

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, olives, Xygalosoft cheese and olive oil **4€**

ALMOST RAW DISHES

Carpaccio or tartar with fish of the day 23€
With citrus and black sea salt

Beef tartare 27€
Beef tartare topped with crushed hazelnuts, rocket, sun-dried tomato and xygalosoft local white cheese

SALADS

Traditional Greek salad 17€
Colorful tomatoes and cherry tomatoes, cucumber, peppers, goat feta cheese, mountain oregano

Green salad 21€
Seasonal fresh vegetables and herbs from our garden, aromatic herbs of the season, marinated grilled shrimps, Cretan avocado & croutons, topped with homemade vinaigrette

Cretan Dakos 16€
Barley rusks with tomato, olive oil and sour cream



Kapsaliana
Village Hotel

APPETIZERS

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

Calamari 27€
Grilled calamari with potato salad and basil pesto

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

Cheese pie 18€
Perek cheese pie with feta from Psiloreitis mountain

PASTA-RISOTTO

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

Linguini with freshly roasted tomato sauce 26€
shrimps and lemon

Risotto 20€
Carnarolli risotto with Tinos kariki
and roasted seasonal fruits



All our dishes are served with Cretan extra virgin olive oil

PLEASE INFORM YOUR WAITER
IN CASE OF ALLERGIES

FISH

Grilled fresh fish of the day 40€
Served with warm Cretan salad from our garden and fava beans puree

Steamed fresh fish of the day 40€
'Frikasse' – cooked in a light egg lemon sauce, with fresh greens and herbs

MEAT

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

Roasted lamb 38€ (or for 2 people 76€)
Lamb shoulder with aromatic mountain herbs served
with crispy fried potatoes and caramelized onions

Slow-cooked veal brisket with barley 'giouvetsi 32€

Pappardelle 24€
Pappardelle with rabbit and mushrooms

FROM THE CHARCOAL GRILL

Pork shoulder steak with tzatziki and mustard dip 38€

Beef filet with chimichurri and Cretan BBQ 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, crumble and vanilla ice cream

Cretan cheesecake 14€
With almond biscuit base, homemade fresh marmalade and forest fruits

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