

The Olive Tree Restaurant uses only Extra Virgin Olive oil and promotes local, quality products in combination with the revival of traditional flavours and new gastronomic proposals.



OUR CHOICE IS CRETAN PRODUCTS BREAD1,20 [VEGAN] (extra virgin olive oil, olives) [VEGETARIAN] **GARLIC BREAD**3,50 (four slices of bread with tomato & cheese) SIMPLE AND GOOD!5,50 [VEGETARIAN] Slices of bread baked in the oven with Extra Virgin Olive Oil, tomato, peppers, onion, avocado, garlic and local cheese (anthotyros) SALADS **GREEK**5.90 [VEGETARIAN] With traditional ingriedents [VEGAN] **KOUZOULOS**7,50 With carob honey, green vegetables and seasonal fruits [VEGETARIAN] **MITATO**5,90 Tomato, mizithra (local soft cheese) & basil THE OLIVE TREE SALAD7.90 Good choice ... a combination of local ingriedents (chicory, lettuce, Apaki, sundried tomato, rocket, pear, vinegar, olive oil, thyme honey, raisin) **MANIZO**7,90 Avocado, orange with green vegetables, yogurt sauce, Olive Oil, lemon zest and cumin CHICKEN SALAD8.00 With green vegetables, local cheese, thyme honey yogurt sauce **CRETAN SALAD**6,00 Mizithra (local soft cheese), dakos, caper leaves, potato, cherry tomatoes [VEGETARIAN] **TZATZIKI**......3,80 Yogurt with olive oil, garlic, cucumber, vinegar and salt **FISH ROE SALAD**4,30 The classic Greek "Taramosalata"



Staka cheese

When milk boils we let it cool, then we take its dollops of cream, we salt them and put them in a jar in the fridge. When we collect a great sum of it, we allow to heat up at a low temperature adding flour and our staka is ready. staka is ready.

Mizithra cheese

It is a white, soft cheese with a delicate sweet flavour.

∄umuninaaaamaaaaaaaaa Graviera cheese

Flavour slightly salty, rich in milk protein and butter.

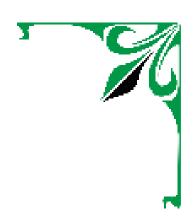
Carob in the care Carob is the seed of carob tree, which flourishes mainly in the Meditteranean and in the past it managed to support and keep alive our ancestors during periods of war. The processing of the carob results to the carob syrup, which is considered a super food, since it is a natural source of nutrients.





STARTERS		
HIPPOCRATES: $\bigcirc \bigcirc \bigcirc \bigcirc$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc Theory of four tastes (sweet, bitter, salty, sour)		
KOPELI 7,50 Syncline (corned meat), graviera cheese with thyme a carob pie sprinkled (vinaigrette orange - bal	wrapped in samic)	
DAKOS5,50 Cretan rusk, tomato, cheese olives and oregano	[vegetarian]	
STAKA6,00 A roux dish made from fresh goat milk fat, a favorite in	[VEGETARIAN] Cretan cuisine	
GO WALK TO THE VILLAGE4,90 [VEGAN] Olives fried with tomato, rosemary and thyme honey		
KALITSOUNIA 5,00 Local pies with spinach and cheese in the pan (2)	[VEGETARIAN] pieces)	
SHRIMPS «OLIVE TREE»9,90 Flavoured with Cretan herbs, fresh tomato, olive oil, avocado, local cheese(anthotyros) & graviera cheese		
FAVA WITH OCTOPUS6,90 With caramelized onions		
FAVA5,00 With caramelized onions	[VEGAN]	
«FIVE LOCAL HERBS» 6,70 Mushrooms stuffed with local herbs, local cheeses and apaki		
"WHITE MOUNTAINS"		
FENNEL PIE5,00	[VEGAN]	





Syncline (corned meat)

Tender slices of pork meat marinated in extra virgin olive oil with spice mix, smoked on a scented wood based on a traditional recipe.

Cretan apaki (smoked lean pork meat)

Prepared from extra tender tenderloin with no fat. This meat is salted and peppered, sprinkled with aromatic herbs, sage, oregano, savory and thyme, marinated for 2-3 days in vinegar extracted from fine wine.









THE CLASSIC DISHES OF GRANDMOTHER

STIFADO9,90

Braised beef with tomato sauce, bay leaves and small onions

MOUSSAKA7,80

No comments ... The classic Greek moussaka

GEMISTA6,50

Tomatoes or peppers stuffed with rice and various aromatic herbs (without yogurd) [VEGAN]

BOUREKI6,90

[VEGETARIAN]

Local Dish found only in Chania. Scrambled potatoes zucchini cheese and various aromatic in the oven

YAURTLU8,50

Soutzoukakia with local yogurt, herbs & tomato sauce in pie

COOKED VARIETY15,00

...Few ... of all of the Grandma dishes

VEGETARIAN MIXED PLATE13,00 [VEGETARIAN]

VEGAN MIXED PLATE11,00

[VEGAN]

HOMEMADE CRETAN PASTA(Chilopites)

PASTA «THE OLIVE TREE»10,90

With sauce of olives - tomatoes, apaki, sausages and vegetables

SEAFOOD10,90

With Shrimp And Mussels

BOLOGNAISE7,10

NAPOLITAINE5,90

[VEGAN]

FISH

FRESH FISH (portion).....18,00

SOLE FISH A LA FLORENTINE......15,00

On spinach pillow with cheese sauce

When someone eats slowly and relaxed, hyperphagia is discouraged and relaxation which helps digestion is encouraged.

The human body processes food more easily and efficiently when calm.







Marouvas wine

It is a high alcohol content traditional wine, produced in the Kissamos area of Chania, western Crete. The word marouvas meant to the locals Crete. The word marouvas meant to the locals Crete. The word me. _____something "aged", a fact that indicates that this wine is intended for a long aging process.

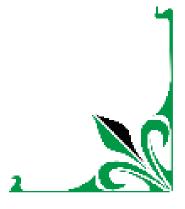
Thyme honey

The nectar of humans! With amber color and a unique taste and exquisite aroma, thyme honey is considered to be the king of all honey.

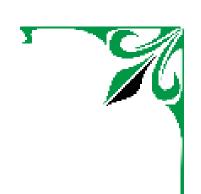
Fennel Pie

Fennel is a beautifully scented herb
that flourishes on this island and is
used to make the homonymous pie from
the distant past till this day.









ON THE GRILL

PORK STEAK 400gr 13,00
PORK STEAK 500gr 9,50
LAMB CHOPS 9,90
CHICKEN FILLET8,90
SOUVLAKI PORK9,30
SOUVLAKI CHICKEN9,30
VEAL FILLET 19,50
MIXED GRILLED PLATE15,00
FLANKE STEAKE 350gr20,00

LOCAL LAMBS

AMPELOURGOS16,00 Leg of lamb stuffed with cheese and wrapped in vine leaves

WILD LAMB WITH MALOTIRA TEA16,00 "Malotira" is an endemic tea (herb) found on the Cretan mountains

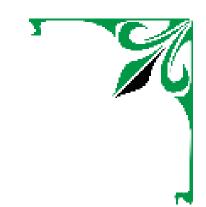
GLAKO18,00 Five hour braised lamb, with aged marouvas wine sauce and wild greens

"...No matter what someone pursues, the results will be corresponding to his education."

Plato







FILLETS

CHICKEN

CURRY SAUCE (hot or not!)11,90

CITRUS SAUCE11,90

AVOCADO SAUCE11,90

THYME HONEY SAUCE (sweet & sour)11,90

WITH STAKA*11,90

PORK

PEPPER SAUCE14,50

WITH STAKA*14,90

BEEF

THYME SAUCE23,30

WITH STAKA*23,30

PEPPER SAUCE23,30

STROGANOFF20,00

WITH LIATIKO WINE, MUSTARD & MUSHROOM23,30

CHATEAU BRIAM60,00

For 2 persons

* [STAKA:] A roux dish made from fresh goat milk fat, a favorite in Cretan cuisine & fresh mushrooms.





GREEK BEERS

HARMA Lager Draft sma	all glass4,00
HARMA Lager Draft bi	g glass5,00
HARMA Pale Ale Draft sn (Tropical Fruits	
HARMA Pale Ale big a (Tropical Fruits	
Lyra 0,33 lt	4,90
Mythos	3,90
Mythos small .	2,90
Septem Monday's Pilsner	r 0,33 lt 4,90
Septem Monday's Pilsner	r 0,50 lt 5,50
Septem Thursday's Re	d Ale6,50
Septem 8th Day Pale Ale	0,33 lt 7,00







LOCAL REFRESHMENTS

Lemonade2,30

Homemade Lemonade with mint2,30

Orangade2,30

Beeral2,30

Gazoza2,30

Soda2,30

Fresh Orange Juice2,80

Cola3,20

WATER

Table Water 0,5 lt1,00

Table Water 1 lt1,50

Sparkling Water 0,25 lt1,80

Sparkling Water 1 lt3,00



