

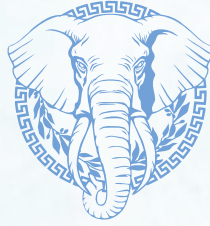
Sourdough bread upon welcome
2, 00 €

Soups

Tomato soup
with crostini, basil pesto and bocconcini
9.00€

Chicken soup
with fresh vegetables and Cretan olive oil
11.00€

Tom Yum Thai soup
with shrimps and coconut milk
11.00€



Starters

Kadaifi shrimps with swordfish carpaccio,
flying fish eggs, cool yogurt and sweet and
sour dip
15.00€

Mediterranean style scallops in their shell
25.00€

Cheese platter with bruschettes
A flavorful combination of cheeses, dried grapes and
bruschettes
18.00€

Tuna tartare with avocado, fresh onion,
ginger and tri-color quinoa
16.00€

Stuffed Calamari with feta cheese and fresh
herbs on split-peas (fava)
17.00€

Steamed Mussels
with feta and blue cheese sauce
14.00€

Octopus carpaccio , eshalot onion and
kritamo pickels, basil oil and caper chips
21.00€

Beef carpaccio with verjus dressing, kohlrabi
pickles, parmesan flake and baby rocket
leaves
16.00€

Creyfish cheviche with green apple cream,
chives ,mint chips and caviar
22.00€



Salads

Superfood Salad
with tri-color quinoa, baby spinach,
pomegranate and tri-color lentils

11.00€

Mediterranean Greek Salad
with extra virgin oil of olive from Crete and
flakes from dry local cheese

11.00€

Caprese Salad
with mozzarella burrata alla Milanese, tomato
carpaccio, cherry tomatoes and basil pesto

15.00€

Beetroot Salad
with baby spinach, prosciutto, garlic and
dressing of green apple & truffle

12.00€

Signature Blue Elephant Salad
mesclun salad with seasoning fruits and red
moon apple, cheese balls covered with nuts,
dried grapes and dressing from grapes

12.00€



Pasta - Rice

Papardelle with slow cooked beef ragu and
truffle oil
18.00€

Linguini alla Marinara with fresh sea food and
tomato sauce
23.00€

Ravioli stuffed with mozzarella cheese and
spinach, white sauce, truffle and crispy pork
sygolino from Mani
19.00€

Penne primavera with veggies, parmesan
and white sauce
14.00€

Gnocchi alla carbonara, guanciale, egg yolk
and pecorino cheese
17.00€

Shrimp risotto with curry, parmesan mousse,
raisins and pine nuts
19.00€

Black risotto with baby calamari and lemon
jam
18.00€



Main Course

Saltimbocca chicken breast with jus, carrot puree, glazed carrots and sage chips

17.00€

Beef Rib-eye steak tagliata with stones of salt, potato puree and peppercorn sauce

36.00 €

Black pork fillet from Olympus mountain with diablo hot sauce, topinambur puree and carrot ketchup

21.00€

Cod fillet with amatriciana green sauce, cannoli with parmesan mousse and cauliflower couscous

20.00€

Sea bream fillet with basil puree, cucumber broth and peruvian baby potato

21.00€

Tuna fillet with hazelnut crust, marinated in pomegranate, stamnagathi from chania, dressing from hazelnut & sesame

20.00€

Duck fillet with celery root puree, King oyster mushroom, chestnut quenelle and glazed apple

28.00€

Beef cheeks with wine sauce, potato espuma and tomato marmalade

21.00€

Salmon fillet with black quinoa , mint and gel lime

21.00€

Rack of Lamb roasted with pistachio and sweet potato puree

29.00€



Premium Steaks

Picanha black angus steak 350-400gr
Beef picanha steak (sirloin cup)
38.00€

Rib-eye steak black angus
(Tender cut of beef from the outer side of the rib)
36.00€

Tomahawk steak 1000-1200gr
Beef Tomahawk (bone-in-ribeye steak)
100€ per kilo

*Our meats are served with garlic butter sauteed baby potatoes and grilled corn.
Fleur de sel salt and sauce selection from hot pepper sauce and béarnaise sauce.

(The prices depend on the days of maturation of the meat)



Kids menu

Butter spaghetti
6.00€

Spaghetti Bolognese
8.00€

Spaghetti with Napoli sauce
7.00€

Chicken fillet nuggets with
fresh green salad and French fries
9.00€

Fish and chips
9.00€



Desserts

Cannoli tiramisu with chocolate mousse and coffee gel

11.00€

Chocolate tree with pistachio Cotton candy sponge

Chocolate fondente cubes, pistachio ice cream and crème anglaise

13.00€

Profiterole with homemade choux, mix forest fruits and hot milk chocolate

13.00€

Deconstructed Baklava with syrup from Chios mastic and ice-cream from olive oil

12.00€

Lime illusion dessert with crystallized chocolate crumb

10.00€

Tart with cheesecake cream, cinnamon and koliva

8.00€

We welcome inquiries from guests who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.