

### Starters

Variety of breads, breadsticks, virgin oil with chopped tomato and olives (notify our waiter if you want it)	2,00 €/person
Dish with variety of cretan cheeses and cold cuts	14,00 €
<b>Santorini fava</b> , yellow split peas with fresh onion	7,00 €
<b>Tzatziki</b> creme with strained yogurt	7,50 €
<b>Roasted beets</b> with chopped garlic, olive oil, and chopped dill	5,50 €
<b>Ntakos</b> with tomato, olives and local cream cheese "pichtogalo"	7,50 €
<b>Saganaki</b> cheese in crispy crust & tomato marmalade	10,90 €
<b>Eggplant rolls</b> stuffed with beef mince, graviera and yogurt sauce	9,90 €
<b>Ntolmadakia</b> , vine leaves stuffed with rice and aromatic greens and local yogurt sauce	8,90 €
<b>Grilled vegetables</b> with aged balsamic vinegar	9,00 €
<b>Crispy fried zucchini</b>	8,00 €
<b>Feta cheese in Kantaifi leaf</b> with homemade tomato marmalade	8,50 €
<b>French fries</b>	6,50 €
<b>Mushrooms</b> in creamy savory sauce	9,00 €
Bruskets with cretan flavour 7,00€ / mushrooms and pesto 8,00€ / marinated salmon	8,90 €
<b>Marinated anchovy</b>	9,90 €
<b>Fried anchovy</b>	8,50 €
<b>Cuttlefish</b> , greek recipe, in ink and wine sauce	14,90 €
<b>Fried squids</b> in virgin olive oil	12,90 €
<b>Rosted octopus</b> on red split peas	14,90 €
<b>Mussels steamed</b>	12,90 €
<b>Saganaki</b> shrimps with feta cheese	13,90 €
<b>Cheviche</b> with white fish	16,80 €
<b>Salmon tartar</b>	17,50 €

### Salads

<b>Cretan greek salad</b> with tomato, cucumber, boiled potato, egg, purslane, olives & cream cheese "pichtogalo"	10,50 €
<b>Alati salad</b> with spinach, endive, rocket with dried figs, walnuts & myzithra cheese	11,50 €
<b>Green Mixed</b> fresh lettuce leaves and cherry tomatoes from our organic farm	9,50 €
<b>Boiled "vlita"</b> green wild leafy greens, potato, tomato and zucchini	8,50 €

### Soups

<b>Vegetable</b> velvet soup	8,50 €
<b>Fish soup</b> (kakavia) with fresh fish	13,00 €

### Rice & pasta

<b>Risotto with a variety of mushrooms</b> with thyme and graviera cheese	15,90 €
<b>Risotto with seasonal vegetables</b> with pesto	13,00 €
<b>Shrimps in Orzo pasta</b>	17,90 €
<b>Traditional pasta "Striftoudi"</b> with smoked pancetta & fresh cream cheese	13,50 €
<b>Linguini seafood</b> with prawns, mussels, octopus, sweet red peppers, tomato, parsley and chopped basil	19,90 €
<b>Lobster with pasta</b> with tomato, chili pepper, white wine and basil leaves	10,00 €/100gr
<b>Salmon Tagliatelles</b>	17,90 €
<b>Chicken pasta</b> with pesto & cherry tomatoes	13,50 €

### Fish & sea food of the day

<b>Fresh fish of the day</b> (Ask the waiter)	8,00 €/100gr
<b>Grouper, Dentex</b>	10,00 €/100gr
<b>Sea Bream, Sea bass</b>	4,70 €/100gr
<b>Lobsters, Koloxtypes</b>	11,00 €/100gr
<b>Roasted shrimps</b> with lemon sauce	16,00 €

### Main dishes

<b>Grilled Chicken fillet</b> marinated with herbs, mash of baked fresh potato, warm yoghurt and mustard sauce	13,50 €
<b>Souvlaki</b> with pork meat grilled with potatoes, pita bread & yogurt sauce	14,90 €
<b>"Stavlisia"</b> pork steak (900gr) with potatoes	18,90 €
<b>Milk-fed veal steak</b> (350gr) with grilled vegetables	19,00 €
<b>Beef burger</b> with cheese, bacon, tomato, green lettuce, caramelised onions, sauce and french fries potatoes	13,90 €

Ask waiter for our vegan suggestions and about any allergies.

In all our dishes we use organic olive oil & natural sea salt.

Prices include all legal taxes and charges.

Market regulator Chnaris Emmanuil