Welcome

Our Michelin-Star Executive Chef Pavlos Kyriakis has recreated the restaurant dishes, completely renewing the hotel cuisine, from breakfast and snacks to lunch and dinner. The award-winning chef was thrilled with the local ingredients, the freshness from the trees, vineyards, indigenous and ancient grains, old and modern varieties of vegetables of our orchard and finally came up with a gourmet concept of the traditional Cretan cuisine.





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

APPETIZERS

King Crab

Passion fruit, crème of light Cretan yogurt, fresh coriander from our garden, red chilis and radish 23

Beef Tartare

Aged Cretan graviera cheese, capers, shallots, bread topped with vegetable 'ashes' 19

Seabass Tartare

Smoked herring eggs and fish roe topped with herbs from our garden 19

Tomato Gazpacho

King prawns, cucumber and verbena 17

'Sfouggato'

'Apaki' – pork Cretan delicacy, potato crème, poached egg, topped with crispy potato 16

Green salad

Mixed green vegetables from our orchards, block of aged goat cheese, truffle honey creme 15

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES

MAIN DISHES

Lobster

Bisque, pasta made from cuttlefish ink, smoked trout eggs 39

Seabass

Poached seabass roasted in sea salt and extra virgin olive oil, eggplant purée, thyme honey topped with white wine sauce 28

Seabream

Crayfish and chorizo broth, carrot and lemon purée 30

Lamb

Two cuts of lamb, served with 'xinochontros' - traditional Cretan wheat and a puree of chickpeas and tahini 29

Rooster

Tomato and zucchini drops, olive and lemon confit, served in broth aromatized with Cretan herbs
28

Beef Fillet

Smoked celery root, olive oil infused with wild celery, carrot dips, celery sticks and pickles

32

DESSERTS

Rice Pudding

Vanilla, apricot marmalade, crumbled biscuits of cereal and vanilla crème 11

'Klafouti'

Strawberries, rum, red berries sorbet and vanilla ice cream 12

Crème Brulée

Caranelized brown sugar, milk chocolate and coffee

12