



KAFENIO

eat like a Cretan

APPETIZERS

Soup

Ask about today's soup

Assorted Dolmades

Vine leaves, cabbage, and zucchini blossoms, served with strained yogurt

Homemade Cretan Greens Pie VG

Sautéed seasonal wild greens, wrapped in traditional pastry

Chaniotiko Boureki

Zucchini, potatoes, local cheeses and aromatic herbs

Pork Apaki

Smoked pork with mushrooms, graviera cheese and petimezi (grape syrup)

Grilled Beef Liver

Savore sauce and caramelized onions

Shrimp Saganaki

Spicy fresh tomato sauce with feta cheese

Grilled Octopus

Served with fava purée, eggplant and honey-mustard olive oil dressing

Greek Salad VG

With carob rusks, pichtogalo cheese, capers and kritamo (sea fennel)

Cretan Dakos VG

Tomato, xinomizithra cheese and olives

MAIN DISHES

Braised rooster in wine sauce

Slow cooked with tomato, aromatic herbs, served with skioufihta pasta and anthotyro cheese

Grilled Pork Chop with local herbs

Slow roasted pork knuckle

In Marouva wine sauce with aromatic herbs, served with fried potatoes

Traditional wedding pilaf

With local meats (mutton and chicken), stakovoutyro (Cretan butter) and anthotyro cheese

Lamb Souvlaki

Served with bulgur wheat, vegetables and yogurt

Sheep Mince Patty

Served with fried potatoes and green salad
Slow roasted using the traditional cretan method (ask for today's selection)

Traditional “Antikristo” Meat

Sea Bream Fillet

With seasonal greens, chickpeas, raisins and pine nuts

DESSERTS

A Treat from our pastry chef, served with chilled Tsikoudia



ALLERGEN ICONS



LUCTOSE

EGGS

NUTS

GLUTEN

SULFIDE

FISH

SOYA

ONION

CRUSTACEANS

MOLLUSCS

VEGETARIAN