



**“THALASSA” RESTAURANT
FISH NIGHT MENU**

‘Chef’s Welcome’ with a mix of traditionally cooked shellfish
accompanied by Cretan Ouzo dips

**

“Kritharoto” pasta with king crabs broth with bisque and safran

**

Saganaki „*Mikrolimano*“ with shellfish from the Cretan Sea
Mixed with feta cheese and local Ouzo aroma

**

‘Kakavia’ traditional fish soup

**

“Poseidon’s” salad with quinoa, avocado and tender lettuce leaves, anchovy
marinated in green lime, fresh herbs and virgin olive oil

**

Whole fish baked in salt crust served with fresh,
steamed seasonal vegetables and olive oil & lemon sauce *‘Ladolemono’*

accompanied by smoked tomatoes and smoked paprika

or

Duet of crawfish and prawns with Linguine Pasta
on a fresh cream of tomatoes with selected local herbs

**

Season’s fresh fruit salad

**

„*Kantaifi*“ nest with warm syrup and „*Kaimaki*“ ice cream and peanuts

**

Splitter Mastic Drink

Enjoy your dinner!!!