



our suggestions

- Variety of Cretan Cheeses
graviera, anthotiro, ganeni
with local smoked Apaki
& sun-dried grapes

Trilogy of Mediterranean Bruschettas

- Selection of Traditional Greek Croquettes
tomato, zucchini, xinohontros
- Grilled Seasonal Vegetables
served with tomato vinaigrette
& Graviera cream
- Fried Katsohiraki (*Cretan cheese*)
with pumpkin jam
- Ravioli with sage sauce
fresh tomato & feta cheese

salads

- Cretan Feast
lettuces, baby spinach, cherry tomatoes,
green apple, pomegranate, mizithra cheese,
& a light honey, vinegar, pure olive oil sauce
- Cretan
purslane salad with tomatoes, cucumbers,
lentils, onion bulls, arugula, olive oil,
balsamic vinegar & garlic bread

Please ask for chef's **Giannis Baxevanis** daily suggestion

All our dishes are prepared with the finest local & organic products. We use only Cretan extra virgin Olive oil.

meat

- Free Range Organic Chicken Fillet
on a purée of cauliflower & wine sauce
 - Premium Black Pork Steak
served with black rice
 - Premium Bon Fillet (300g)
with apple & carrot purée,
crispy potatoes and a pepper jam
 - Premium Greek Lamb Ribs
with grilled vegetables, tomato vinaigrette
& Graviera cream

Burgers

on traditional pita breads with Xigalo,
tomato, pepper & olive oil

from the sea

Grilled fresh Shrimps
with fried potatoes tower,
Dakos bread with lemon salad
& marinated Anchovy

- Fresh Sea Bass
with Giaxnera (Cretan mountain greens)
& black Tarama
- Fresh fish
the day's catch, fresh from the sea
and caught by local fisherman

Lobster

desserts

Dessert of the Day for two

- GLUTEN FREE
- VEGETERIAN
- BIO



DINNER MENU

VAT is included in the prices
Sanitary Control : Harris Papadakis
www.iridachic.gr