

*From the shores to your plate
Mediterranean perfection*

Mediterranean cuisine is a vibrant celebration of fresh ingredients, bold flavors, and rich traditions. With influences from Greece, it blends herbs, olive oil, grilled meats, seafood, and vegetables to create dishes that are both light and satisfying. Each bite offers a taste of the sun-kissed coasts and timeless culinary heritage of the Mediterranean, bringing a refreshing and indulgent experience to your plate.



ESPERIDES

RESORT • CRETE

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SOUPS

Fish soup of the day with local stonefish and vegetable brunoise with saffron	8,00€
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COLD APPETIZERS

Veal tartar with fresh herbs, and lime, placed upon veal marrow with handmade bruschetta and garlic	16,00€
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Octopus carpaccio with fava cream, caramelized onions, and balsamic pearls	17,00€
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Seabass – shrimps ceviche with mango pearls, coriander, and pickled onions	18,00€
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Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.



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SALADS

Traditional Greek salad with a variety of cherry tomatoes, fried capers, carob rusk crumbs, and feta cheese 12,00€

Traditional beetroot salad, with beetroot sauce, galeni cheese, and sesame bars 14,00€

Burrata salad with baby leaves, aged balsamic dressing, and pistachios 13,00€

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HOT APPETIZERS

Crunchy grayer cheese wrapped in dry nuts almond powder, and fig jam	8,00€
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Handmade lamb meatballs and mini pies with yoghurt sauce and fresh herbs	9,00€
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Shrimp sauteed in ouzo and cherry tomatoes with fresh herbs and saffron cream	12,00€
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RISOTTO – PASTA

Risotto with a variety of mushrooms, aged grayer cheese, and white truffles	14,00€
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Traditional noodles with sauteed chicken, regal mushrooms, sundried tomato, and grayer cheese cream	15,00€
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Shrimp bucatini with shrimp mince meat, fresh estragon, chili oil, and sauteed shrimp	17,00€
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MAIN COURSES

Crunchy seabream fillet with celery root cream, roasted carrots, and aromatic beurre blanc	16,00€
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Sauteed red tuna with mushrooms, cherry tomatoes, lime, rocket leaves, and parmesan cheese	16,00€
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Slow cooked veal with smoked eggplant pure	14,00€
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Sauteed red sauce lamb risotto with Cretan herbs and galeni cheese	17,00€
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Pork steak from Greek farms (900gr) with French fries	17,00€
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Aged beef from Greek farms (Pichania)	38,00€
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Aged beef from Greek farms (Rib Eye)	35,00€
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Fresh local Fish (pre order 1 day before)	kilo / 55,00€
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CUT SIDE DISHES

Celery root cream / French fries / Corn on the cob

DESSERTS

Lemon tart	8,00€
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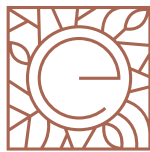
Chocolate dream	10,00€
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Crème brulee	7,00€
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Vegan dessert	12,00€
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