



*Traditional dining at the Greek Tavernas is to share various Meze in small plates.
To enjoy Greek food at its best our Chef proposes an
Authentic Greek Meze! – all plates to share for 2 persons*

Menu

Basket with homemade bread
Extra Virgin Cretan Olive oil flavoured with garlic and oregano
Olive's tapenade and Greek Olives

Cold Meze Dishes

Dakos | Crispy barley rusk topped with fresh grated tomato, onion, feta cheese, oregano and Cretan olive oil
Tzatziki | Strained Greek yoghurt dip with cucumber, dill and garlic
Greek Salad | Tomato, cucumber, onions, Kalamata olives and Feta cheese
Dolmadakia | Stuffed vine leaves with rice, herbs, served with yoghurt
Octopus | Grilled octopus marinated with vinegar, oregano and Cretan olive oil

Hot Meze Dishes

Spanakopita | Spinach pie with feta cheese and fresh herbs
Keftedakia | Beef meatballs with spicy cheese sauce
Tomatokeftedes | Crispy tomato fritters, prepared with juicy local tomatoes, herbs, and onions, served with yoghurt-dill sauce

Traditional Main Dishes

Arnaki Fricassee | lamb with fresh greens in egg-lemon sauce
Pastitsada | Slow cooked rooster in fresh tomato with Cretan pasta topped with Anthotiro cheese
Hirini Tigania | Sautéed pork bites, tenderly cooked in olive oil with aromatic herbs, bell peppers, onions, mustard, honey and a splash of white wine.
Sofrito | Tender beef slowly cooked in a rich garlic and beef juice & white wine sauce, seasoned with freshly ground pepper, vinegar and herbs.

Dessert

A sweet journey through Greek tradition: enjoy baklava, galaktoboureko, walnut pie and kataifi, handmade with love, nuts, honey, and velvety custard, each bite full of authentic flavors.

All beverages from the menu are supplementary, bottled still mineral water is complimentary

Please note: Menu items are subject to change due to seasonality and product availability

