









SPECIAL MENU



STIFADO	€ 13.00
<i>traditional tender beef stew with caramelized onions and herbs from the chef's garden</i>	
 Aivali Nemea	
KLEFTIKO	€ 14.00
<i>free range lamb from Lasithi marinated in fresh herbs and slow cooked with veggies and feta</i>	
 Rosé de Xinomavro	
GRILLED HOMEMADE BURGERS	€ 11.00
<i>homemade burgers made of beef and lamb with herbs from the chef's garden</i>	
 Karma Kotsifali Liatiko	
LAMB FROM KROUSTAS	€ 14.00
<i>in red sauce and skinny fires</i>	
 Merlot Elis	
BAKED LEMON CHICKEN IN THE OVEN	€ 14.00
<i>fresh free range chicken in lemon sauce and chunky potatoes slowly baked in the oven</i>	
 Pink Pull	
PORK KNUCKLE	€ 14.00
<i>fresh locally sourced crispy pork knuckle slowly baked in the oven</i>	
 Theopetra Xinomavro BIO	
FISH OF THE DAY	€ 14.00
<i>fresh locally sourced fish baked in the oven with veggies</i>	
 Karma Vidiano	
PAN SEARED SALMON	€ 15.00
<i>pan seared salmon with spinach and cherry tomato</i>	
 Karma Vidiano	

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.

GL: GLUTEN | GF: GLUTEN FREE | L: LACTOSE | V: VEGAN | 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