



A LA CARTE MENU

(12:00 – 21:30)

SALADS

GREEK SALAD 9.00

Tomatoes, Cucumber, Feta cheese, Onion, Peppers, Olives, Cretan rusk, Oregano (Lactose, Gluten, Sulfites)

ELIA SALAD 9.50

Baby spinach, Rocket, Green Lola lettuce, Orange, Onions, Dill, Cherry tomatoes, Green Apple, Pasteli sesame seed bar, Graviera cheese shavings, Balsamic dressing (Nuts, Sesame, Lactose, Sulfites)

CAESAR SALAD 10.00

Iceberg, Chicken fillet, Bacon, Parmesan flakes, Crouton, Mustard dressing with anchovy (Gluten, Lactose, Mustard, Fish)

TZATZIKI 5.50

Greek strained yoghurt, Cucumbers, Garlic, Dill (Lactose, Sulfites)

KOUKOUVAGIA 7.50

Cretan barley rusk, Ground fresh tomato, Galeni cream cheese, Olives, Oregano, Virgin olive oil (Gluten, Lactose, Sulfites)

CRETAN TRADITIONAL SALAD 10.00

Tomato, cucumber, peppers, onions, boiled eggs, "Glystrida"(Wild Purslane), capers, virgin olive oil (Eggs, Sulfides)

"PALIKARIA" MIXED LEGUMES SALAD 9.00

Chickpeas, white beans, black eyed beans, vinegar, virgin olive oil. (Vegetarian, Sulfites)



STARTERS

FETA IN FILO CRUST 8.50

Sun dried tomatoes, Spearmint, Tomato marmalade (Gluten, Lactose, Nuts, Peanuts, Sesame, Sulfites)

COURGETTE FRITTERS 9.00

Onions, Dill, Carrot, Leeks, Feta cheese, Egg, Spearmint, Spicy tomato sauce (Gluten, Egg, Lactose, Sulfites)

OVEN BAKED SEAFOOD SAGANAKI 11.50

Mussels, Shrimps, Calamari, Feta cheese, Onion, Garlic, Tomato, Ouzo (Fish, Crustaceans, Lactose, Sulfites)

MARINATED ANCHOVY 8.50

With colorful peppers (Fish, Sulfites)

VILLAGE STYLE FRIED POTATOES 5.50

In virgin olive oil sprinkled with Cretan Graviera cheese (Lactose)

GRILLED OCTOPUS 13.50

Fava split beans puree, Baked eggplant, Caramelized onion (Mollusks, Lupin, Sulfites)

STEAMED MUSSELS 11.50

Prepared with in a broth with carrot, courgette, leeks and Ouzo. (Molluscs, Sulfites, Lactose)

FAVA 8.00

Split beans puree, fresh spring onions, virgin olive oil, lemon. (Vegetarian)



MAIN COURSES

GRILLED CHICKEN FILLET 14.50

Baked Peppers, Carrots, Courgette, Mushrooms. Served fried potatoes

PORK TENDERLOIN 17.50

Dried figs, Apricots, Plums, Red wine sauce. Served with vegetable flavored rice (Nuts, Lactose, Mustard, Sulfites)

RIB EYE STEAK 29.50

Grilled vegetables, Country style fried potatoes, Pepper sauce. (Soya, Sulfites)

PORK STEAK 18.50

Grilled vegetables, Country style fried potatoes, Barbecue sauce. (Soya, Sulfites)

GRILLED SHRIMPS 20.50

Grilled corn on the cob, Asparagus, Mushrooms, Cherry tomatoes, Lemon-olive oil sauce (Fish, Crustaceans)

GRILLED FISH – CATCH OF THE DAY

45.50/KG

SEABASS – SEABREAM – RED MULLET

Steamed vegetables, Olive oil – lemon dressing

SAUTEE SALMON FILLET 22.50

In crust of pistachio, almond, walnut, mustard and honey. Served with baked vegetables and red berries sauce (Fish, Nuts, Peanuts, Mustard, Gluten)

SAUTEE CALAMARI 19.50

Potato, carrot and beetroot puree, Cherry tomatoes, Basil pesto (Fish, Molluscs, Lactose, Nuts, Peanuts)

DISH OF THE DAY 11.00

Carefully selected Cretan and Greek specialties

VEGETARIAN DISH OF THE DAY 9.50

Casserole or oven baked traditional recipes

MOUSAKAS 11.50

Baked eggplant and potatoes, ground beef and Bechamel sauce (Gluten, Lactose, Eggs)

PASTA - RISOTTO

CHICKEN RISOTTO 13.50
Mushrooms, Parmesan cheese
(Lactose, Sulfites)

SHRIMP RISOTTO 16.50
Prepared in seafood broth with Ouzo flavors
(Fish, Crustaceans, Lactose, Sulfites)

CRETAN SKIOUFIKTA PASTA 15.50
Cooked in a chicken and lamb broth, Smoked
Apaki cured meat, Cherry tomatoes, Anthotyro
dry cheese
(Gluten, Lactose, Egg, Sulfites)

SEAFOOD LINGUINI 17.50
Shrimps, Mussels, Calamari, Clams, Tomato,
Seafood broth, Ouzo
(Gluten, Fish, Molluscs, Crustaceans, Lactose,
Sulfites)

PENNE 11.50
Basil Pesto, Parmesan cheese flakes, Cherry
tomato
(Gluten, Lactose, Sulfites, Nuts, Peanuts)



COLD PLATTERS

CHEESE PLATTER 7.50
Variety of Greek cheese, breadsticks and
tomato marmalade
(Lactose, Sesame, Gluten)

COLD CUTS PLATTER 9.50
Salami, Prosciutto, Apaki, breadsticks,
Kalamata olives and dried fruits
(Lactose, Sesame, Gluten, Sulfites)

COLD CUTS & CHEESE PLATTER 11.50
International and Greek variety of cheese,
Apaki, Salami, Prosciutto,
breadsticks, Kalamata olives and dried fruits
(Lactose, Sesame, Gluten, Sulfites)



DESSERTS

STRAWBERRY CHEESECAKE 7.50
Cream cheese, Strawberry marmalade
(Lactose, Gluten)

CHOCOLATE PIE 6.50
Served with Vanilla of Madagascar ice cream
(Gluten, Egg, Lactose)

APPLE TART 7.00
Served with Cinnamon ice cream
(Gluten, Egg, Lactose, Sulfites)

CRÈME BRULÉE 7.50
(Egg, Lactose)

ICE CREAM 2.50/Scoop
Ask the Service team for the available flavors
(Lactose, Soya, Nuts, Peanuts)

BOWL OF FRUITS 6.50
Selection of freshly cut seasonal fruits

Prices are in euro (€) and include VAT and other taxes.
The company is obliged to have complaint forms for the registration of any complaints.

HOT AND COLD BEVERAGES

Espresso 3.00
Double Espresso 3.50
Cappuccino 3.70
Freddo Espresso 3.30
Freddo Cappuccino 3.70
Frappe 3.50
Selection of Tea 3.00
Hot and Cold Chocolate 3.70



SOFT DRINKS, JUICES & WATERS

Local Soft Drinks 3.00
Coca Cola, Light, Zero 3.50
Fanta Lemon, Orange 3.50
Sprite 3.50
Iced Tea 3.50
Red Bull 5.00
Mineral Water 0,5L 1.00
Mineral Water 1L 2.00
Apple, Orange, Pineapple Juice 3.00
Fresh Orange juice 5.00
Fresh Mixed juice 5.50



ALCOHOLIC BEVERAGES

OUZO AND RAKI

Ouzo 4.00
Ouzo Idoniko (200ml) 9.50
Ouzo Plomari (200ml) 9.50
Ouzo Varvagianni (200ml) 9.50
Raki 3.00
Raki Carafe 5.00

BEER

Draft Beer 4.00
Mythos 4.00
Eza Lager 4.00
Amstel 4.00
Heineken 4.50
Corona 5.50
Erdinger 6.00
Non Alcoholic Beer 4.00



WINE BY THE GLASS

WHITE

Glass of Greek White Wine 4.00
Idaia Gi, Vilana 5.00
Mantineia, Moschofilero 6.00

ROSE

Glass of Greek Rose Wine 4.00
Mandilari Rose 5.00

RED

Glass of Greek Red Wine 4.50
Sapounakis Syrah 5.50
Paraga, Merlot, Syrah, Xinomavro 6.50