

COFFEES

Greek Coffee	3.00€
Greek Coffee Double	3.50€
Espresso	3.00€
Espresso Double	4.00€
Espresso Freddo	4.00€
Capuccino	4.00€
Capuccino Double	4.50€
Freddo Capuccino	4.50€
Frapé	3.50€
Tea	4.00€
Chocolate (Hot or Cold)	4.50€

BY THE GLASS

Red Wine Glass	6.00€
White Wine Glass	6.00€
Rosé Wine Glass	6.00€
Ouzo Glass	4.00€

BEERS

Vergina	5.00€
Red Lager 5.8% vol.	
Cretan Kings	5.00€
Pale Lager 4.4% vol.	
Vergina	4.00€
Alcohol free	
Craft	6.00€
Pilsner 5% vol.	

SOFT DRINKS

Mineral Water 750ml	2.00€
Sparkling Water	3.00€
Yamas Iced Tea	4.00€
Mango, Pomegranate	
Coca-cola 330ml	3.00€
Coca-cola zero 330ml	3.00€
Orangeade 250ml	3.00€
Lemonade 250ml	3.00€
Sprite 250ml	3.00€
Tonic 250ml	3.50€

FRESHLY SQUEEZED  
FRUIT JUICES

Fresh Orange Juice	4.00€
Homemade	4.50€
Fresh Lemonade	
Fresh Grapefruit Juice	4.50€
Fresh Mixed Juices	6.00€
Milkshake	6.00€
Smoothies with	7.00€
Milk or Yogurt	

All prices include taxes and fees



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. Enjoy dishes prepared for long hours, with modern techniques of world cuisine & a focus on the local gastronomic wealth.



Levanda  
Pool Bar

Executive Chef: Nikos D. Thomas

**Classic ‘toast’ 4€**

Soft & fresh white bread | ham – thinly cut local deli  
Cretan graviera cheese

**Wholemeal ‘toast’ 4€**

Village rye bread | chicken apaki – thinly cut local deli  
light Cretan goat cheese

**Cretan Dakos 10€**

Variety of tomatoes from our orchards | ‘owl’ carob rusk  
pudding | fresh oregano | capers | galomyzithra (white soft  
cheese) | extra virgin olive oil (EVOO) – tsounato variety

**Green Salad 13€**

Green vegetables from our garden | peeled white grapes  
blonde & brown raisins | roasted walnuts | fresh mint leaves  
dill | grilled ‘tyrouzouli’ white cheese | sauce with Cretan olive  
oil & fresh grapes from our vineyard

**‘Village’ Potatoes 7€**

French fries coarsely chopped by hand | feta flakes  
paprika spice | sprinkles of ‘afrala’ sea salt

**Flatbread – ‘Apaki’ 12€**

Homemade dough | Cretan ‘graviera’ cheese | apaki  
thinly cut local deli | finely chopped slices of white onion  
tomato slices from our orchard | dried oregano  
Rethymno olives

**Flatbread – Goat Cheese 10€**

Homemade dough | local goat cheese | zucchini slices  
from our orchard | fresh mint

**DESSERTS**

**Cretan Churros 8€**

Carob crumble | white chocolate | salted caramel | orange  
flavoured marmalade with chill & sweet-scented geranium

**Yogurt 8€**

Goat yogurt from ‘tyrokomeio’ – i.e. small local producers | honey  
from selected Rethymnon producers | handmade granola

**ICE CREAMS**

Cones Ice Creams	3.50€
Grand Cones Ice Creams	4.50€
Cups Ice Creams	4.50€
Sticks Ice Creams	4.00€
Kids Ice Creams	3.00€