

Seafood Menu





M E N U 1

APPETIZER

Canapé with smoked fish-roe spread and caviar. Served with seasonal mixed green salad, nuts, and cashews mayonnaise dressing

FIRST COURSE

- Basmati rice
- Green beans with red sweet peppers and fresh tomato sauce

MAIN COURSE

Sole with lemon-butter sauce and coarse sea salt

DESSERT

Mango sorbet with galaktobourekó (Greek custard pie)

Menu: 95 EUR per person



M E N U 2

APPETIZER

- Caprese salad skewers with fresh basil sauce
 - Traditional Cretan Dakos rusks topped with fresh bio tomatoes and myzithra cheese

FIRST COURSE

- Octopus with fava bean purée
- Grilled vegetables with halloumi cheese

MAIN COURSE

Prawns with Youvetsi (fresh homemade pasta) prepared with tomatoes and basil cooked in a ceramic pot

DESSERT

Homemade cheesecake with fresh seasonal fruit salad

Menu: 90 EUR per person



M E N U 3

APPETIZER

- Quinoa sprouts salad with fresh seasonal greens
- Parsley salad with marinated anchovies

FIRST COURSE

- Prawns wrapped in a crispy kataifi crust with berry sauce
- Lentils burger accompanied by a yogurt dip

MAIN COURSE

Fresh tuna with fried noodles and handmade rocket pesto

DESSERT

Profiterole with fresh strawberries

Menu: 95 EUR per person



M E N U 4

A P P E T I Z E R

Almyra (local wild greens with ouzo sauce)

F I R S T C O U R S E

Salad with baby rocket and octopus Carpaccio

M A I N C O U R S E

Red mullet fillet with saffron sauce and lemongrass,
accompanied by sweet potato noodles

D E S S E R T

Mastic ice cream with orange pie

Menu: 100 EUR per person



M E N U 5

APPETIZER

Assortment of bio cherry tomatoes, fresh Cretan olives, Cretan graviera cheese and Dakos rusks topped with avocado and crab

FIRST COURSE

- Stuffed calamari on the grill, with xinotyri cheese from Mykonos, sun-dried tomatoes and capers
- Fried small local fishes topped with parsley and lemon sauce

MAIN COURSE

Catch-of-the-day grouper fish with okra

DESSERT

Pistachio parfait with ice cream

Menu: 100 EUR per person



M E N U 6

APPETIZER

Variety of dips with a selection of slices of bread accompanied with homemade Grappa

FIRST COURSE

- Greek salad with cherry tomatoes and bio olive oil
- Prawns with ouzo sauce and fresh basil

MAIN COURSE

- Sole with lemon butter sauce
- Variety of local fish on charcoal (Octopus, Squid, Sardines...)

DESSERT

Fresh seasonal fruit salad with ice cream

Menu: 100 EUR per person



M E N U 7

APPETIZER

- Toasted slices of bread topped with anchovies and garlic sauce
- Ceviche (catch-of-the-day fish with lime and lemongrass)
- Mixed green salad served with pita bread

FIRST COURSE

Quinoa sprouts salad with prawns

MAIN COURSE

Sea bass with baby spinach and dill sauce

DESSERT

- Homemade cheesecake
- Platter of fresh seasonal fruits

Menu: 95 EUR per person