



# VEGAN

DINNER MENU

KAFENIO  
*eat like a Cretan*

## APPETIZERS

Assorted Dolmades  
*vine leaves, cabbage and zucchini  
blossoms with lemon*



Homemade Cretan Greens Pie  
*seasonal wild greens sautéed  
and wrapped in traditional pastry*

Fava Puree  
*with olive oil, fresh spring onion,  
capers and cherry tomatoes*

Greek Salad  
*with rusks, salted olives  
and kritamo (sea fennel)*



Ladouristos Dakos  
*tomato and olive oil  
on traditional cretan rusk*



## MAIN DISHES

Cretan Sofegada  
*traditional oven baked vegetable dish*

Bulgur wheat  
*with mushroom fricassée*



## DESSERTS

A Treat from Our Pastry Chef  
*Served with chilled Tsikoudia*



## KIDS MENU

Cretan Pasta  
*with chicken in tomato sauce and cheese*



Pork Souvlaki  
*with fried potatoes, tomato,  
cucumber and pita bread*



Mini Burgers  
*Made with beef and lamb mince,  
served with fried potatoes and pita*



Crispy Cod Croquettes  
*with fried potatoes and mayonnaise*



### ALLERGEN ICONS



LUCTOSE



EGGS



NUTS



GLUTEN



FISH