

# 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.

## VEGETABLES AND LEGUMES FROM OUR GARDEN

### Spinach Pie salad

Mixed greens and herbs from our garden, crispy phyllo-traditional flaky Greek pastry, lemon scraps, sweet Cretan mytzithra cheese, sesame seeds

13

### Cretan Nicoise salad

Baby potatoes, cherry tomatoes, Cretan olives, beans, herb crust covered boiled egg, apaki – pork delicacy

14

### Dakos with a twist

Boiled greens of the season, freshly grated tomato, barley rusks, 'xigalo' cheese, pickled artichokes

10

### 'Koukofava'

Mix of split peas and broad beans purée, fresh onions, amaranth and crispy caper

10



Kapsaliana  
Village Hotel



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

## COAL GRILLED

### Eggplant nest

Whole eggplant from our garden filled with eggplant salad, thin and crispy potato straws, fresh parsley, pepper from Florina region

11

### Beetroot salad

Grilled beetroots, smoked eel, roasted walnuts, orange pickles

14

### Octopus

Slow cooked then grilled octopus, black eyed peas, parsley flavoured fish roe

16

### Squid

Gremolata (herb sauce), fresh parsley, ginger and carrot dips

16

## OVEN AND PAN FRIED

### Mussels

Steamed clams, cherry tomatoes, lemon confit and homemade sourdough bread

17

### Red Mullet

Fried red mullets, shrimp bisque, tomato and rosemary

24

### Schioufichta pasta

Traditional Cretan pasta, sausage flavoured with vinegar, sour mizithra Cretan cheese and crumbled bread flakes

17

### Lamb

Lamb slow cooked in casserole served with chickpeas, cherry tomatoes, lemon confit and fresh oregano

27

### 'Gemista' – Stuffed Tomatoes

Tomatoes from our garden stuffed with quinoa, raisins, pine nuts, mint leaves and yogurt

18

## DESSERTS

### Apple

Apple baked with spices in fire wood oven, served with Cretan yogurt, raisins and caramelized pecan

11

### Galaktoboureko

Semolina crème, caramelized phyllo pastry, citrus fruits, cardamom, pistachio ice cream

11

### Chocolate

Chocolate mi-cuit, cinnamon-caramel sauce, vanilla ice cream

12

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES

Executive Chef: Pavlos Kiriakis