



First course - Mezedes



Bread rolls p.p. 1,00 €
Basket of freshly baked bread rolls
with a selection of dippers.

Garlic bread p.p. 4,50 €
Baked pita bread with garlic butter,
parsley and cheese.

Mezedes

Tzatziki 4,50 €
Greek yoghurt dip with cucumber,
carrot and garlic mixed with
olive oil and vinegar.

Dakos 5,50 €
Traditional dried bread of barley rusk
tomatoes and olive oil, topped with
feta cheese and oregano.

Dakakia 6,00 €
Small rusk breads made with carob wheat,
topped with myzithra & sun dried tomatoes.

*Myzithra is a fresh cheese
made with milk and whey
from sheep and goats.*

Portobello 6,50 €
Mushroom stuffed with cream
cheese, pepers, carrot, union and herbs.

Fava - humus 4,50 €
Yellow split peas puree
with fresh parsley, onion and olive oil.

Patzaria 4,50 €
Beetroot boiled with vinegar,
garlic and olive oil.

Mezedes

Dolmadakia 6,00 €
Stuffed wine leaves with rice, herbs
and fresh mint sauce.

Gigantes 5,00 €
Giant white beans in
a tomato sauce from the oven.

Aubergines in the oven 6,50 €
Aubergines with chopped pepers,
onion, garlic and tomato, topped
with 3 different local cheeses.

Florines 6,00 €
A sweet red Florina pepper stuffed with cheese,
union, bell peper and herbs.

Zucchini crisps 4,50 €
Fried courgette

Eggplant crisps 4,50 €
Fried aubergines

French fries 4,00 €
Hand-cut fried potatoes.

Smoked pork ribs 6,50 €
Prepared on the grill, with BBQ sauce
of carob honey and rosemary.

Apaki 6,50 €
Smoked pork fillet
with carob honey and sesami.

Calamari 8,50 €
Fried calamari.

Calamari with pesto 10,50 €
Fried calamari in fresh pesto sauce.



First course - Mezedes



Beer & Wine mezedes

Sausage 5,50 €
Local made sausage,
with herbs & vinegar.

Beef tongue 5,50 €
Baked beef tongue prepared in the Greek
wine Mavrodafni, with onion, pepper, oregano and thyme.

We serve a wide range
of Cretan wines made
from local grape varieties.

Cretan mezedes

Mezedes with * are only available seasonally.

Chorta * 5,50 €
Boiled dandelion or vlita greens
with lemon & olive oil.

Xινόchontros 6,50 €
Wheat boiled in a sour sheep milk,
with aubergines.

Cretan omelette 9,50 €
Omelette wit potatoes, vegetables,
cheese and herbs.

Pilafi 7,50 €
Rice pilaf of lamb, goat and chicken.
Traditionally served at weddings.

Cheeses

Fetaournou 5,50 €
Feta cheese prepared in the oven
with green peppers, tomato, onions,
oregano, parsley and olive oil.

Saganaki 5,50 €
A smoked yellow cheese,
sliced and fried in a pan.

Talagani 5,50 €
A white sheep cheese prepared on the grill,
served with fresh mint.

Cheese plate 8,50 €
A variety of cretan cheeses.

Salads

Velani salad 7,50 €
Romaine, Iceberg, Lolla Rossa and Lolla Verde lettuce.
Topped with pine nut, wall nut, peppers, tomato
and a home made vinegar dressing.

Greek salad 6,50 €
Greek village salad with
tomato, cucumber, green pepper, onion and olives.
Topped with feta cheese, parsley and oregano.

Tuna salad 7,50 €
Variety of lettuce with
tomato, cucumber, onion and carrot.
Topped with tuna chunks and
a home made Whiskey sauce.

Mountain salad 9,00 €
Birdnest of graviera cheese filled with
romaine, Iceberg, Lolla Rossa,
Lolla Verde lettuce and cherry tomatoes.
Topped with figs, walnut, almond and myzithra.



Main dishes



Vegetables

Briam 8,00 €

A stew of vegetables
with potatoes, zucchini, eggplant, peppers,
carrot, onion, tomatoes and parsley.
Served with either feta or yoghurt.

Stuffed vegetables 9,00 €

Tomato & peppers filled with rice,
herbs and vegetables, baked in the oven.
Served with a yoghurt sauce with mint & lemon.

Artichokes in lemon..... 8,50 €

Artichokes with potatoes prepared
in lemon sauce & fresh dill.

Today's specials

* These dishes are not available every day.

Mousaka * 9,50 €

A greek oven dish with layered potato,
zucchini & aubergine, minced meat,
and a bechamel sauce with cheese.

Soutzoukakia * 9,00 €

Meat balls served in a fresh tomato sauce
with garlic and cumin.
Available with french fries or spaghetti.

Kleftiko * 10,00 €

Pork from the oven,
slow cooked in a seal of parchment paper.
Topped with melted feta cheese
and served with french fries.

Pastitsio * 9,00 €

Greek pasta from the oven with minced meat
and bechamel sauce with cheese.

Mano's home-cooking

Rooster 10,00 €

Prepared in a sweet wine sauce with raisins.
Served with french fries or pasta.

Veal with plums 12,00 €

Veal meat with plums and porcini
mushrooms in a sweet wine sauce.

Pork sweet and spicy..... 12,00 €

Pork from the neck with jalapeño and honey.
Served with fried potatoes.

Lamb in lemon 14,00 €

Free range lamb fried and
served in a lemon & dill sauce.
Served with french fries.

Lamb with artichokes 15,00 €

Free range lamb served with artichokes
and potatoes, in a lemon & dill sauce.

Goat 10,50 €

Free range goat prepared
in a tomato, wine & herb sauce.
Served with french fries,
or pasta.

Rabbit 9,50 €

Rabbit in a lemon sauce,
served with french fries.

Hilopites 7,50 €

Hand made, milk based local pasta,
served with a local hard white cheese
- anthotyros - on the side.

Spaghetti Bolognese 8,50 €

Pasta with a minced meat sauce.
Served with a local cheese.

Ask for our dishes
of the day!



Main dishes



Grill

Pork with rosemary & honey 14,00 €

Grilled pork fillet with
rosemary and caramelized honey.
Served with french fries.

Pork with oregano 9,00 €

Grilled pork from the neck with oregano.
Served with french fries.

Pork chop 9,00 €

Grilled pork on a rib with oregano.
Served with french fries.

Lamb chops 14,00 €

Grilled lamb chops
served with french fries.

Veal Cutlet 16,00 €

Grilled veal cutlet,
served with french fries.

Souvlaki 10,50 €

Pieces of chicken or pork meat
grilled on a skewer,
served with french fries.

Gyros 11,00 €

Grilled slices of chicken or pork meat,
served with pita bread, french fries and tzatziki.

Wood-fired oven

* Only available on Sunday and national holidays

Chicken * 8,00 €

Chicken leg and potatoes
in fresh tomato with oregano.

Kotsi with honey * 11,00 €

Pork leg with potatoes
in honey and rosemary.

Lamb * 14,00 €

Lamb with potatoes
in lemon and oregano.

Meatballs* 10,00 €

Minced meat of veal and pork with potatoes.

Food prepared in the outdoor wood-fired oven is slowly cooked for several hours giving it a very tender and Smokey taste.

When the oven reaches its temperature, the fire is removed and the food trays are placed into the oven. The door is closed and sealed with a past of the ash to cook the food slowly for several hours.



Desserts



Sweets

Tiganites 4,50 €

Cretan-style pancakes with
honey, cinnamon and sesame seeds.
A true local sweet.

Tiganites with ice cream 5,50 €

Cretan-style pancakes with
honey, cinnamon and sesame seeds.
Topped with vanilla ice cream.

Chocolate soufflé 5,00 €

Warm chocolate cake with
soft chocolate in the middle.

Chocolate soufflé & ice cream 6,00 €

Warm chocolate cake with
soft chocolate in the middle.
Served with vanilla ice cream.

Fruit salad 5,00 €

Plate of diverse fresh fruits of the season.

Greek yoghurt & honey 5,00 €

.Greek yoghurt served
with local honey.

Greek yoghurt & nuts 5,00 €

Greek yoghurt served
with caramalized nuts.

Greek yoghurt & fruit 5,00 €

.Greek yoghurt served
with fresh fruits.

Ice cream

Ice cream flavors:

Vanilla, chocolate, strawberry, cookies,
Straciatella & Chocolate with orange.

Ice cream scoop 1,50 €

Milk based fresh ice cream.

Children Ice cream 1,50 €

One scoop of ice cream with cone.

Ice cream medium coupe 3,00 €

Milk based fresh ice cream
made by the local bakery.
A coupe with 2 scoops of ice cream.

Ice cream large coupe 4,50 €

Milk based fresh ice cream
made by the local bakery.
A coupe with 3 scoops of ice cream.

Fruit bowl 6,00 €

Vanilla cream with fresh fruit,
topped with whipped cream &
home made fruit compote.

Banana with ouzo 6,00 €

Fried banana with ouzo,
served with vanilla ice cream.

Milk shake 4,00 €

Chocolate, vanilla or
strawberry flavors.

Greek yoghurt
is a creamy yoghurt that has been
strained, resulting in a thicker
consistency.
A healthy fat yoghurt with no sugar,
fewer carbohydrates and rich in
proteins..



Desserts



Coffee

<i>Cappuccino</i>	2,50 €
<i>Macchiato</i>	2,50 €
<i>Espresso</i>	2,00 €
<i>Double espresso</i>	3,00 €
<i>Filter coffee</i>	2,50 €
<i>Nescafé</i>	2,50 €
<i>Greek coffee</i>	2,00 €
<i>Greek coffee double</i>	3,00 €

Greek cognac

<i>Metaxa 5*</i>	5,50 €
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Greek Dessert wines

<i>Glass dessert wine</i>	5,00 €
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<i>Aureo 0,5l</i>	20,00 €
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Bottle of sweet red wine.

The grapes are naturally sweetened under the Cretan sun for 10 days and then kept for 1 year in oak barrels.

Combines with fruit, sweets and nuts.
Made by Winery Efrosini, private producer Maria Tylaki creating authentic Cretan wines.

<i>Emilia 0,5l</i>	35,00 €
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Bottle of sweet red wine.

The grapes are naturally sweetened under the Cretan sun for 6 - 8 days and then kept for 5 years in french and american barrels.

A full taste with unique aromas of raisin & vanilla followed by caramel and chocolate.
Perfect with chocolate, nuts and ice cream.
Made by Silva Daskalaki winery.

Iced Coffee

<i>Freddo cappuccino</i>	3,00 €
<i>Freddo espresso</i>	3,00 €
<i>Frapé</i>	2,50 €
<i>Frapé & ice cream</i>	4,00 €

Tea

<i>Black tea</i>	2,50 €
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Black and various flavours of tea are available.

<i>Green tea</i>	2,50 €
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A Labelled green tea, various flavours are available.

<i>Fresh mint tea</i>	3,00 €
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Fresh collected mint from our garden.

<i>Mountain tea</i>	3,00 €
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Tea of a mixture of Cretan herbs served with honey.

<i>Diktamon tea</i>	3,00 €
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Herb tea of the Dittany of Crete served with honey.
Dittany or Diktamon is a local endemic herb of the Dikti mountains of Crete.



Drinks



Refreshments

<i>Coca Cola</i>	2,50 €
<i>Coca Cola Zero</i>	2,50 €
<i>Coca Cola Light</i>	2,50 €
<i>Fimi Orange Soda</i>	2,50 €
<i>Fimi Lemon Soda</i>	2,50 €
<i>Fimi Soda water</i>	2,50 €
<i>Fimi Gasoza (Sprite)</i>	2,50 €
<i>Lipton ice tea</i>	3,00 €
<i>Fresh orange juice</i>	3,50 €
<i>Bottle of water 1l</i>	1,50 €
<i>Bottle of water small 0,5l</i>	1,00 €
<i>Sparkling water 1L</i>	5,00 €

Greek Beer

<i>Mythos 0,5l</i>	3,80 €
<i>Fix 0,5l</i>	3,80 €
<i>Alfa 0,5l</i>	3,80 €
<i>Fix alcohol free 0,33l</i>	3,80 €

Fresh Local Beer

<i>Blanche 0,33l</i>	5,50 €
<i>IPA 0,33l</i>	5,50 €
<i>Stout 0,33l</i>	5,50 €

House wine

<i>Glass of white wine</i>	3,00 €
<i>Glass of red wine</i>	3,00 €
<i>Carafe of white wine 0,5l</i>	6,50 €
<i>Carafe of red wine 0,5l</i>	7,00 €
<i>Carafe of white wine 1l</i>	10,00 €
<i>Carafe of red wine 1l</i>	11,00 €
<i>Bottle of retsina 0,5l</i>	6,50 €

Greek white wine with a flavor
of the Aleppo pinetree resin.

In the past the wine was stored in amphoras and sealed
with the resin of the tree and therefore flavored the wine.

Over time it became a feature of the wine itself.

Greek Alcoholic drinks

<i>Ouzo</i>	3,50 €
<i>Carafe of Raki</i>	3,50 €
<i>Metaxa 5*</i>	6,00 €

Alcoholic long drinks

<i>Martini Rosso or Bianco</i>	7,00 €
<i>Vodka</i>	7,00 €
<i>Rum</i>	7,00 €
<i>Bacardi</i>	7,00 €
<i>Tequila</i>	7,00 €
<i>Amaretto</i>	7,00 €
<i>Baileys</i>	7,00 €
<i>Kalua</i>	7,00 €
<i>Tia Maria</i>	7,00 €
<i>Gin Tonic</i>	8,00 €
<i>Rum Cola</i>	8,00 €
<i>Vodka fresh orange juice</i>	8,00 €
<i>Aperol spritz</i>	8,00 €

Whiskey

<i>Johny walker or Dewar's</i>	7,00 €
<i>Jack Daniels or Famous grous.</i>	7,50 €
<i>Chivas</i>	8,00 €

Cocktails

<i>Mojito</i>	8,00 €
Rum, lemon juice, soda, brown sugar and mint.	
<i>Watermelon vodka</i>	8,00 €
Vodka, fresh water melon, lemon juice and sugar.	
<i>Campari orange</i>	8,00 €
Campari, fresh orange juice and grenadine syrup.	
<i>Pina colada</i>	8,00 €
Bacardi, betida de coco and pineapple juice.	
<i>Alcohol free</i>	6,00 €
Cocktail of fresh fruit juices.	