

KRETA

SINCE 1997

SCAN QR
FOR DRINKS



COLD MEZEDES

DOLMADAKIA

Stuffed vineleaves with rice, dill and lemon served with Greek yoghurt

7,50

PANTAZARIA

Greek beetroot salad with garlic, mint, olive oil and Greek yogurt

7,95

CHORIATIKI SALATA

Fresh Greek salad, barrel aged feta, kalamata olives, Greek olive oil & vinegar

9,50

MIXED DIPS PLATTER

Homemade dips: Tzatziki, Spicy feta and Roasted eggplant dip with pita or bread

10,95

HOT MEZEDES

KEFTEDAKIA

*Greek meatballs in tomatosauce
Greek grandmother's recipe*

7,50

SPANAKOPITA

Crispy filodough stuffed with spinach and feta cheese. Small portion or Normal

6,50 / 8,50

KOLOKITHOKEFTEDES

Zuchinni feta fritters made with dill and mint served with Greek yogurt

8,50

LOADED BBQ FRIES

Homemade fries loaded with our gyros, garlic mayo and BBQ sauce

10,95

GARIDES SAGANAKI

Ovenbaked shrimps in tomato sauce, vegetables and feta cheese

12,95

MANITARIA

Mix of mushrooms braised in Mavrodafne wine with fresh herbs and crispy onion

7,95

FETA BOUGIOURDI

Ovenbaked feta with fresh tomatoes, bell pepper, kefalotiri cheese and tomatosauce

8,25

CRISPY KALAMARIA

Crispy squidrings with garlic mayo and fresh lemon

10,95

METSOVO BITES

Smoked Metsovo cheesebites with panko crust and sweet&sour tomato jam

9,95

LOUKANIKO

Grilled spicy sausage from Kalamata, served with mustard and lemon

8,75

KEFALOTIRI SAGANAKI

Fried kefalotiri cheese in crispy beerbatter with lemon

8,50

GRILL MEZE

Gyros Roasted sliced pork 8,50

Paidakia Lambchops 11,95

Souvlakia Pork skewers 10,95

*Our mezedes are meant to be shared as a starter or full meal
We advise 1 or 2 meze per person*

***Our dishes are homemade, fresh
and we use high quality Greek products***

MAIN DISHES

MOUSSAKA

Authentic casserole with eggplant, minced meat, potatoe and creamy bechamel

19,95

SOLOMO

Salmon with Greek couscous (tragana), fresh vegetables and saffron cream

23,50

MANITARIA STIFADO

Mushroom stew with eggplant, carrot and thyme in tomato sauce

19,95

PAIDAKIA

Grilled lamb chops with Greek couscous, vegetable briam, lemon and oregano

23,50

BBQ CHICKEN SOUVLAKI

Chicken skewer glazed with BBQ sauce, gyros, garlic mayonaise and pita

20,50

WEEK SPECIALS

We have seasonal specials in limited quantity, ask our staff for more information

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*You can choose **1 side**: homemade **fries**, Greek **rice**, orzo **pasta** of **salad***

*We have **a kids menu (max. 12 years)**
For more information ask our staff*

MIX GRILL

*Bifteki, chicken, pork souvlaki, gyros, tzatziki and pita **+3,95 lamb chop***

23,50

ARNI KLEFTIKO

Roasted lamb with eggplant, shallot, rosemary in red wine gravy

22,50

BIFTEKI GEMISTO

Grilled beef patty stuffed with feta cheese, gyros, tzatziki and pita

20,95

MOSHARI STIFADO

Authentic beef stew with gigantes beans, shallots, carrot and thyme

19,95

MELITZANO GEMISTI

Ovenbaked eggplant stuffed with fresh vegetables with feta cheese

20,50

BEKRI MEZE

Pork tenderloin with mushrooms, bell pepper, fresh cream sauce with Metaxa

21,50

GREEK MEZEDES MENU

A complete Greek experience served in 3 courses with tapas. grill and oven specials and dessert min. 2 persons (2-2,5 hours)

38,95 p.p.

DESSERTS

BAKLAVA

Homemade with walnuts and pistachio, spices, honey and vanilla icecream

8,50

STICKY TOFFEE PUDDING

Sticky toffee cake with vanille icecream, butter caramelsauce and walnuts

10,50

GREEK YOGHURT

Greek yogurt with Greek flower honey from Crete, walnuts and cinnamon

7,50

ICECREAM COUPE

Coupe with seasonal icecream with fresh fruit and whipped cream

9,50

BERRY ME CHOCOLATE

White chocolate cheesecake with raspberry sorbet and red fruits

11,50

BOUGATSA

Warm crispy filodough with custard, vanilla icecream, whipped cream and fresh fruit

9,50

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