

appetizers

"Dolmades" stuffed vine leaves & zucchini blossoms with rice & vegetables, served with sheep yogurt

Traditional meat pie

Grilled octopus with fava beans, tomato & olive oil

"Mpoureki" with potato, zucchini, tomato & "pichtogalo" cheese, from Chania

Grilled smoked pork "apaki"

Snails fried with vinegar "boubouristi"

Grilled smoked sausage

Fresh fried potatoes with goat cream cheese "staka"

salads

Cretan salad with boiled zucchini, potato, egg & common purslane
Salad with avocado, tomato, capers & "anthotiro" cheese
Salad with beetroot, raisins, rocket, walnuts & fresh onion
Salad with boiled greens
Green salad with fennel, radish, pomegranate, figs & grated gruyere

main courses

Lamb shank in the oven with cracked wheat "pligouri" & vegetables
Salted cod with mashed potatoes & roasted beetroots
Rooster in wine sauce with "skioufichta" pasta & dry "anthotiro" cheese
Pork with chestnuts, honey & thyme
Goat with tomato sauce & traditional "hylopites" pasta
Traditional "olive leaf" pasta with spinach & gruyere
"Skioufichta" pasta with carob & dry "anthotiro" cheese

desserts

Mini pies with "mizithra" cheese & carob honey
Cake with raisins, molasses & ice cream
Sheep cream cheese "galeni" with sweet quince
Seasonal fruits