



“There’s no place like Crete!”

A flavorful journey from the roots of Mount Psiloritis straight to your table.

For the “First Kick-Off” (Proti Laktia)

Sourdough “Wood-Fluffy” Bread: Handmade wood-fired bread and rusks that “break” the silence. Served with olives and our organic olive oil, infused with the aromas of wild oregano and rosemary from the White Mountains.

Cretan Dips (For a “deep dive” into flavor)

Spicy Cheese Dip “Pyr-O-Myzithra”: With feta cheese and smoked red pepper that sets a fire on your palate.

Eggplant Dip “The Smoked Lady”: Charcoal-grilled eggplant, wood-fired garlic, and smoked paprika.

Beetroot Dip “The Red Power”: Fire-roasted beetroot cream with slow-baked garlic and walnuts for that essential “crunch.”

Appetizers (Our «Appeti-teasers»)

Cuttlefish with vegetables from our garden and Olives: Baked in the wood-fired oven, deglazed with aged wine that “gets the fresh garden tomatoes tipsy.”

Eggplant with “Xynochondros”: Fire-roasted eggplant with traditional Cretan sour sourdough wheat grain, fresh mint, garden tomatoes, and 1mizithra cheese.

“Apakomene” Roasted Potato: Charcoal-baked potato, “hugged” by staka (Cretan clarified butter cream), smoked apaki (cured pork), and graviera cheese.

Salad (The Freshness of our Garden)

“All-the-Good-Stuff” Cretan Salad: With tomatoes, cucumber, smoked pepper, pickled artichokes, charcoal-roasted onions, olives, and barley rusks. Feta cheese and caper leaves add the final touch to our “field.”

Cretan Specials (The “Heavy” Artillery)

The “Trilogy of Fire”: Traditional “Antikristo” lamb, chicken, Country vinegary Sausage (slow-cooked facing the fire), paired with wood-fired pork belly smoked over the coals. Served with “antinahtes” potatoes (split and roasted next to the fire) and vegetables from our orchard.

Desserts (To “sweeten” the company)

“Carob” Cretan Cheesecake: With a base made of toasted carob rusks, sweet myzithra cheese cream, thyme honey, and quince preserve that will melt your heart.

Bon Appétit!