



# KERAS

HEARTFELT FLAVORS

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## DINNER MENU



## OUR SELECTED PRODUCTS

RESPONSIBLY SOURCED. LOCALLY INSPIRED. SEASONALLY DRIVEN.

Our philosophy is rooted in a deep respect for the land, its people, and its traditions.

By thoughtfully selecting our ingredients from local producers, primarily from the Rethymno region, we not only ensure a minimal distance from source to table, but also actively contribute to the local Cretan community and preserve the true essence of Cretan gastronomy.

Guided by seasonality and traditional techniques, we collaborate with small-scale producers who share our values of quality and sustainability.

Each ingredient tells a story of place, care, and heritage.

Bringing these elements together, we craft an authentic dining experience for you to enjoy, naturally, sincerely, and deeply connected to Crete!



- Eggs by Ladakis farm (Rethymno)
- Organic olive oil by Elladaki tou Voria (Rethymno)
- Fresh vegetables mainland of Rethymno
- Premium local cheese by Enosis Rethymno
- Fresh meat by Spyridakis Farm Rethymno
- Fresh fish from Aegean sea
- Thyme honey ( Chania )
- Avocado ( Chania )
- Potatoes (Lasithi)
- Premium local wine (Heraklion)

## BREAD

### BREAD BASKET

Olives | Anthogalo | Smashed avocado | Extra virgin olive oil

## SALADS

### GREEK SALAD

14€

Cherry tomatoes | Knossos cucumber | Peppers | Onion  
Rusks | Olives | Crumbled feta cheese

### CRETAN SALAD *cretan classic*

16€

Baked potatoes | Egg | Pickled vegetables | Tsakistes olives | Galomyzithra

### GRILLED CHICKEN SALAD

18€

Tender romaine lettuce | Cherry tomatoes | Croutons  
Anthotyro | Creamy sauce with apaki

### GREEN SALAD

17€

Mix leafy greens | Green apple | Pickled mushrooms  
Toasted nuts | Balsamic vinaigrette

### SMOKED EGGPLANT SALAD *not to be missed*

6€

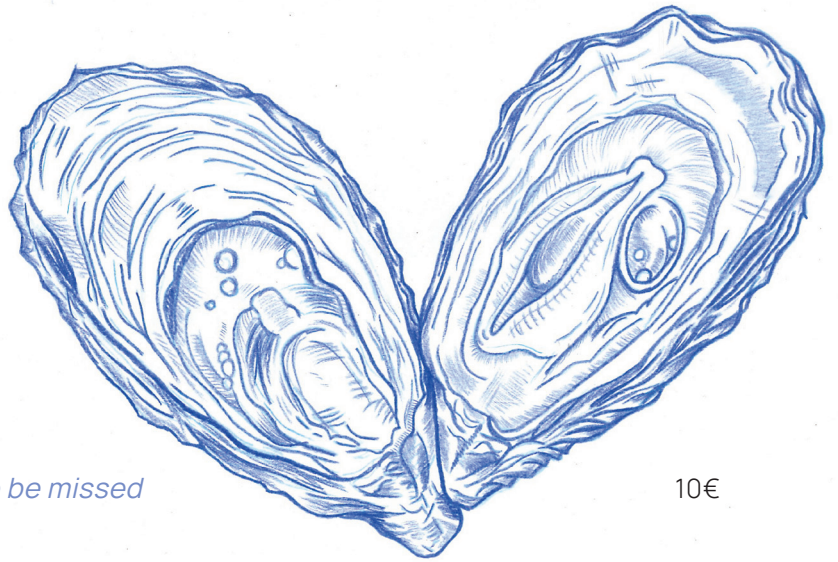
Fresh onions | Red wine vinegar | Olive oil

### BEETROOT SALAD *from our land*

13€

Baked beetroots | Candied walnuts | Berries | Orange | Goat cheese





## APPETIZERS

- OYSTERS PER PIECE** *not to be missed* 10€  
Herbs oil | cucumber | lemon
- CATCH OF THE DAY CARPACCIO** 25€  
cherry tomatoes | citrus sauce | Bottagra
- CAROB SHRIMPS** *chef's signature* 22€  
Fried shrimps coated with carob flour | Cod roe mousse
- TUNA CEVICHE** *perfect with local wine* 23€  
Mango | Avocado | fresh coriander
- BEEF TARTARE** 26€  
Hand-cut Beef tenderloin | Dijon mustard | Goat gruyere
- FETA KATAIFI** *not to be missed* 🌿 10€  
Thyme honey | Sesame
- HUMMUS** 🌿 11€  
Grilled red peppers | Chickpeas | Tahini | Fresh lemon | Olive oil
- GRILLED MUSHROOMS** 🌿 12€  
Variety of mushrooms | Truffle vinaigrette | Fresh herbs

## MAINS

<b>KRITHAROTO</b> <i>not to be missed</i>	23€
Seafood orzo pasta with shrimps   Calamari   Mussels	
<b>ASTAKOMAKARONADA FOR 2</b> <i>signature</i>	110€
Lobster spaghetti with shellfish sauce   Tomato   Basil	
<b>GRILLED SEA BASS</b>	30€
Sea bass fillet   local greens   lemon sauce   Fries	
<b>GARIDES</b>	25€
Grilled shrimps   Tarama   Baked cauliflower	
<b>SAFFRON RISOTTO</b>	32€
Seared Scallops   lime   parmesan	
<b>CHICKEN FILLET PASTITSADA</b>	21€
Handmade pasta   Rich spiced sauce	

## SPECIAL CUTS

<b>RIB EYE BLACK ANGUS 120 DAYS GRAIN FED 300G</b>	42€
<b>IBERICO PORK STEAK 300G</b>	38€
<b>LAMB CHOPS 300G</b>	32€



## SIDES

- FRIED POTATOES**  5€  
With fleur de sel | Oregano
- GREEN SALAD**  5€  
With rocket | Gruyere
- ROASTED SWEET RED PEPPERS**  5€  
With garlic oil | Balsamic vinegar

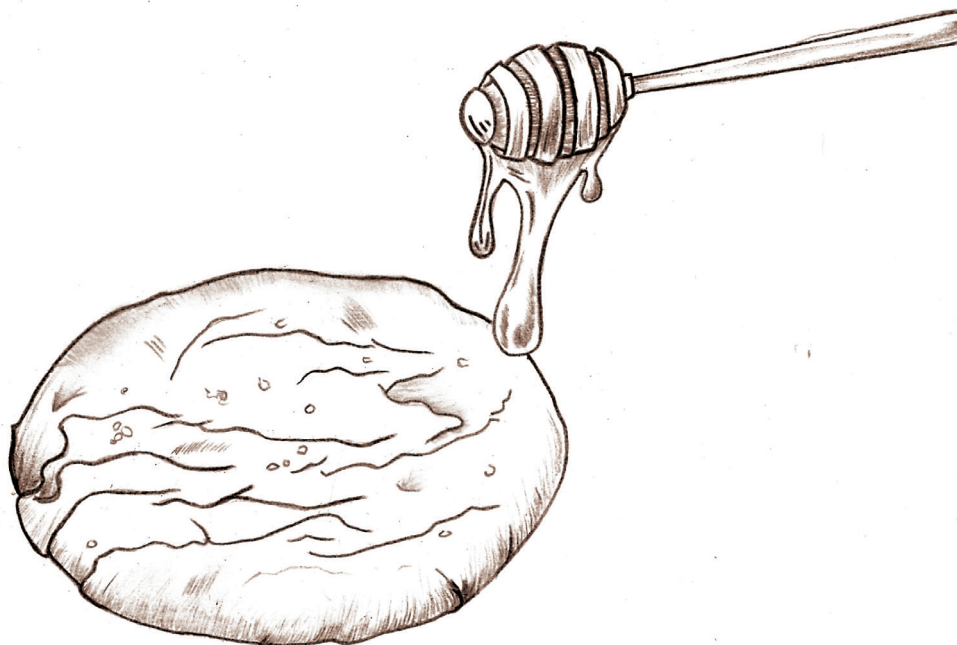
## FRESH FISH

- PER KILO** 75€  
Depending on availability | Fresh Cretan sea fish
- FRESH LOBSTER** 130€  
Served with seasonal vegetables and lemon-oil dressing
- PRAWNS JUMBO** 90€  
Served with seasonal vegetables and lemon-oil dressing



## DESSERTS

<b>CHOCOLATE MOUSSE</b> Sour cherry compote   Carob crumble   Chocolate ice cream	16€
<b>PORTOKALOPITA</b> Moist orange phyllo cake   Aromatic cardamom custard Pistachio ice cream	12€
<b>PROFITEROLES</b> Vanilla ice cream   Chocolate sauce infused with Greek coffee	14€
<b>SEASONAL FRUITS</b> Depends on the Season	15€
<b>ICE CREAM MADE WITH FRESH SHEEP MILK</b> Choice: Vanilla   Chocolate   Strawberry   Pistachio	4€
<b>SORBET</b> Choice: Mango   Lemon	4€



- You are kindly requested to contact any restaurant or bar supervisor if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes/beverages or, if preferred, we can prepare a substitute dish/beverage for you.
- All courses may contain traces of wheat, barley, rye or triticale
- Prices include all legal taxes and service charges.
- Customers may refuse to pay if the restaurant does not issue a valid tax receipt or invoice for their purchase(s).

