



Kapsaliana
Village Hotel

Welcome

Our Executive Chef Nikos Thomas signs the menus in the restaurant of Kapsaliana Village Hotel & creates dishes with a character of Cretan "bistronomie". All gastronomic suggestions, from breakfast to pool & lunch, share traditional flavors with a contemporary twist & a farm-to-table rule from our hotel's gardens. In the evening, our Executive Chef presents an imaginative cuisine for an unforgettable fine dining in our historic village restaurant 'ELAIA'. Enjoy dishes prepared for long hours, with modern techniques of world cuisine & a focus on the local gastronomic wealth.

COLD - RAW

Sea Urchin & Tomato 17€

Variety of transparent tomatoes from our orchards | sea urchin
pickled 'kritamo' greens | basil oil

Grilled Lettuce 10€

Lettuce from our orchards | crumbled yeast | Cretan agourida juice
little strawberries | galomyzithra white cheese

Zucchini 14€

Zucchini spaghetti | crunchy trout | creamy parsley | ginger
feta cheese bits | sumac powder

Tartare

Tartar with fresh fish of the day | taramosalata – white fish roe
broth from green apple | lemon flavoured gel
(Depends on the fish)

Beef Carpaccio 17€

Carpaccio from local beef | traditional bulbs | picked baby artichokes
aged Cretan graviera chips | 'rakomelo' gravy



All dishes are served with Cretan extra virgin olive oil (EVOO)

Bread basket with olive oil spread per person 3€

APPETIZERS

Eggplant 12€

Grilled eggplants from our orchards | icing | ‘petimezi’ | balsamic vinegar
red peppers from the region of Florina with crushed almond flakes | ‘xygalo’ white
cream cheese crispy shallot | parsley green pesto

Zucchini 13€

Grilled ucchini coal from our orchards | staka butter from Chania | botarga

Squid 16€

Grilled squid | local grilled tomatoes | celeriac puree | homemade mayonnaise
from fresh onions | consommé from ‘burnt’ vegetables

Gamopilafo 14€

‘Zygouri’ (young sheep or goat) pilaf | fine slices of smoked eel
staka butter flavoured with lemon leaves extract

‘Tsigariasto’ Rabbit 16€

Homemade pies filled with rabbit meat bites | tiny gravy carrot spots | shallot
rosemary flavoured brown sauce | crispy sage

Shrimp ‘Dolmas’ 15€

Lettuce leaves from our orchards | ‘augolemono’ – lemon egg sauce
flavoured with smoked bonito flakes

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES

MAIN DISHES

Cretan Carbonara 14€

Traditional schioufichta pasta | Cretan apaki – smoked pork finely cut
aged Cretan graviera cheese | egg yolk confit

Rooster 18€

Rooster cooked in wine sauce | ‘xinochontros’ – traditional greek couscous
tomato paste | Cretan white galomyzithra cheese

Lamb 20€

Slow cooked lamb cooked | topinambur – Jerusalem artichokes | wild artichokes
trimmed asparagus | paste from egg yolk & sumac spice

Pork 18€

Pork neck | crispy thin cut sweet corn | corn puree
topped with tomato & prosciutto crust

Beef Brisket 27€

Slow cooked beef brisket | potato puree topped with fresh truffle
wild mushrooms | local dates chutney | Cretan ‘liatiko’ wine sauce

Fish

Fish fillet of the day grilled | zucchini puree topped with basil
traditional ‘kolokythoanthoi’ – zucchini blossoms
filled with groats grain | fennel sauce
(Depends on the fish)

DESSERTS

Mille-feuille ‘xerotigana’ 11€

Classic Cretan ‘xerotigana’ sweets | vanilla velvet creme
fluid espresso gel | caramel | coffee flavoured ice cream

Cacao Crème Brûlée 12€

Chocolate cream with olive oil gel (EVOO)
crumbled thyme | milky skin | honey ice cream

Melon 10€

Sweet anothotyro cheese cream | white chocolate | melon compote | sweet scented
geranium | crumbled pistachio from Aegina island | melon sorbet

Executive Chef: Nikos D. Thomas