

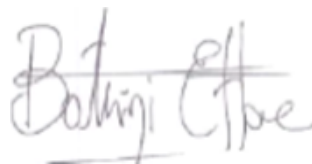
KRITI

CRETE, AS IT HAS ALWAYS BEEN

This menu is shaped by Crete - its land, its seasons, and the traditions passed from one generation to the next. Ingredients are local, guided by what grows and what endures, and each dish reflects a deep connection to place and to the island's way of life.

Vegetables, grains, olive oil and fire-led preparation define a way of eating that is both straightforward and deeply rooted.

Uncomplicated in appearance, rich in flavour and meaning. Experience Crete through its food.

A handwritten signature in dark ink, reading "Ettore Botrini". The signature is fluid and cursive, with a horizontal line underlining the name.

Ettore Botrini
Chef

ikos™

Meze

Small plates to share and savor – expressions of Cretan hospitality

- 📍 **"Dakos" Barley rusk, tomato, "Xynomyzithra" cheese, olive oil and oregano** 14€
Gluten | Milk | Sulphites
"Dakos" Gerstenzwieback, Tomaten, "Xynomyzithra"-Käse, Olivenöl und Oregano
Gluten | Milch | Sulfite
"Dakos" Biscotte d'orge, tomate, fromage "Xynomyzithra", huile d'olive et origan
Gluten | Milch | Sulfites
Inspired by the simple nourishment of Minoan harvesters, this dish is built around barley rusk, a traditional twice-baked bread rooted in Cretan cuisine.
- 📍 **Cretan Mushrooms "Bourbourista" pan-fried with rosemary, vinegar and carob honey** 16€
Sulphites
Kretische Pilze "Bourbourista", in der Pfanne gebraten mit Rosmarin, Essig und Johannisbrot-Honig
Sulfite
Champignons crétois "Bourbourista" poêlés au romarin, au vinaigre et au miel de caroube
Sulfites
Named after the lively bourbour sound of mushroom sizzling in the pan, this dish reflects the tradition of gathering wild ingredients in the Psiloritis foothills
- 📍 **"Sfakia" handmade savory pies with cheese, honey, sesame and green herbs** 16€
Gluten | Milk | Sesame
"Sfakia" - handgemachte herzhaft Fladen mit Käse, Honig, Sesam und frischen Kräutern
Gluten | Milch | Sesamsamen
"Sfakia": tartes salées faites maison au fromage, au miel, au sésame et aux herbes aromatiques
Gluten | Lait | Sésame
Originating in the high villages of the White Mountains, these hand-pressed pies reflect the warm hospitality of Sfakia
- 📍 **Green Split Peas Spread with purslane, onion bulb, red pepper, and ladopita** 12€
Celery | Gluten
Grüner Erbsenaufstrich mit Portulak, Zwiebeln, roter Paprika und Ladopita.
Sellerie | Gluten
Pâte à tartiner aux pois cassés verts, au pourpier, à l'oignon, au poivron rouge et à la ladopita.
Céleri | Gluten
A refined take on the traditional "fava", this vibrant spread is rooted in the fertile plains of eastern Crete.

Gluten free bread is available upon request. Please inform our team of any allergies or dietary requirements before ordering. While every care is taken in the preparation of our dishes, some items may contain or come into contact with allergens.

📍 Local dish

Meze

Small plates to share and savor – expressions of Cretan hospitality

Cretan Salad Carob rusks, tomato, courgette, aubergine, olives and "Graviera" cheese 22€

Gluten | Milk | Sulphites

Kretischer Salat mit Johannisbrot-Zwieback, Tomaten, Zucchini, Auberginen, Oliven und "Graviera"-Käse

Gluten | Milch | Sulfite

Salade Crétoise biscottes à la caroube, tomates, courgettes, aubergines, olives et fromage "Graviera"

Gluten | Lait | Sulfites

Centred around Crete's carob rusks, often referred to as the island's "Black Gold", this dish brings a rich, earthy depth to a classic salad.

Grilled Seasonal Greens with lemon-infused olive oil, coriander, sumac and "Galomizithra" cheese 25€

Fish | Milk | Mustard

Gegrilltes Gemüse der Saison mit Zitronen-Olivenöl, Koriander, Sumach und "Galomizithra"-Käse

Fisch | Milch | Senf

Légumes verts de saison grillés, accompagnés d'huile d'olive parfumée au citron, de coriandre, de sumac et de fromage « Galomizithra »

Poisson | Lait | Moutarde

Inspired by the traditional horta of Crete, this dish pairs mountain greens with the gentle smokiness of the grill

"Profjai" Cheese Grilled fresh cheese with spearmint, Xygalo cream, pomegranate and carob vinaigrette 20€

Milk | Sesame | Sulphites

"Profjai"-Käse Gegrillter Frischkäse mit Minze, Xygalo-Creme, Granatapfel und Johannisbrot - Vinaigrette

Milch | Sesamsamen | Sulfite

Fromage "Profjai" Fromage frais grillé à la menthe verte, crème Xygalo, vinaigrette à la grenade et à la caroube

Lait | Sésame | Sulfites

Fresh cheese from the Cretan countryside, with a delicate acidity and a soft, slightly elastic texture.

"Dolmadakia" Stuffed vine leaves with rice, herbs, Greek strained yoghurt and olive oil 18€

Milk | Sulphites

"Dolmadakia" Gefüllte Weinblätter mit Reis, Kräutern, griechischem Joghurt und Olivenöl

Milch | Sulfite

"Dolmadakia" Feuilles de vigne farcies au riz, aux herbes, au yaourt grec égoutté et à l'huile d'olive

Lait | Sulfites

A classic of the Cretan table, these delicate vine leaves are hand-rolled with aromatic herbs and rice

Villagers' Fries with staka cream and fried egg 18€

Gluten | Celery | Eggs | Milk

Bauernpommes mit Staka-Rahm und Spiegelei

Gluten | Sellerie | Eier | Milch

Frites du village accompagnées de crème staka et d'un œuf au plat

Gluten | Céleri | Œufs | Lait

Inspired by the comforting dishes of Crete's mountain tavernas, this dish pairs simple ingredients with rich, satisfying flavours.

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 Local dish

Cretan Land

Traditional meat dishes, slow-cooked and rooted in village kitchens

- 📍 **Stuffed Aubergines with "Xinochontro" pasta, tomatoes and Cretan Gruyère** 18€
Gluten | Celery | Eggs | Milk
Gefüllte Auberginen mit "Xinochontro"-Nudeln, Tomaten und kretischem Gruyère
Gluten | Sellerie | Eier | Milch
Aubergines farcies aux pâtes "Xinochontro", aux tomates et au gruyère crétois
Gluten | Céleri | Œufs | Lait
Centred around "xinochontro", a traditional ingredient made from cracked wheat and fermented milk, this dish reflects a staple of the Cretan pantry
- 📍 **"Tsigariasto" Braised Lamb with Cretanpilaf and wild stamagathi** 20€
Gluten | Celery | Eggs | Milk
"Tsigariasto" Geschmortes Lamm mit kretischem Pilaw und wildem Stamagathi
Gluten | Sellerie | Eier | Milch
"Tsigariasto": agneau braisé accompagné de pilaf crétois et de stamagathi sauvage
Gluten | Céleri | Œufs | Lait
A speciality of the White Mountains, this slow-simmered lamb follows a traditional method of cooking in its own juices until tender and golden
- 📍 **Clay Pot Chicken and Onion Stew with bulgur pilaf and yoghurt** 16€
Gluten | Celery | Milk | Sulphites
Hühnchen-Zwiebel-Eintopf aus dem Tontopf mit Bulgur-Pilaw und Joghurt
Gluten | Sellerie | Milch | Sulfite
Ragoût de poulet et d'oignons à la cocotte accompagné de pilaf au boulgour et de yaourt
Gluten | Céleri | Lait | Sulfites
Inspired by the slow-cooking traditions of Cretan mountain homes, this dish is gently braised in a clay pot to retain its rich, aromatic depth
- 📍 **Slow-Cooked Beef in Carob Leaves with "oftes" potatoes and Gruyère** 16€
Gluten | Celery | Milk | Sulphites
Langsam geschmortes Rindfleisch in Johannisbrotblättern mit "Oftes"- Kartoffeln und Gruyère
Gluten | Sellerie | Milch | Sulfite
Bœuf mijoté aux feuilles de caroube, accompagné de pommes de terre "oftes" et de gruyère
Gluten | Céleri | Lait | Sulfites
Slow-roasted in the oven, the beef absorbs the deep, honeyed notes of carob
- 📍 **"Skioufichta" Pasta Handmade with fresh mizithra cheese and cracked pepper** 16€
Gluten | Eggs | Milk
"Skioufichta" - handgemachte Pasta mit frischem Mizithra-Käse und grob gemahlenem Pfeffer
Gluten | Eier | Milch
"Skioufichta": pâtes faites maison au fromage mizithra frais et au poivre concassé
Gluten | Œufs | Lait
Named after the twisting motion used to shape each piece, this handmade pasta reflects a long-standing tradition of the Cretan kitchen

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📍 Local dish

Cretan Sea

A reflection of Crete's coastal heritage

📍 **Grilled Sea Bass Fillet with lemon oil, coastal greens and steamed potatoes** 22€

Fish | Mustard

Gegrilltes Wolfsbarschfilet mit Zitronenöl, Küstengemüse und gedämpften Kartoffeln

Fisch | Senf

Filet de bar grillé à l'huile citronnée, accompagné de légumes verts du littoral et de pommes de terre vapeur

Poisson | Moutarde

Inspired by the clear waters of the Libyan Sea, this dish reflects the daily catch of Crete's coastal villages

📍 **Grilled Squid Fricassée with wild aromatic greens and olive oil** 24€

Fish | Mollusks | Milk

Gegrillte Tintenfisch-Fricassée mit wildem, aromatischem Blattgemüse und Olivenöl

Fisch | Weichtiere | Milch

Fricassée de calamars grillés aux herbes sauvages aromatiques et à l'huile d'olive

Poisson | Mollusques | Lait

Inspired by coastal cooking, this dish pairs tender grilled squid with the peppery notes of wild greens from the Cretan mountains

📍 **Coral Pasta with octopus, capers, olives and oregano** 24€

Gluten | Celery | Milk | Mollusks

Muschel-Nudeln mit Tintenfisch, Kapern, Oliven und Oregano

Gluten | Sellerie | Milch | Weichtiere

Pâtes en forme de corail aux poulpes, câpres, olives et origan

Gluten | Céleri | Lait | Mollusques

Inspired by the Cretan coastline, this dish reflects the deep coral tones found beneath its waters

📍 **"Giouvetsi" with Prawns, Lemony orzo, fennel, virgin olive oil and thyme** 28€

Gluten | Celery | Crustaceans | Eggs | Milk

"Giouvetsi" mit Garnelen, Orzo mit Zitronengeschmack, Fenchel, nativem Olivenöl und Thymian

Gluten | Sellerie | Krustentiere | Eier | Milch

"Giouvetsi" aux crevettes : orzo au citron, fenouil, huile d'olive vierge et thym

Gluten | Céleri | Crustacés | Œufs | Lait

A coastal interpretation of the traditional clay-pot bake, where the sweetness of prawns meets the brightness of lemony orzo

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📍 Local dish

Glyka

Traditional Cretan sweets made with local dairy, honey and mountain herbs

- 📍 **"Xerotigana" Cretan fried honey pastries, walnuts, cinnamon ice cream and anthotiro cheese mousse** 14€
Gluten | Milk | Nuts
"Xerotigana" - kretische Honiggebäckstücke, Walnüsse, Zimteis und Anthotiro-Käse-Mousse
Gluten | Milch | Nüsse
"Xerotigana" Beignets crétois au miel, aux noix, accompagnés de glace à la cannelle et d'une mousse au fromage anthotiro
Gluten | Lait | Noix
A festive classic of the Cretan table, these hand-folded spirals are fried until golden and finished with pure island honey
- 📍 **Carob Chocolate Mousse Soft cookies with carob molasses and chocolate ice cream** 14€
Gluten | Milk | Nuts
Johannisbrot-Schokoladenmousse - Weiche Kekse mit Johannisbrotmelasse und Schokoladeneis
Gluten | Milch | Nüsse
Mousse au chocolat et à la caroube: biscuits moelleux à la mélasse de caroube accompagnés de glace au chocolat
Gluten | Lait | Noix
A rich, velvety tribute to Crete's "Black Gold", where carob takes on a deeper, more indulgent expression
- 📍 **Kissamos Cheese Pastries with local Anthotiro cheese, honey, sesame and vanilla ice cream** 10€
Gluten | Eggs | Milk
Käsegebäck aus Kissamos mit regionalem Anthotiro-Käse, Honig, Sesam und Vanilleeis
Gluten | Eier | Milch
Pâtisseries au fromage de Kissamos, à base de fromage local Anthotiro, de miel, de sésame et de glace à la vanille
Gluten | Œufs | Lait
Crispy, handmade pies filled with myzithra, offering a harmonious balance of warm and cold with a vibrant Cretan character
- 📍 **Ice cream selection: Vanilla, Chocolate, Strawberry, Banana** 10€
Milk
Verschiedene Eissorten: Vanille, Schokolade, Erdbeere, Banane
Milch
Sélection des glaces: Vanille, Chocolat, Fraise, Banane
Lait
- Seasonal fruit salad with lemon dressing** 10€
Obstsalat der Saison mit Zitronendressing
Salade de fruits de saison avec vinaigrette au citron
- Sorbet selection: Mango, Lime** 10€
Sorbet-Auswahl: Mango, Limette
Sélection de sorbets: Mangue, Citron Vert

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📍 Local dish

Vegan Menu

Meze

Small plates to share and savor - expressions of Cretan hospitality

- 📍 **"Dakos" Barley rusk, tomato, olive oil and oregano** 15€
Gluten | Sulphites
"Dakos" Gerstenzwieback, Tomaten, Olivenöl und Oregano
Gluten | Sulphites
"Dakos" biscuit à l'orge, tomate, huile d'olive et origan
Gluten | Sulphites
Inspired by the simple nourishment of Minoan harvesters, this dish is built around barley rusk, a traditional twice-baked bread rooted in Cretan cuisine.
- 📍 **Cretan Salad Carob rusks, tomato, courgette, aubergine, olives** 18€
Celery | Gluten | Sulphites
Kretischer Salat mit Johannisbrot-Zwieback, Tomaten, Zucchini, Auberginen, Oliven
Sellerie | Gluten | Sulfite
Salade Crétoise biscottes à la caroube, tomates, courgettes, aubergines, olives et Céleri
Céleri | Gluten | Sulphites
Centred around Crete's carob rusks, often referred to as the island's "BlackGold", this dish brings a rich, earthy depth to a classic salad.
- 📍 **"Sfakia" handmade savory pies with sesame and green herbs** 15€
Gluten | Sesame
"Sfakia" - handgemachte herzhaft Fladen mit Sesam und frischen Kräutern
Gluten | Sesam
"Sfakia": tartes salées faites maison au sésame et aux herbes aromatiques
Gluten | Sésame
Originating in the high villages of the White Mountains, these hand-pressed pies reflect the warm hospitality of Sfakia
- 📍 **Green Split Peas Spread with purslane, onion bulb, red pepper, and ladopita** 15€
Gluten | Celery
Grüner Erbsenaufstrich mit Portulak, Zwiebeln, roter Paprika und Ladopita
Gluten | Sellerie
Pâte à tartiner aux pois cassés verts, au pourpier, à l'oignon, au poivron rouge et à la ladopita.
Gluten | Céleri
A refined take on the traditional "fava", this vibrant spread is rooted in the fertile plains of eastern Crete.
- 📍 **"Dolmadakia" Stuffed vine leaves with rice, herbs, and olive oil** 15€
Sulphites
"Dolmadakia" Gefüllte Weinblätter mit Reis, Kräutern, und Olivenöl
Sulfite
"Dolmadakia" Feuilles de vigne farcies au riz, aux herbes, au yaourt grec égoutté et à l'huile d'olive
Sulphites
A classic of the Cretan table, these delicate vine leaves are hand-rolled with aromatic herbs and rice
- 📍 **Villagers' Fries** 16€
Gluten | Sulphites
Bauernpommes
Gluten | Sulfite
Frites du village
Gluten | Sulphites
Inspired by the comforting dishes of Crete's mountain tavernas, this dish pairs simple ingredients with rich, satisfying flavours

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📍 Local dish

Vegan Menu

Garden

The essence of Cretan cuisine - seasonal, fresh and satisfying

- 📍 **Stuffed Aubergines with "Xinochontro" pasta, tomatoes** 22€
Gluten | Celery
Auberginen mit "Xinochontro"-Nudeln, Tomaten
Gluten | Sellerie
Aubergines farcies aux pâtes "Xinochontro", aux tomates
Gluten | Céleri
Centred around "xinochontro", a traditional ingredient made from cracked wheat and fermented milk, this dish reflects a staple of the Cretan pantry
- 📍 **Cretan Mushrooms "Bourbourista" pan-fried with rosemary, vinegar and carob honey** 22€
Celery | Suphites
Kretische Pilze "Bourbourista", in der Pfanne gebraten mit Rosmarin, Essig und Johannisbrot-Honig
Sellerie | Sulfite
Champignons crétois "Bourbourista" poêlés au romarin, au vinaigre et au miel de caroube
Céleri | Sulfites
Named after the lively bourbour sound of mushrooms sizzling in the pan, this dish reflects the tradition of gathering wild ingredients in the Psiloritis foothills
- 📍 **Coral Pasta with capers, olives and oregano** 22€
Celery | Suphites
Muschel-Nudeln mit Kapern, Oliven und Oregano
Sellerie | Sulfite
Pâtes en forme de corail aux câpres, olives et origan
Céleri | Sulfites
Inspired by the Cretan coastline, this dish reflects the deep coral tones found beneath its water
- Glyka**
Traditional Cretan sweets made with local dairy, honey and mountain herbs
- 📍 **"Xerotigana" Cretan fried pastries, walnuts, plant based vanilla ice cream** 21€
Gluten | Nuts | Soja
"Xerotigana" - kretische, Walnüsse, pflanzliches Vanilleeis
Gluten | Nüsse | Soja
"Xerotigana" Beignets crétois, noix, glace à la vanille végétale
Gluten | Noix | Soja
A festive classic of the Cretan table, these hand-folded spirals are fried until golden and finished with pure island honey
- 📍 **Carob Chocolate Mousse Soft cookies with carob molasses and plant based chocolate ice cream** 10€
Gluten | Nuts | Soja
Johannisbrot-Schokoladenmousse - Weiche Kekse mit Johannisbrotmelasse und Schokoladeneis
Gluten | Nüsse | Soja
Mousse au chocolat et à la caroube : biscuits moelleux à la mélasse de caroube accompagnés de glace au chocolat
Gluten | Noix | Soja
A rich, velvety tribute to Crete's "Black Gold", where carob takes on a deeper, more indulgent expression

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📍 Local dish

- Seasonal fruit salad with lemon dressing** 10€
 Antioxidativer Obstsalat
 Salade de fruits antioxydante

- Sorbet selection Mango, lime** 14€
 Sorbet-Auswahl Mango, Limette
 Sélection de sorbets Mangue, citron vert

Toddlers Menu

- Cream of green vegetables, rice, and olive oil** 10€
 Celery
 Creme aus grünem Gemüse, Kartoffeln und Olivenöl
 Sellerie
 Crème de légumes verts, pommes de terre et huile d'olive
 Céleri

- Cream of chicken, potato, carrots, and celery** 10€
 Celery
 Creme aus Hühnchen, Kartoffeln, Karotten und Sellerie
 Sellerie
 Crème de poulet, pomme de terre, carottes et céleri
 Céleri

- Cream of poached fish fillet, zucchini, carrots, and potatoes** 10€
 Fish
 Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln
 Fisch
 Crème de filet de poisson poché, courgettes, carottes et pommes de terre
 Poisson

- Cream of seasonal fruits and biscuits** 10€
 Gluten
 Creme aus Früchten der Saison und Kekse
 Gluten
 Crème de fruits de saison et biscuits
 Gluten

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Local dish

Kids Menu

Starters

- 📍 **"Dakos" Barley rusk, tomato, "Xynomyzithra" cheese, olive oil and oregano** 10€
Gluten | Celery | Milk | Sulphites
"Dakos" Gerstenzwieback, Tomaten, "Xynomyzithra"-Käse, Olivenöl und Oregano
Gluten | Sellerie | Milch | Sulfite
"Dakos" Biscotte d'orge, tomate, fromage "Xynomyzithra", huile d'olive et origan
Gluten | Céleri | Lait | Sulfites
Inspired by the simple nourishment of Minoan harvesters, this dish is built around barley rusk, a traditional twice-baked bread rooted in Cretan cuisine
- 📍 **Cretan Salad Carob rusks, tomato, courgette, aubergine, olives** 17€
Gluten | Celery | Milk | Sulphites
Kretischer Salat mit Johannisbrot-Zwieback, Tomaten, Zucchini, Auberginen, Oliven und "Graviera"-Käse
Gluten | Sellerie | Milch | Sulfite
Salade Crétoise biscottes à la caroube, tomates, courgettes, aubergines, olives et fromage "Graviera"
Gluten | Céleri | Lait | Sulfites
Centered around Crete's carob rusks, often referred to as the island's "Black Gold", this dish brings a rich, earthy depth to a classic salad.
- 📍 **"Dolmadakia" Stuffed vine leaves with rice, herbs, Greek strained yoghurt and olive oil** 17€
Milk | Sulphites
"Dolmadakia" Gefüllte Weinblätter mit Reis, Kräutern, und Olivenöl
Milch | Sulfite
"Dolmadakia" Feuilles de vigne farcies au riz, aux herbes, égoutté et à l'huile d'olive
Lait | Sulfites
A classic of the Cretan table, these delicate vine leaves are hand-rolled with aromatic herbs and rice
- 📍 **Villagers' Fries with staka cream and fried egg** 11€
Gluten | Sulphites
Bauernpommes mit Staka-Rahm und Spiegelei
Gluten | Sulfite
Frites du village, accompagnées de crème staka et d'un œuf au plat
Gluten | Sulfites
Inspired by the comforting dishes of Crete's mountain tavernas, this dish pairs simple ingredients with rich, satisfying flavours.

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📍 Local dish

Kids Menu

Main Dishes

- 📍 **Slow-Cooked Beef in Carob Leaves with "oftes" potatoes and Gruyère** 18€
Gluten | Celery | Milk
Langsam geschmortes Rindfleisch in Johannisbrotblättern mit „Oftes“-Kartoffeln und Gruyère
Gluten | Sellerie | Milch
Bœuf mijoté aux feuilles de caroube, accompagné de pommes de terre « oftés » et de gruyère
Gluten | Céleri | Lait
Slow-roasted in the oven, the beef absorbs the deep, honeyed notes of carob
- 📍 **"Skioufichta" Pasta Handmade with fresh mizithra cheese and cracked pepper** 19€
Celery | Milk
"Skioufichta" - handgemachte Pasta mit frischem Mizithra-Käse und grob gemahlenem Pfeffer
Sellerie | Milch
"Skioufichta": pâtes faites maison au fromage mizithra frais et au poivre concassé
Céleri | Lait
Named after the twisting motion used to shape each piece, this handmade pasta reflects a long-standing tradition of the Cretan kitchen
- 📍 **Grilled Sea Bass Fillet with lemon oil, coastal greens and steamed potatoes** 19€
Fish | Mustard
Gegrilltes Wolfsbarschfilet mit Zitronenöl, Küstengemüse und gedämpften Kartoffeln
Fisch | Senf
Filet de bar grillé à l'huile citronnée, accompagné de légumes verts du littoral et de pommes de terre vapeur
Poisson | Moutarde
Inspired by the clear waters of the Libyan Sea, this dish reflects the daily catch of Crete's coastal villages
- 📍 **Coral Pasta with octopus, capers, olives and oregano** 18€
Celery | Sulphites
Muschel-Nudeln mit Tintenfisch, Kapern, Oliven und Oregano
Sellerie | Sulfite
Pâtes en forme de corail aux poulpes, câpres, olives et origan
Céleri | Sulfites
Inspired by the Cretan coastline, this dish reflects the deep coral tones found beneath its water
- 📍 **Clay Pot Chicken and Onion Stew with bulgur pilaf and yoghurt** 18€
Gluten | Celery | Milk | Sulphites
Hühnchen-Zwiebel-Eintopf aus dem Tontopf mit Bulgur-Pilaw und Joghurt
Gluten | Sellerie | Milch | Sulfite
Ragoût de poulet et d'oignons à la cocotte accompagné de pilaf au boulgour et de yaourt
Gluten | Céleri | Lait | Sulfites
Inspired by the slow-cooking traditions of Cretan mountain homes, this dish is gently braised in a clay pot to retain its rich, aromatic depth
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📍 Local dish

And More...

- 📍 **Kids beef burger with tomato, lettuce and french fries** 18€
Gluten | Peanuts | Sulphites
Kids Beef Burger mit Tomate, Salat und Pommes frites
Gluten | Erdnüsse | Sulfite
Burger de bœuf pour enfants avec tomate, laitue et frites
Gluten | Arachides | Sulfites
- 📍 **Chicken nuggets with tomato, cucumber and French fries** 14€
Gluten | Eggs
Hähnchennuggets mit Tomaten, Gurken und Pommes frites
Gluten | Eier
Nuggets de poulet avec tomates, concombre et frites
Gluten | Œufs
- 📍 **Fish fingers with tomato, cucumber and French fries** 14€
Gluten | Eggs | Fish
Fischstäbchen mit Tomaten, Gurken und Pommes frites
Gluten | Eggs | Fish
Bâtonnets de poisson avec tomates, concombre et frites
Gluten | Œufs | Poisson
- 📍 **Pizza margherita with mozzarella and tomato sauce** 14€
Gluten | Milk | Peanuts
Pizza Margherita mit Mozzarella und Tomatensauce
Gluten | Milch | Erdnüsse
Pizza Margherita avec mozzarella et sauce tomate
Gluten | Lait | Arachides
- 📍 **Penne pasta with tomato sauce** 14€
Gluten | Eggs | Milk
Penne mit Tomatensauce
Gluten | Eier | Milch
Penne avec sauce tomate
Gluten | Œufs | Lait

Gluten free bread is available upon request. Please inform our team of any allergies or dietary requirements before ordering. While every care, is taken in the preparation of our dishes, some items may contain or come into contact with allergens.

📍 Local dish

Glyka

Traditional Cretan kids sweets made with local dairy, honey and mountain herbs

📍 **"Xerotigana" Cretan fried honey pastries, walnuts, cinnamon ice cream and anthotiro cheese mousse** 14€

Gluten | Milk | Nuts

"Xerotigana" - kretische Honiggebäckstücke, Walnüsse, Zimteis und Anthotiro-Käse-Mousse

Gluten | Milch | Nüsse

"Xerotigana" Beignets crétois au miel, aux noix, accompagnés de glace à la cannelle et d'une mousse au fromage anthotiro

Gluten | Lait | Noix

A festive classic of the Cretan table, these hand-folded spirals are fried until golden and finished with pure island honey

📍 **Carob Chocolate Mousse Soft cookies with carob molasses and chocolate ice cream** 14€

Gluten | Lait | Noix

Johannisbrot-Schokoladenmousse -Weiche Kekse mit Johannisbrotmelasse und Schokoladeneis

Gluten | Milch | Nüsse

Mousse au chocolat et à la caroube:: biscuits moelleux à la mélasse de caroube accompagnés de glace au chocolat

Gluten | Lait | Noix

A rich, velvety tribute to Crete's "Black Gold", where carob takes on a deeper, more indulgent expression

Seasonal fruit salad with lemon dressing 10€

Obstsalat der Saison mit Zitronendressing

Salade de fruits de saison avec vinaigrette au citron

Ice cream selection: Vanilla, Chocolate, Strawberry, Banana 10€

Milk

Verschiedene Eissorten: Vanille, Schokolade, Erdbeere, Banane

Milch

Sélection des glaces: Vanille, Chocolat, Fraise, Banane

Lait

Sorbet selection: Mango, Lime 12€

Sorbet-Auswahl: Mango, Limette

Sélection de sorbets: Mangue, Citron vert

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📍 Local dish

Salads are dressed with extra virgin olive oil or a blend of olive and plant-based oils. Plant-based oils are used for frying.

All prices include the applicable taxes and charges.

Guests are not obliged to pay if a valid receipt or invoice has not been provided.