

Meat

Chicken fillet
Pork chop
Pork cutlets
Pork and beef burger (patty only)
Stuffed burger with cheese (patty only)
Lamb ribs
Chicken souvlaki with peppers
Pork souvlaki with peppers
Chicken schnitzel
Pork filet with staka
Pork filet with sauce ala cream
Beef fillet with sauce of your choice
Rib-eye dry maturation 40 days served with mashed potatoes, truffle oil and baked vegetables

Mixed plates

Meat plate with pork chop, chicken ribs, pork cutlets, lamb ribs, sausages, burger served with tzatziki and french fries

Seafood plate with fried calamari, grilled octopus, fresh small fish, grilled sardines, boiled shrimp, saganaki mussels served with mayonnaise sauce and french fries

Children's menu

Choose between our various dishes with 50% discount, half portion in a smaller dish or chicken nuggets

* frozen products

Our menu descriptions do not contain all ingredients. Please ask us before ordering if you have any particular allergy or requirements.

The consumer is not obliged to pay if the notice of payment has not been received (receipt or invoice).

Market Regulations Responsible: Iosifidis Michalis



Breads

Various types of bread & breadsticks per person accompanied by olive oil of our own production and grated tomato
Garlic bread (with garlic butter)

Soup of the day

Cheeses

Veloute fish soup
Local Graviera
Feta

Cold Spreads

Tzatziki
Spicy cheese
Garlic sauce (with smashed potato)
Fish roe salad (taramas)
Aubergine salad

Salads

Cretan : tomato, cucumber, onion, mizithra local cheese, rusk (local traditional cracker), pepper, olives
Greek : tomato, cucumber, pepper, onion, feta, olives
Dakos : rusk with grated tomato and mizithra local cheese
Fresh bouratta cheese : with cherry tomato and basil pesto
Rocket parmesan : cherry tomatoes, sun-dried tomatoes, walnuts, raisins, balsamic sauce
Lettuce : anise, spring onion
Mixed lettuce : cabbage, carrot, dill, chives, cherry tomatoes, sun-dried tomatoes,peppers, cucumber, olives
Tuna : lettuce, onion, tuna, mayonnaise sauce, egg
Variety of boiled vegetables

Seasonal greens

Stamnagathi
Vlita

Appetizers

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Tsigariasto stewed lamb _____

Rural local sausages _____

Snails with wine and rosemary _____

Staka cooked butter from sheep's milk _____

Staka with fried egg _____

Stuffed vine leaves with rice served with Greek yogurt _____

Stuffed peppers with spicy cheese on the grill _____

Homemade kalitsouni stuffed with mizithra local cheese (pcs) _____

Homemade kalitsouni stuffed with mizithra and honey on top (pcs) _____

Homemade kalitsouni stuffed with greens (pcs) _____

Homemade kalitsouni stuffed with greens and mizithra cheese (pcs) _____

Homemade kalitsouni stuffed with onion (pcs) _____

Sfakiani local pie stuffed with local mizithra cheese _____

Fennel pie _____

Fresh fried potatoes _____

Fresh fried potatoes with staka on top _____

Fresh fried potatoes with cheese on top _____

Fried cheese balls _____

Fried zucchini balls _____

Pleurotus mushrooms on the grill with balsamic sauce _____

Graviera saganaki fried local cheese with honey on the top _____

Bouyurdi feta on the grill with pepper and onion _____

Traditional dishes

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Boureki local pie stuffed with zucchini, potatoes and mizithra local cheese _____

Gemista : stuffed tomatoes, peppers and vine leaves with rice and herbs _____

Greek mousaka : bechamel, mixed minced meat, potatoes and aubergines _____

Cold dishes

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Sea urchin eggs _____

Marinated anchovies _____

Tuna tartar with avocado, marinated in soy sauce, ginger, chili
pepper, coriander and mango sauce _____

Valley Shrimp tartare with chilli and lime _____

Ceviche “catch of the day” fish marinated in lime juice, orange,
with ginger coriander and mango _____

Beef carpaccio made from sirloin steak with homemade white
truffle mayonnaise _____

Voyage to the sea

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4 oysters, fish of the day ceviche, tuna tartare, valley prawn tartare, sea urchin salad

Pasta

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Sun-dried tomato risotto with feta cheese and white truffle oil _____

Shrimps risotto * with red sause _____

Cuttlefish barley with cuttlefish ink and fennel * _____

Shrimp spaghetti * linguine with red sauce _____

Paccheri ai frutti di mare (pasta with seafood) for 2 people _____

Lobster spaghetti / kgr _____

Linguine alle Vongole _____

Spaghetti Napolitaine _____

Spaghetti bolognese _____

Carbonara _____

Pizza (served until 19.00)

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Margherita mozzarella, tomato sauce _____

Special cheese, tomato sauce, ham, bacon, pepper, mushrooms _____

Special plattes

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Chateaubriand for 2per served with 3 sauces and fried potatoes _____

Seafood (to share)

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Fried calamari * _____

Fresh fried or grilled calamari _____

Grilled squid stuffed with feta cheese and pepper * _____

Grilled octopus * _____

Vinegar octopus * _____

Grilled cuttlefish * _____

Local fresh fried shrimp (tiny) _____

Shrimp No4 fried or boiled * _____

Shrimp No1 grill * _____

Saganaki shrimp * with tomato sauce and feta cheese _____

- The above seafood dishes are served without a side -

Shells

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Steamed fresh mussels with white wine and garlic _____

Oysters / pcs ask us for availability _____

Fresh fish

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Small fried fish _____	Grilled tuna (best served medium) _____
Grilled sardine _____	Fish A (per kilo)_____
Mullet (300gr) fried _____	Fish bianco _____
Grilled salmon _____	Sea bream (300g) of fish breeding_____
Fried cod with “skordalia” _____	Lobster (per kilo) boiled or grilled_____

- Choose a side dish between : rice or quinoa salad or boiled vegetables or fries -
Different kind of fresh catch of the day, you are welcome to see and choose yourself *