

OUR CHOICE IS CRETAN PRODUCTS

BREAD1,20 [VEGAN]
(extra virgin olive oil, olives)

GARLIC BREAD3,50 [VEGETARIAN]
(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

GREEK5,90 [VEGETARIAN]
With traditional ingredients

KOUZOULOS7,50 [VEGAN]
With carob honey, green vegetables and seasonal fruits

MITATO5,90 [VEGETARIAN]
Tomato, mizithra (local soft cheese) & basil

THE OLIVE TREE SALAD7,90
Good choice ... a combination of local ingredients (chicory, lettuce, Apaki, sundried tomato, rocket, pear, vinegar, olive oil, thyme honey, raisin)

MANIZO7,90 [VEGETARIAN]
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 SALAD6,00 [VEGETARIAN]
Mizithra (local soft cheese), dakos, caper leaves, potato, cherry tomatoes

TZATZIKI.....3,80 [VEGETARIAN]
Yogurt with olive oil, garlic, cucumber, vinegar and salt

FISH ROE SALAD4,30 [VEGETARIAN]
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.

Mizithra cheese

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

Graviera cheese

Flavour slightly salty, rich in milk protein and butter.

Carob syrup

Carob is the seed of carob tree, which flourishes mainly in the Mediterranean 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 : ●●●○ [VEGETARIAN]

Theory of four tastes (sweet, bitter, salty, sour)8,80

KOPELI7,50

Syncline (corned meat), graviera cheese with thyme wrapped in a carob pie sprinkled (vinaigrette orange - balsamic)

DAKOS5,50

[VEGETARIAN]

Cretan rusk, tomato, cheese olives and oregano

STAKA6,00

[VEGETARIAN]

A roux dish made from fresh goat milk fat, a favorite in Cretan cuisine

GO WALK TO THE VILLAGE4,90 [VEGAN]

Olives fried with tomato, rosemary and thyme honey

KALITSOUNIA5,00

[VEGETARIAN]

Local pies with spinach and cheese in the pan (2 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

[VEGAN]

With caramelized onions

«FIVE LOCAL HERBS»6,70

Mushrooms stuffed with local herbs, local cheeses and apaki

“WHITE MOUNTAINS”7,50 [VEGETARIAN]

Fennel pies with staka (local cheese) & mint.

FENNEL PIE5,00

[VEGAN]

A large, light green, stylized olive branch with several leaves and two olives is positioned in the center of the page, serving as a background for the two text boxes.

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 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 FILLET	8,90
SOUVLAKI PORK	9,30
SOUVLAKI CHICKEN	9,30
VEAL FILLET	19,50
MIXED GRILLED PLATE	15,00
FLANKE STEAKE 350gr.	20,00

LOCAL LAMBS

AMPELOURGOS	16,00
<i>Leg of lamb stuffed with cheese and wrapped in vine leaves</i>	
WILD LAMB WITH MALOTIRA TEA	16,00
<i>“Malotira” is an endemic tea (herb) found on the Cretan mountains</i>	
GLAKO	18,00
<i>Five hour braised lamb, with aged marouvas wine sauce and wild greens</i>	

“...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 small glass4,00

HARMA Lager Draft big glass5,00

**HARMA Pale Ale Draft small glass5,00
(Tropical Fruits & Citrus)**

**HARMA Pale Ale big glass6,00
(Tropical Fruits & Citrus)**

Lyra 0,33 lt4,90

Mythos3,90

Mythos small2,90

Septem Monday's Pilsner 0,33 lt4,90

Septem Monday's Pilsner 0,50 lt5,50

Septem Thursday's Red Ale6,50

Septem 8th Day Pale Ale 0,33 lt7,00

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