

isla

• CUISINE •

bread & cheese

FRESH HANDMADE

RYE SOURDOUGH BREAD

olive oil, grated tomato, flower salt from Elounda

GARLIC BREAD

aged dough with mozzarella, garlic, oregano & capers

XYGALO OF SITIA

traditional creamy cretan cheese PDO

GRAVIERA WINE-CHEESE OF CRETE

A unique Cretan cheese made from sheep's milk, aged in sour black must

salads

GREEK

tomato, cucumber, onion, olives, peppers, feta

TRADITIONAL CRETAN

tomato, cucumber, olives, onion, egg, potato, rusk & feta

BEETROOT & SWEET POTATO

Cretan galeni, walnuts, rocket, dill

GREEN

crispy green salad leaves, green apple, celery root, avocado

ISLA

fresh green leaves, dried aloe, blueberry dressing
& crispy brie cheese bites

ALMYRA

onion, tomato, raspberry vinegar, black currant, rosemary, lemon
«Almyra» greens: Wild Cretan greens that thrive in coastal areas
& saline soils

BURRATA

cherry tomatoes, basil, artichoke, smoked mackerel

ATHENIAN

fish of the day, zucchini, potato, carrot, celery,
mayonnaise, herbs & capers

CRAB SALAD

green apple, carrot, celery, herbs, sesame oil

SEASONAL BOILED GREENS

raw

RED SEABREAM CARPACCIO

stracciatella cheese, apricot, lime

SEA BREAM CARPACCIO

onion, tomato concasse, aged vinegar,
black currant, rosemary, lemon

FISH OF THE DAY CEVICHE

passion fruit, strawberry, onion, lime,
coriander, bell pepper

appetizers

TZATZIKI

FRENCH FRIES

WHITE TARAMA (FISH ROE DIP)

with mini shrimp & olive oil

FAVA

capers, olive oil

DAKOS

barley rusk, fresh shrimp, white taramas, olive oil, tomato & rocket

ZUCCHINI KEFTEDES

cool yogurt dip

CRISPY CHEESE CROQUETTES

sweet and sour tomato jam

SMOKED MACKEREL

lemon oil, fresh tomato, onion & parsley

seafood

FISH SOUP

from fish of the day

MARINATED ANCHOVIES

red pepper, apple cider vinegar, parsley, olive oil

SMOKED EEL WITH FAVA OF SCHINOUSA

olive oil, capers, spring onion

FISH TACOS (2 PCS.)

tartar sauce, avocado, herbs, crispy fish, kimchi sauce

GRILLED OCTOPUS*

organic molasses dressing, balsamic, fresh thyme

FRIED CALAMARI*

mayonnaise & Cretan herbs

SQUID* WITH PESTO

Aegina pistachio pesto, squid*, shrimp*, parmesan

GRILLED PRAWNS*

oil lemon & fresh thyme

SHRIMP* SAGANAKI

fresh tomato, feta cheese, pepper, onion, herbs

CHOICE: Plain or Spicy

SHRIMP* WITH OUZO & TARRAGON

cream, tarragon, anise

MUSSELS WITH MUSTARD & FETA

fresh sautéed mussels with mustard sauce,
grated feta cheese & dill

STEAMED MUSSELS

fresh mussels, white wine, herbs, onion, lemon

fresh fish

SEA BREAM FILLETS

crispy sea bream bites, herb mayonnaise

RED SEA BREAM FILLET

traditional trahanas «xinochontros», fresh tomato,
lemon & thyme

SEA BASS FILLET

fresh potato puree, sautéed seasonal greens,
olive oil flavored with fennel

FISH OF THE DAY (PER KILO)

served with seasonal vegetables & olive oil sauce

LOBSTER / SLIPPER LOBSTER (PER KILO)

pasta

SEAFOOD LINGUINE

seafood, shellfish, tomato & basil

GROUPE FISH PACCHERI

paccheri pasta, grouper fish bites, tomato & basil

SEAFOOD RAVIOLI

ravioli filled with shrimp, ricotta, crab,
cherry tomatoes confit and arugula pesto

LOBSTER "GIOUVETSI" FOR 2 PEOPLE

lobster with baked orzo, stracciatella cheese & basil

meat

DUROC PORK STEAK

peppercorns, rosemary, cream
Served with mashed potatoes

CRETAN TRADITIONAL LAMB SHANK

slow-roasted lamb shank in the oven
with cretan rice «gamopilafo»

BEEF RIBEYE 300GR

baby potatoes, parmesan, rosemary