

# 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 12€

White fish roe with bottarga sprinkles  
Eggplant topped with pumpkin seeds  
Hummus (chickpeas purée) with tahini and sumac  
Served on toasted sourdough bread

### Traditional Cretan Salad 15€

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

### Green Apple Salad 12€

Green vegetables from our garden | peeled green apple | mint leaves | pistacchios from Aegina region | sauce with Cretan olive oil & apple cider vinegar

### Green Salad with dried fig 14€

Green vegetables with rocket and mustard leaves | anthotyro cheese rolled with pistachios and rose pepper | vinaigrette with dried fig

### Cherry tomatoes & tuna 16€

Cherry tomatoes | white onion | basil | tuna



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

Bread basket with olive oil spread per person 2€



Kapsaliana  
Village Hotel

## APPETIZERS

### ‘Chortopita’ 10€

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

### Village Potatoes 8€

French fries coarsely chopped by hand | ‘afrala’ sea salt | seaweed powder

### ‘Dolmadakia’ 10€

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

### Octopus 16€

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

### 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

### Grilled meatballs 12€

Homemade flatbread | spicy ‘tyrokafteri’ dollops  
topped with sliced peppers | rocket

### Chicken cous-cous 12€

Cous cous | fresh tomato sauce | thinly sliced chicken  
topped with anthotyro white chesse

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES

## MAIN DISHES

### ‘Chilopitaki’ with shrimps 19€

Squared noodles cooked in shrimp sauce |  
grilled cherry tomatoes | shrimps | bottarga

### Pasta with tomato and dried anthotyro cheese 12€

Traditional ‘schioufichta’ pasta | fresh tomato sauce | basil  
topped with anthotyros white cheese

### Chicken ‘Kontosouvli’ 15€

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

### Mushroom Orzo 14€

Orzo cooked in mushroom sauce | sliced mushroom  
truffle paste | topped with smoked Graviera cheese

### Mousakas 14€

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

### Beef (400gr) 35€

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

### Seabass 25€

Grilled fish of the day | greens cooked in olive oil | tomato vinaigrette

## DESSERTS

### Caramelized ‘tsourekí’ 7€

White chocolate | Macedonian ‘halva’ | Aegina pistachios  
carob honey | vanilla ice cream

### Orange pie 6€

Meringues | kaimaki flavoured ice cream

### Ice cream / scoop 3€

Chocolate  
Vanilla  
Kaimaki (Mastic flavoured vanilla)  
Pistachio

### Seasonal fruit platter 8€

Executive Chef: Nikos D. Thomas