



KTIMA HINITSA

Taverna tis giagias

SALADS

Aegean Cool

Oregano nuts, Chania condensed milk, cherry tomatoes, capers, olive fillets, roasted peppers, oregano, courgette oil

Spinach & Co

spinach, rocket leaves, raisins, sweet and sour pear, manouri, sun-dried tomato, balsamic ginger & sesame oil sauce

Mango Caesar

green vegetables, chicken breast, fresh mango, cherry tomatoes, croutons, parmesan, fresh mango sauce

Grandma's

lettuce hearts, tomato, cucumber, Mykonos rocket, olives, pickled pepper, radishes, dill, fresh onion, capers

Greek Salad

salad with feta cheese, oregano nuts & organic olive oil

Boiled salad

with seassosanal greens, beetroot, potato, broccoli, pumpkin & carrots

GREEK SPREADS

Tarama

white tarama cream, lemon pearls, dill oil, toasted bread

Mediterranean Hummus Bowl

chickpea cream, tahini, garlic, cumin

Fava of Santorini

served hot on bruschetta, smoked eel, dill

Tzatziki

strained yogurt, cucumber, garlic, dill

COLD APPERTIZERS

Gavros

Grandma's marinade

Sea Bass

sea bass marinated with lemon thyme

Greek Sea Bream Carpaccio

with lemon and herb pesto

Marinated Greek Tuna Fillet

with wasabi yogurt, jalapeno peppers & cold salad
from seaweed with sesame oil & lemon juice

Eggplant

smoked with Florinis pepper, sour yogurt, pomegranate

Veal Carpaccio

with truffle mayonnaise, crispy potato chips,
parmesan leaves, wild rocket & white balsamico sauce

HOT APPERTIZERS

Grandma's Shrimp

sautéed in spicy olive oil, cherry tomatoes, garlic leaves, vongole & three-month-aged feta cheese

Chickpeas

in the hull with white tarama mousse

Moussaka Croquette

with green apple bolognese, tomato paste vinaigrette & chive oil

Octopus

cooked with Marsala wine, Ikarian honey, potato chips

Prawns Tempura

flavored mayonnaise sauce
with sesame oil & yuzu, chives

Caramels

with feta cheese, truffle honey, black sesame

Fried Potatoes

with fresh oregano

Fried Zucchini

with ouzo & dill yogurt sauce

Fried Squids

with tartar sauce & coarse salt

Steamed Clams

with mustard, white wine & oregano

Octopus grilled & dried with olive oil

Hot Cauliflower

variety cauliflower - broccoli, jalapeño, almond fillet

PASTA

Langoustine Orzo

crayfish, crayfish tail, caramelized cherry tomatoes

Chicken & Mushrooms Penne

penne with chicken breast,
porcini mushroom sauce, parmesan leaves

Shrimp Risotto

sweet pumpkin cream, yellow rice, chives & Italian
mascarpone cheese

MAIN COURSES FROM THE LAND

Baby Half Chicken tagliata

chicken breast & leg, rosemary, thyme,
hot pepper glaze, sweet potato puree

Picanha Steak (250 gr)

grilled vegetables, french fries, béarnaise sauce

Veal Beef Burger

with roasted tomato, fried potato & vegetables

FROM THE SEA

Grouper Fricassée

spinach, lettuce hearts, celery root,
pumpkin, baby carrots, fennel

Grilled Squid

with olive oil, salt flower & oregano

Grilled Shrimps

with olive oil & tartar sauce

Grilled Lobster

catch of the day

Grilled Crayfish

Class A' Fish

catch of the day

Class B' Fish

catch of the day

Spaghetti for Lobster / Crayfish

DESSERTS

Broken milefeuille

broken with vanilla-chocolate ice cream
and creme brulee

Baklava

caramelized crust sheets with white chocolate cinnamons
and baklava ice cream

Magic Muffin

orange chocolate soufflé with bitter couverture ice cream

Balloon Bougatsa

vanilla cream, cinnamon & ice cream

Ice Cream

vanilla, chocolate, caramel

Sorbet Ice Cream

ask us about flavors

Seasonal Fruits

ask us about availability

REFRESHMENTS - WATER

Coca Cola regular, zero

Fanta red, blue

San Pellegrino sparkling water

AYPA 1lt bottled water

TSIPOURO - OUZO

Tsipouro Babatzim without Anise 200ml

Tsipouro Babatzim with Anise 200ml

Ouzo Babatzim 200ml

BEERS

Amstel 500ml

FIX 500ml

Heineken 500ml

Kaizer 500ml

Mamos 500ml

Alfa without alcohol 500ml

APERITIFS

Aperol Spritz

Limoncello glass

Mastiha glass