

## Welcome

The restaurant menus at Kapsaliana Village Hotel offer a culinary experience that combines traditional flavors with a creative twist. Our renowned Executive Chef, Sotiris Evangelou has recreated our cuisine, from breakfast and snacks to lunch and dinner. Our approach is a more contemporary interpretation of Greek and Cretan recipes, using seasonal produce harvested from our three, on-site vegetable gardens, local ingredients and ancient grains.

### BREAD

Handmade sourdough bread, marinated cherry tomatoes from our garden, Sitia xygalos cheese, olives, and olive oil **4€**

### SOUP OF THE DAY **16€**

### ALMOST RAW DISHES

#### Tuna **26€**

Tuna tartare with olive oil, soy sauce, greens & honey

#### Sea bream **24€**

Sea bream carpaccio marinated with olive oil, lemon, white tarama paste, topped with red pepper

#### Sea bass **23€**

Sea bass carpaccio with citrus and black pepper

#### Beef tartare **27€**

Beef tartare topped with truffle, rocket, sun-dried tomato and graviera cheese flakes from Spilia region

### SALADS

#### Cretan salad **17€**

Colorful tomatoes and cherry tomatoes, goat feta cheese, mountain oregano

#### Green salad **17€**

Seasonal vegetables and herbs from our garden, fruits and aromatic herbs of the season, kariki cheese from Tinos island



Kapsaliana  
Village Hotel

## APPETIZERS

**Kapsaliana Eggplant salad (prepared at your table) 18€**  
Eggplants from our garden, herbs and feta cheese

**Tyrokafteri 17€**  
Feta from Goniana region blended with crushed, grilled spicy peppers, vinegar and extra virgin olive oil

**Briam (Vegetarian) 22€**  
Grilled seasonal vegetables, in their juice and powder, baked in the fire wood oven

**Cheese pie 18€**  
Cheese pie with feta from Psiloreitis mountain

**Moussaka of our Chef 22€**  
Smoked eggplant, slow-cooked beef, airy béchamel, crispy potato

**Pastitsio 22€**  
Pastitsio with sheep minced meat and truffled béchamel

**Pappardelle 24€**  
Pappardelle with rabbit and mushrooms



All our dishes are served with Cretan extra virgin olive oil

PLEASE INFORM YOUR WAITER  
IN CASE OF ALLERGIES

## FISH

**Catch of the day 110€**  
Choose between grilled or steamed, depending on the fish  
Handmade sauce and grilled vegetables from our garden

**Spaghetti aglio e olio with fresh fish of the day and bottarga 28€**

**Linguini with freshly roasted tomato sauce, shrimps and lemon 26€**

## MEAT

**Chicken tagliata with zero waste seasonal vegetables, anthotyro soft Cretan white cheese 29€**

**Roasted lamb shoulder with aromatic mountain herbs served with crispy fried potatoes and caramelized onions (for 2) 76€**

**Slow-cooked veal brisket with barley 'giouvetsi 32€**

**Braised veal cheeks 32€**  
Slow-cooked veal cheeks served with potato cream

**Rooster 28€**  
Stuffed rooster leg with feta cheese, sun-dried tomatoes and noodles

## FROM THE CHARCOAL GRILL

**Pork shoulder steak with tzatziki and mustard dip 38€**

**Black angus rib eye steak with chimichurri and béarnaise sauces 50€**  
*Served with grilled vegetables from our orchards and country style potatoes*

## DESSERTS

**Profiterole 14€**  
Velvety chocolate, hazelnuts, crispy choux pastry

**Grilled fresh fruit 14€**  
Peach, pear, vanilla with anise syrup and vanilla ice cream

**Cretan cheesecake 14€**  
With homemade fresh marmalade and forest fruits

**Cretan cheese platter 12€**  
Local cheeses, honey, homemade marmalade, rusks