

TRADITIONAL CRETAN “MEZE” DISHES

COLD MEZE PLATES

- Cretan rusks “Ntakos” with tomato, feta cheese and fresh Cretan olive oil
- Potato salad with marinated octopus and fresh Cretan olive oil
- Boiled wild leafy greens “Horta”
- Chickpeas marinated with lemon, jam, pistachio, capers, fresh onion
- Chickpeas with salted fish
- Parpika seasoned aubergine
- Local sheep cheese “Graviera” dressed with local Thyme honey
- August salad (potatoes, zucchini, egg, tomatoes, feta cheese, onion, olives, paprika, oregano)

WARM MEZE PLATES

- Frikase Lamp
- Local pork meat in Balsamic vinegar and Roka leaves
- “Keftedes” traditional pork and veal fried meatballs dressed with feta cheese sauce
- Sardines with tomatoes, onion, garlic & parsley
- Squids with dill and potatoes
- Fried local Sausages with thymes and local spices
- Aubergine with red tomato sauce and local lamp cheese
- “Antitachtes” potatoes with fresh oregano

Traditional Greek Desserts