



MENU

Dip Selection	Ktipiti (feta cheese, roasted peppers) (4,12) 4,00	Sides	Steamed Vegetables 4,00	
	Smoked Melitzanosalata (eggplant)(4,9) 4,00		Fresh Fried Potatoes with oregano 4,00	
	Cream of Taramosalata (fish roe) (3,8) 3,50		Steamed Baby Potatoes 4,00	
	Tahini (sesame paste) (8,13) 3,00		Garlic Mashed Potatoes (dinner only) (4) 4,00	
	Skordalia (garlic) (8) 3,50		Boiled Radikia 4,00	
Barely Touched/Raw	Tzatziki (yogurt) (4) 3,50	Salads	Cretan 12,00 tomatoes, cucumbers, red onions, green peppers, olives, feta, evoo, oregano, barley rusk (4,8)	
	White Taramosalata (fish roe) (3,8) 4,50		Rocket & Cheese Phylo Parcels 3pcs. 13,00 sun dried tomatoes, cherry tomatoes, pine kernels, pears, maple syrup dressing (4,5, 8,12)	
	Oysters (11)		Mixed Field Greens 9,00 balsamic vinaigrette (5)	
	Gillardeau per piece 4,50		Roasted Fresh Beets 11,00 green apple, goat cheese, cilantro, berry dressing (4)	
	Fine de Claire per piece 3,50		Pasta	Shrimp Spaghetti 10pcs. (1,2,4,8,9,14) 17,00 cherry tomatoes, garlic, basil, shellfish broth
	Tuna Tartare 100gr. (3,13) 12,50			Seafood Orzotto (1,2,4,8,9,11,14) 28,00 clams, mussels, shrimps, octopus, calamari, scallops
	Salmon Tartare 100gr. (3) 12,50			
	Sesame Crusted Tuna Tataki seaweed, "wasabi aioli" (3,9,13) 13,00			
	Marinated Anchovies 9,00 fennel, celery, onion, carrot (3)			

Fresh Fish from our display per kilo
Live lobster per kilo €120, Alaskan Crab Legs €16 per 100gr.
on the grill, steamed or as a pasta

Hot Appetizers	Fresh Mussels	Main Fish Entree	Herb Crusted Yellow Fin Tuna 280gr. 25,00 avocado relish, pumpkin seed oil (3,8)
	Spicy Tomato Sauce (4,11,14) 12,00		Fresh Salmon Filet 300gr. 23,00 Steamed or Grilled or Roasted cauliflower mousseline, fresh asparagus (3,4)
	White Cream Sauce (4,11,14) 12,00		Whole Gilthead Bream 450gr. 17,00 Farmed Raised fresh herbs, olive oil (3)
	Bisque Broth (1,2,4,11,14) 12,00		Fried Baby Calamari 400gr. 20,00 cherry peppers, scallions, rocket pistou (8,11)
	Fresh Sea Scallops 3pcs. 15,00 white wine, fresh thyme, cherry tomatoes, spinach, smoked bacon (1,4,8,11,14)		Grilled
	Crab Cakes 2pcs. (1,2,4,5,11,14) 14,00 avocado-mango relish, vanilla-lime dressing		Small Prawns 15pcs. (2) 23,00
	Fresh Clams 14,00 cherry tomatoes, lemongrass, cilantro (1,4,11,14)		"Pink" Prawns 6pcs. 27,00
	Grilled Octopus 160gr. 13,50 extra virgin olive oil, vinegar, oregano (11)		Calamari 420gr. (8,11) 24,00
	Grilled Cuttlefish 240gr. 11,00 extra virgin olive oil, vinegar, oregano (11)		Octopus 320gr. (11) 27,00
	Fried Baby Calamari 240gr. 10,00 cherry peppers, scallions, rocket "pistou" (8,11)		Cuttlefish 450gr. (11) 22,00
Prawn Saganaki 6pcs. (2,4,14) 12,00 fennel, ouzo, feta, tomato, garlic, onion, oregano			
Cod Fishcakes 3pcs. 10,50 skordalia (3,4,8,9)			
Grilled Sardines 3pcs. 10,50 tomato & cucumber relish (3)			

Served with
steamed vegetables and a choice of potato:
french fries, steamed baby potato or
garlic mashed potatoes (dinner only)



Classic Menu minimum of 2 persons

€29.00
per person

Cretan Salad

tomatoes, cucumbers, red onions, green peppers, olives, feta, evoo, oregano, barley rusk (4,8)

Dip Selection

ktipiti with florinis red peppers (4,12), skordalia (8), smoked eggplant (8), taramosalata (3,8)

Grilled Cuttlefish

extra virgin olive oil, vinegar, oregano (11)

Fried Baby Calamari

cherry peppers, scallions, rocket pistou (8,11)

Grilled Prawns 2pcs. per person
glazed fennel, bisque (2)

Roasted Salmon Medallions
cauliflower mousseline (3,4)

Farmed Raised Whole Gilthead Bream
fresh herbs, olive oil

Served with
steamed vegetables &
hand cut french fries with oregano

Ice Cream

Kaimaki-Mastiha
with Visino (4)

Entree on the Grill

Duck Confit 400gr. 25,00
carrot-butternut squash mousseline (4)

Fresh Australian Grilled Beef Tenderloin 34,50
240gr. caramelized onions, bordelaise sauce (5)

Fresh Australian Rib-Eye Steak 380gr. 32,00
mustard-béarnaise sauce (5)

Served with
steamed vegetables and a choice of potato:
french fries, steamed baby potato or
garlic mashed potatoes (dinner only)

Grilled Pork Chop 600gr. 17,00
french fries (8)

Fat Fish Beef Burger 200gr. 14,00
french fries (8)

Chicken Souvlaki 3 skewers 13,00
french fries (8)

Dessert

"Panna Cotta" Vanilla yogurt 5,00
wild berry sauce (4)

Maxalepi "Lebanese" 6,00
pistachio crust, rosewater syrup (4,8,9,12)

Pralina Ice Cream Cake 6,50
almond nougat, chocolate glaze (4,8,12)

Ekmek Kateifi 5,00
with cream (4,9)

Traditional Sweets 4,50
Rosepetals, Sour Cherry, Pistachio

Ice Cream per scoop 1,50
Mastic, Vanilla, Chocolate, Strawberry (4)

Sorbet per scoop 1,50
lemon

Allergens Index

- Celery:** celery stalks, leaves, seeds and the root called Celeriac.
- Crustaceans:** crabs, lobster, prawns, scampi.
- Fish:** fish sauces, relishes, salad dressings, stock cubes and Worcester shire sauce.
- Milk:** butter, cheese, cream, milk powders and yogurt.
- Mustard:** liquid mustard, mustard powder and mustard seeds.
- Peanuts:** biscuits, cakes, carries, desserts, sauces, groundnut oil and peanut flour.
- Soya:** bean curd, edame beans, miso paste, textured soya protein, soya flour or tofu.
- Gluten:** wheat, rye, barley and oats, baking powder, better, breadcrumbs, bread, cakes, couscous, meat products, pasta, sauces, soups and fried foods which are dusted with flour.

- Eggs:** cakes, meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
- Lupin:** lupin flour and seeds, bread, pastries and pasta.
- Molluscs:** mussels, land snails, squid and whelks, oyster sauce.
- Nuts:** cashew nuts, almonds and hazelnuts, breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.
- Sesame:** bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini, toasted and used in salads.
- Sulphur Dioxide:** dried fruit such as raisins, dried apricots and prunes, meat products, soft drinks, vegetables as well as wine and beer.

If you have any allergies please inform our staff. All prices are in € and include all taxes.