

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.

SALADS

Spreads 11€

White fish roe with bottarga sprinkles

Eggplant topped with pumpkin seeds

‘Tirokafteri’ (spicy cheese) with smoked paprika

Served on toasted sourdough bread

Cretan Salad 12€

Tomatoes from our orchards | local ‘horn’ peppers | white onions | xylaggouro (variety of cucumber) | boiled egg | carob rusks | ‘galomyzithra’ (white soft cheese)

Green Salad 14€

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

Cherry Tomatoes & Strawberries 14€

Cherry tomatoes from our orchards | Cretan strawberries | pickles
onions | spearmint leaves



Kapsaliana
Village Hotel



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

Bread basket with olive oil spread per person 2€

APPETIZERS

‘Chortopita’ 10€

Homemade pie | wild Cretan green herbs our cooks
hand - picked during wintertime galomizythra (soft white cheese)

Village Potatoes 7€

French fries coarsely chopped by hand | trimmed feta flakes | thyme
‘afrola’ sea salt | paprika spice

Zucchini 12€

Zucchini coal – grilled from our orchards | local staka butter from Chania | verbena
flavored lemon olive sauce | gremolata – topped with a blend of Cretan spices

Octopus 15€

Grilled octopus | fava – split peas puree | pickled shallot | dill flavoured olive oil

‘Dolmadakia’ 10€

‘Wrapped’ traditional ‘dolmas’ | vine leaves from our vineyard
mint & yogurt sauce aromatized with fresh herbs

Lamb meatballs 12€

Handmade lamb meatballs | fresh tomato sauce | tabule
turmeric flavored yogurt sauce

Cretan Tacos 8€

Finely cut pork apaki – Cretan delicatessen | local yogurt | tomato bites from our
orchards | pickled cucumber | smoked paprika spice

MAIN DISHES

Shrimp ‘Giouvetsi’ 18€

Orzo cooked in shrimp flavoured sauce | oven baked tomatoes | verbena | bottarga

Calamari ‘Schioufichta’ 16€

Traditional ‘twisted’ Cretan pasta | fresh squid | baked tomato sauce from our
orchards | freshly cut basil

Chicken ‘Kontosouvli’ 15€

Grilled free grazing chicken thigh | grilled vegetables
mustard leaves flavored sauce

Mousakas 14€

The traditional recipe without frying | local minced beef and lamb | slow cooked
eggplant & zucchini strips | béchamel sauce made with Cretan graviera

Beef 25€

Dry aged cut from local beef | village French fries | sauce from roasted rosemary

Fish of the Day

Grilled fish of the day | greens cooked in olive oil
lemon olive oil sauce with sea urchin
(Depends on the fish)

DESSERTS

Cretan Churros 9€

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

Yogurt 8€

Goat yogurt | grilled pineapple with caramelized syrup
handmade granola | yogurt foam

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES

Executive Chef: Nikos D. Thomas