



# MINOAN

*cretan cuisine*

## STARTERS

### MARINATED ANCHOVIES

Lightly cured anchovies, crispy crostini, Cretan olive oil & sea fennel

### CRETAN MEZE SELECTION

Tzatziki with strained yogurt, yellow split pea fava, smoked eggplant dip

### CRISPY COUNTRY POTATOES

Hand cut potatoes, aged kefalotyri, wild oregano

### CRETAN MEATBALLS

Herb infused meatballs, fresh anthotyro, garden parsley

### SELECTION OF TRADITIONAL CRETAN PIES

A variety of handmade local pies with seasonal fillings

### CRETAN SALAD

Sun ripened tomato, cucumber, olives, barrel aged feta, extra virgin olive oil

---

## MAIN COURSES

### SLOW COOKED LAMB

Braised Cretan lamb, handmade skioufichta pasta, feta cream, rosemary jus

### GRILLED OCTOPUS

Charred octopus, creamy trahanas, confit cherry tomatoes, capers

### CATCH OF THE DAY

Fresh fish, wild mountain greens, silky avgolemono, celery lemon aroma

### WINE BRAISED ROOSTER

Free-range rooster cooked in Mavrodaphne wine, graviera, cured Cretan sausage

### TRADITIONAL MOUSSAKA

Layered eggplant, potato & slow cooked beef ragout, béchamel cream

### “GEMISTA” INSPIRED RISOTTO

Tomato infused risotto, feta, leek, dill – inspired by the classic stuffed vegetables

---

## DESSERTS

### SEMOLINA HALVA

Warm semolina halva, strawberry textures, toasted almonds

### PISTACHIO DELIGHT

Pistachio cream, vanilla, thyme honey, crispy phyllo

### GALAKTOBOUREKO

Goat's milk custard in golden phyllo, cinnamon, orange zest syrup