



AMPHORA

RESTAURANT

Good evening and welcome to the Amphora Restaurant!

Thank you for joining us here at Amphora Restaurant.
Our Kitchen team strives to bring you high quality Greek inspired cuisine, showcasing local Cretan products. The team is happy to accommodate any dietary requirements.

We have hand sanitizer available in dispensers at the reception and in the restaurant. Ask our staff, and they will be happy to point them out if needed.

Our team takes great care when preparing your meal. A high level of sanitation and periodical cleaning processes are taking place so you can enjoy your evening with peace of mind.

We hope you enjoy your time with us and have a pleasant meal.

Best wishes,

Valerios Koutsonis

General Manager

on behalf of Karma Minoan Team

DINNER MENU



STARTERS

TRADITIONAL GREEK SPREADS

Tzatziki - Fresh Greek yoghurt with cucumber, garlic, and locally sourced herbs € 6.00

Fava - unique beans from santorini, mashed and served with organic olive oil and fresh onions | VG | LF | GF € 6.00

***OCTOPUS KRASATO** € 15.00

freshly sourced octopus from Mirabello bay, with wine sauce and fresh herbs from the chef's garden

***FRIED CALAMARI** € 14.00

traditional fried fresh mediterranean calamari

***STEAMED MUSSELS** € 13.00

Greek mussels steamed in karma wine and herbs from the chef's garden

***CRETAN VARIETY** € 15.00

*a selection of homemade Cretan delicacies that include dolma, cheese balls, zucchini balls, spinach pie, cheese pie, dakos with fresh tomato and basil and kagiana eggs
Vegan option is also available | E | G*

CHEESE SAGANAKI € 8.90

*shepherd's feta from Lasithi fried in local fresh filo pastry with sesame and honey
| E | G | L*

 Ktima Mouson '9' Vegan or Malagouzia Lykos

OUR CHEF TAKES CARE OF OUR HERB GARDEN NEAR THE SWIMMING POOL AND BEHIND THE RECEPTION TO ENSURE YOU HAVE AN UNFORGETTABLE CULINARY EXPERIENCE DURING YOUR STAY.

GF: GLUTEN FREE | G: GLUTEN | LF: LACTOSE FREE | VG: VEGETARIAN | E: EGG |  WINE PAIRING

ALL THE OLIVE OIL COMES FROM CHEFS PERSONAL OLIVE PLANTATIONS AND IT IS 100% ORGANIC AND EXTRA VIRGIN
CHARGES OF 1.50€ PER COVER WILL BE APPLIED ON THE BILL

WE CREATE... EXPERIENCES

DINNER MENU



MAINS

MINOTAUR STEAK 350GR	€ 35.00
<i>greek shorthorn beef steak from karditsa, with grilled veggies and honey sauce with herbs from chefs garden</i>	
 Ktima Aivali Nemea	
*FREE RANGE LAMB	€ 14.50
<i>grilled lamb chops from Lasithi plateau with veggies or potatoes</i>	
 Rosé de Xinomavro	
*CHICKEN FILLET	€ 13.50
<i>grilled free range organic chicken from Lasithi farms with rice and veggies</i>	
 Pink Pull	
*PORK SOUVLAKI	€ 13.50
<i>grilled tender pork loin on a skewer with tzatziki, pita and fried chips</i>	
 Theopetra Xinomavro BIO	
*PORK CHOP	€ 14.00
<i>grilled tender pork loin chop with skinny fries</i>	
 Theopetra Xinomavro BIO	
*CRETAN PASTA	€ 14.00
<i>traditionally made pasta with a fresh seafood cocktail in Ouzo sauce</i>	
<i>vegan option also available</i>	€ 12.50
 Gerto Toplou	
MIRABELLO FRESH FISH	
<i>seabream on the grill, with veggies and traditional "ladolemono" sauce</i>	€ 15.50
<i>seabass on the grill, with veggies and traditional "ladolemono" sauce</i>	€ 15.50
 Karma Vidiano	
*HOMEMADE MOUSAKA	
<i>homemade creamy bechamel with ground beef, slice eggplants and potato</i>	€ 12.50
<i>vegan option also available</i>	€ 10.00
 Pyli Mihailidi	

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SALADS AND SIDES

All salads can also be made vegan

MINOAN SALAD <i>warm salad with freshly baked potatoes, farm eggs, graviera cheese, dakos and fresh onion E</i>	€ 9.00
GREEK SALAD <i>fresh tomato and cucumber from ierapetra, onions, peppers, olives and feta</i>	€ 8.50
GREEN SALAD <i>fresh local lettuce, rocket, graviera cheese, pomegranate, walnut, cherry tomato and honey sauce</i>	€ 9.00
SIDES <i>skinny fries, chunky chips, veggies, fried rice</i>	€ 4.50

 Atma Thymiopoulos

DESSERTS

2 SCOOPS OF THE CREAMIEST CRETAN ICE CREAM OR VEGAN SORBETS	€ 5.50
SEASONAL FRUIT SALAD	€ 6.00
CRETAN CHEESECAKE	€ 7.00
CHOCOLATE CAKE WITH FRESH ICECREAM	€ 6.00
SHEPHERD TZANIS SELECTION OF CHEESES FROM THE MOUNT OF LASITHI	€ 12.00

 Opsimos Trygos or Sweet Muse

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KARMAGROUP.COM