A restaurant by
DOMES NORUZ CHANIA

Z E E N

MENU
by Dionisis Pliatsikas
Soup of the day
€ 9.50

HOMEMADE BREAD BASKET
Freshly baked, ‘Paprika’ traditional spread with Myzithra cheese, thyme and tomato marinated olives with coriander, fresh vegetables with sea salt
€ 5.00

Salads

GREEK SALAD
Cretan tomatoes and Feta cheese, marinated olives, mini cucumber, colored peppers, caper leaves, ntákos (barley rusk), extra virgin olive oil
€ 9.00

RAW KALE SALAD
Tender spinach leaves, avocado, almonds, grilled Haloumi cheese, tahini, honey and crispy small pita breads
€ 9.50

GRILLED BEETS VARIETY
Caramelized onions, watercress, Xygalo creamy local cheese, buckwheat, lupins, walnuts, ‘oxymeli’ vinegar dressing with carob honey and black garlic
€ 9.00

GREEN SALAD WITH CRETAN AVOCADO
Pine nuts, spicy Graviera cheese, fermented bread crumbs, homemade mustard dressing with thyme honey
€ 7.50
(+ grilled chicken € 9.50)

HOMEMADE LAKERDA WITH GROATS
Marinated fish of the day with green wheat tabbouleh, grape must with orange and watercress, yogurt, and fresh raw tomato sauce
€ 12.00

SIGNATURE CAESAR
Romaine hearts, marinated artichokes, Apaki smoked chicken, aged Graviera cheese, semi-dried tomato, mustard dressing and basil emulsion
€ 10.50
### Cretan mezes

<table>
<thead>
<tr>
<th>MEZES</th>
<th>PRICE</th>
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<tbody>
<tr>
<td>3 MEZES</td>
<td>€ 17.00</td>
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<td>5 MEZES</td>
<td>€ 28.00</td>
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(ADD EXTRA MEZE + € 6.00)

### SEA
- Taramosalata fish roe salad with sourdough bread and small pitas
- White grouper fritters with fresh herbs and yogurt
- Cuttlefish stifado cooked with wine, scallions and fresh tomato

### GARDEN
- Grass pea fava spread, caramelized onions, and small pitas
- Fried eggs with Staka Cretan cream cheese, olive oil and fresh pepper
- Hórtas boiled season's mountain greens, with olive oil and lemon
- Zucchini tempura with aliada, traditional bread aioli with walnuts

### LAND
- Apaki Cretan smoked pork with vinegar, smoked in beech wood
- Kaltsouni traditional small pie with lamb, Myzithra cheese and spearmint
- Sfouggato traditional Cretan omelette with syglino cured and smoked pork meat
**Pasta**

**PRAWNS**
Handmade penne with basil pesto and lemon
€ 14.00

**AEGEAN CLAMS**
Spaghetti with garlic, white wine, bottarga and spices
€ 14.50

**STRIFTARI**
Traditional pasta with fresh tomato sauce, olive oil, and basil
€ 11.00

**MAGGIRI**
Traditional handmade pasta (boiled and fried) with broccoli
Graviera cheese and yoghurt
€ 11.00

**LOBSTER**
Spaghetti with local lobster tail, fresh tomato sauce, and basil oil
€ 65.00
Traditional dishes

CHANIAN BOUREKI
Sweet oven-baked pumpkin from Chania with potatoes, spearmint and Myzithra cheese
€ 9.50

ORGANIC CHICKEN FILLET
(190GR)
With Cretan ‘trahanas’ sour frumenty, herbs, and Feta cheese
€ 16.50

LAMB GIOUVETSI
(210GR)
Lamb loin cooked sous-vide, orzo, fresh tomato, thyme, black pepper, dry Anthotyro cheese
€ 21.50

SMOKED OCTOPUS
Eggplant aioli, cherry tomatoes confit, crispy amaranth, Cretan ‘oxymeli’ honey and vinegar dressing with molasses
€ 14.50

SEABASS AVGOLEMONO
Fish fillet, celeriac, herbs, sun-dried tomatoes, egg-lemon traditional sauce
€ 16.50

SHI DRUM KAKAVIA
(180GR)
Fish fillet, traditional kakavia (fish soup), vegetables, fermented bread
€ 17.50

TRADITIONAL DISH OF THE DAY
Ask us about today’s choice
From the grill

PORK STEAK ACORN FEED  
€ 14.50

BLACK ANGUS BEEF TAGLIATA  
(220GR)  
€ 16.50

ORGANIC CHICKEN FILLET  
(190GR)  
€ 13.50

RIB EYE DRY AGED GRAIN-FED  
(300GR)  
€ 32.50

All the dishes from the grill come with the extras of your selection from the following list

FISH OF THE DAY
With root vegetables, boiled greens, oil and lemon, bottarga aioli, and sea salt.  
(add side of your selection from the following list)

(WHEN AVAILABLE)
GROUPER, DENTEX, DUSKY GROUPER  
GOLDEN GROUPER, SEABREAM  
€ 80.00 / KG

SIDES  € 4.50  
Baby potatoes with seeds and olives  
Greek wheat tabbouleh  
Grilled local mushrooms  
Seasonal veggies  
Mixed seasonal salad  
Carolina rice

EXTRAS  € 2.50  
Gravy  
Salty homemade chili paste  
Cretan Staka cheese sauce  
Cretan chimichurri
If you suffer from a food allergy or intolerance, please let your server know upon placing your order. All foods are prepared with extra virgin olive oil and finest quality sunflower oil for any fried meals. Service and taxes are included. The hotel reserves the right to alter prices, operating hours & days of the restaurant without prior notice. The establishment is obliged to have a printed form available.

MARKET INSPECTOR OFFICER: VASILIS PORAVOS

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT–INVOICE)