



HARPIN
HOTELS
MENU A

Chef's Welcome

Canape with cream cheese, myzithra (traditional Cretan whey cheese), "apaki" (smoked pork), walnut, and thyme honey

*Beetroot Skordalia (Garlic dip)
with smoked chicken, arugula, and carob syrup*

*Velouté Carrot Soup
with coriander, fried "trahanas" (traditional grain pasta), and traditional farmhouse sausage*

*Refreshing Quinoa & Couscous "Wreath"
with beetroot, cucumber, cherry tomatoes, Cretan herbs, and citrus-marinated shrimps,
served with a mint and honey dressing*

Lemon & Mint Sorbet

*Lamb Chops with Herb Pesto
mozzarella, smoked paprika, crispy potato wedges, gravy with Aegina pistachios, and buttered carrots
or*

*Salmon Fillet with Olive Crust
served on a bed of spinach, accompanied by potato puree, leek, celery, and velouté sauce*

*Choux Pastry (Profiteroles) filled with White Chocolate Namelaka
in a sweet strawberry soup with green apple and lemon zest*

Enjoy your meal!

