A restaurant by DOMES NORUZ CHANIA



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MENU by Dionisis Pliatsikas

# DM

Dinner 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

#### <u>Salads</u>

#### **GREEK SALAD**

Cretan tomatoes and Feta cheese, marinated olives, mini cucumber, colored peppers, caper leaves, ntàkos (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

## 3 MEZES | 5 MEZES € 17.00 € 28.00

(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 Hòrta 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

(18OGR) 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 sun flower 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)