetables, mint dip, and potatoes	€16.50
PORK SOUVLAKI skewered pork with pita bread, potatoes, tzatziki, and veg	€14.00 getables <b>*</b>
GRILLED CHICKEN FILLET with basmati rice and honey-mustard thyme sauce	€15.00
SEA BASS OR GILTHEAD BREAM FILLET served with lemon-olive oil sauce and steamed vegetables	€18.00
SEAFOOD PASTA spaghetti with fresh herbs and tomato sauce **	€17.00
MOUSSAKA baked eggplant casserole with minced beef and béchamen	€12.00 I sauce <b>№ •</b>
VEGAN & VEGETARIAN	
VEGAN MOUSSAKA plant-based version of the classic Greek dish ♥	€12.00
VEGETABLE PASTA fresh spaghetti with seasonal vegetables and herbs № 🌱	€12.00
VEGAN GYRO PITA plant-based gyro with potatoes and vegetables in pita bre	€6.50
MUSHROOM RISOTTO  creamy risotto with mushrooms	€14.00
DESSERTS	
BAKLAVA Greek pastry with layers of phyllo, nuts, and syrup, served	€8.50 with cream <b>#</b> •
CHEESE PASTRIES  filled with honey and topped with vanilla ice cream * 1	€8.50
ICE CREAM vanilla or chocolate (2 scoops) ☐	€6.50
FRESH FRUIT SELECTION seasonal fresh fruits *	€10.00

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