



KERAS

HEARTFELT FLAVORS

LUNCH 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

SKORDOPSOMO

Flatbread | Garlic | Thyme | Gruyere

11€

SPREADS

TZATZIKI

Strained yogurt | Cucumber | Garlic | Olive oil

8€

SMOKED EGGPLANT SALAD *not to be missed*

Red pepper | Fresh onions | Red wine vinegar

6€

TARAMA *not to be missed*

Cod roe mousse | Black olive | Herbs oil

7€

TIROKAUTERI

Spicy feta cheese spread

9€

GUACAMOLE

Smashed avocado | Tomatoes | Lime | Cilantro

11€

CHICKPEAS HUMMUS

Tahini | Fresh lemon | Olive oil | Garlic | Cumin

11€

FAVA

Split peas puree | Capers | Red onions

7€

SALADS

TRADITIONAL GREEK SALAD

14€

Tomato | Cucumber | Green pepper | Red onion | Olives | Capers
Paximadi | Feta | Olive oil | Oregano

DAKOS *taste the island*

12€

Rusk | Grated tomato | Feta | Olives | Olive oil | Oregano

CRETAN SALAD *cretan classic*

16€

Baked potatoes | Egg | Pickled vegetables | Olives | Galomyzitha

GRILLED CHICKEN SALAD

18€

Romaine lettuce | Cherry tomatoes | Croutons | Anthotyro
Creamy sauce with apaki

GREEN SALAD

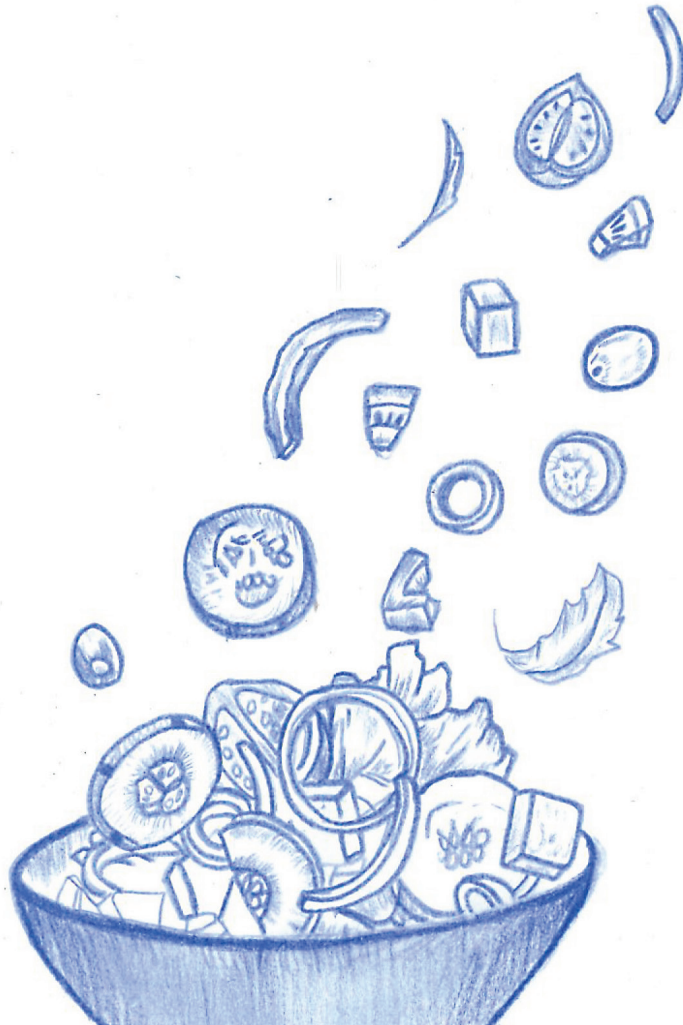
17€

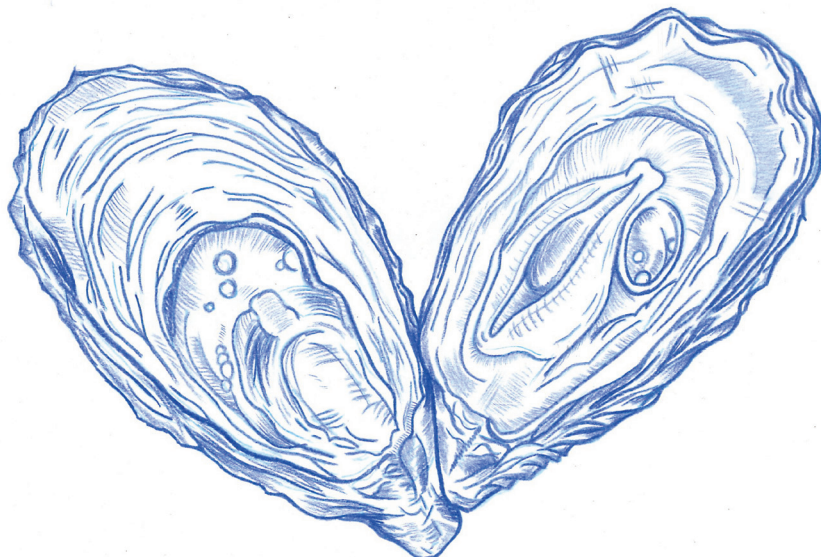
Mix leafy greens | Green apple | Pickled mushrooms
Toasted nuts | Balsamic vinaigrette

HORTA *from our land*

12€

Seasonal greens | Zucchini | Potato | Grated tomato | Extra virgin olive oil





APPETIZERS

- OYSTERS PER PIECE** *not to be missed* 10€
Herbs oil | cucumber | lemon
- CARPACCIO CATCH OF THE DAY** *perfect with local wine* 24€
cherry tomatoes | citrus sauce | Bottagra
- STEAMED MUSSELS** 18€
White wine | leeks | saffron
- GARIDES SAGANAKI** 16€
Shrimps | Tomato sauce | Feta cheese
- CALAMARI** 15€
Fried squid | Citrus mayonnaise
- GRILLED OCTOPUS** 21€
Fava | Sundried tomato | Capers
- ZUCCHINI** 🌿 8€
Fried zucchini sticks | Anthotyro
- PATATES TIGANITES** 🌿 7.5€
Fresh hand cut potatoes | Fleur de sel | Oregano
- FETA KATAIFI** *not to be missed* 🌿 10€
Thyme honey | Sesame
- GRILLED MUSHROOMS** 🌿 12€
Variety of mushrooms | Truffle vinaigrette | Fresh herbs

MAIN COURSES

GRILLED SEA BASS

30€

Sea bass fillet | local greens | lemon sause | Fries

GARIDES GRILLED

25€

Shrimps | Tarama | Baked cauliflower

KRITHAROTO not to be missed

21€

Orzo pasta with Shrimps

ASTAKOMAKARONADA FOR 2 *chef's signature*

110€

Lobster | Spaghetti | Shellfish sauce | Tomato | Basil

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



FRESH MEAT

PORK GYROS

Pita bread | Tzatziki | Tomatoes | Onions | Fries

16€

KONTOSOUVLI

Chicken skewers | Vegetables | Politiki salad

19€

LAMB CHOPS

Grilled Lamb chops | seasonal vegetables | thyme sauce

32€

SLOW COOKED LAMB SHANK from our Land

Xinohondrol eggplant | tomato

30€

FRESH LAMB IN THE OVEN FOR 2 *The Cretan Way*

Upon request



70€





SNACKS

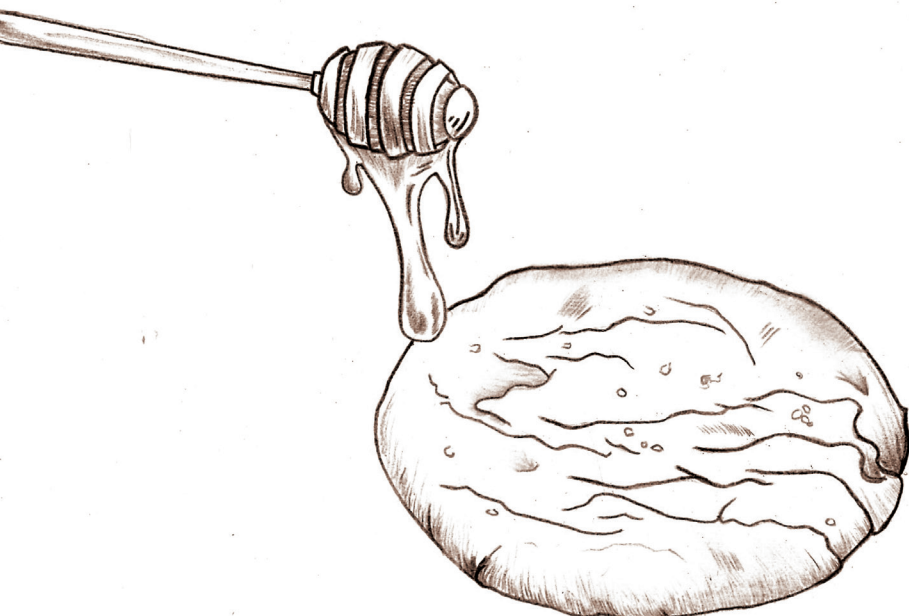
CHEESEBURGER	21€
Veal pattie Mayonnaise Tomato Iceberg Pickled cucumber Onions Cheddar Bacon	
CLUB SANDWICH	16€
Turkey Tomato Lettuce Cheese Egg mayonnaise Bacon	
KOULOURI SANDWICH	18€
Smoked salmon Citrus cream cheese Cucumber Red onion	
CHICKEN WRAP	17€
Juicy chicken thigh gyros Lettuce Tomatoes Smoky mayonnaise	

PIZZA

MARGHERITA 	13€
Tomato sauce Mozzarella Tomato Olive oil Basil	
GREEK 	15€
Tomato sauce Feta Green pepper Tomato Black olives Olive oil Oregano	

PASTA

TAGLIATELLE BOLOGNESE	14€
Tagliatelle Beef Ragout Anthotyro	
SPAGHETTI NAPOLITAN 	12€
Spaghetti Tomato sauce Olive oil	
SPANAKORIZO 	11.5€
Spinach risotto Aromatic herbs Lemon zest Crumbled feta	



DESERTS

PORTOKALOPITA Moist orange cake Aromatic cardamom custard Pistachio ice cream	12€
PROFITEROLE Vanilla ice cream Chocolate sauce infused with Greek coffee	13€
SFAKIANOPITAKIA With quince compote	12€
SEASONAL FRUITS	14€
ICE CREAM CHOICE Vanilla Chocolate Strawberry Pistachio	4€
SORBET CHOICE Mango Lemon 🌿	4€

🌿 Vegetarian 🌿 Vegan

- 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).

