

Melitini

Appetizers

- **Wholemeal bruschetta with cherry tomatoes**, basil pesto and xynomyzithra cheese
- **Wholemeal bruschetta with smoked salmon** and guacamole sauce (avocado – lime)
- **Cheese and cold meat platter**: goat cheese with chili flakes, Cretan gruyere, parmesan, spianata picante, seasoned salami, prosciutto, whole breadsticks and fig jam
- **Fresh fried potatoes** with kefalotyri cheese and oregano: small / large plate
- **Feta cheese saganaki** with sesame seeds and tomato marmalade
- **Talagani grilled cheese** with fig jam
- **Grilled vegetables**: peppers, zucchini, eggplant, mushrooms, balsamic cream
- **Grilled vegetables and talagani cheese**
- **Sautéed champignon mushrooms**
- **Apaki (smoked pork loin)** with orange, green olives, feta cheese, and oregano
- **Smoked pork country sausage** on the grill with mustard sauce

Salads

- **Green**: variety of lettuce *, cucumber, dill, olives, spring onion, extra virgin olive oil
 - **Green with fruit**: lettuce variety, pear, apple, kiwi, orange, gruyere, almond flakes, sauce
 - **Tuna salad**: lettuce variety, cucumber, dill, olives, spring onion, tuna, extra virgin olive oil
 - **Rocket**: green salad, arugula, prosciutto, pear, manouri cheese, vinaigrette, almond
 - **Melitini**: assorted lettuces, radicchio, grilled chicken, corn, Caesar sauce, parmesan flakes
 - **Traditional Cretan salad**: barley bites, cherry tomatoes, basil pesto, xynomyzithra cheese, oil
 - **Smoked salmon**, lettuce variety,, tricolor peppers, dill, pink pepper, lemon, olive oil
 - **Fresh grilled salmon**, lettuce variety, tricolor peppers, carrot, dill, fresh onion, pink pepper
 - **Seasonal greens boiled**, extra virgin olive oil and lemon
 - **Greek country**: tomato, cucumber, olives, green pepper, onion, olive oil, feta, oregano
- * Variety of lettuce: lettuce, iceberg, radicchio

Grilled plates

- **Chicken fillet** with basmati rice, lemon sauce, sun-dried tomato and parmesan
- **Brioche bun beef burger** with fresh minced meat, lettuce, tomato, pickled cucumber, caramelized onions, cheddar cheese, mustard, ketchup, fresh fries
- **Pork chops** with honey sauce, french fries, oregano
- **Beef patty** with fresh minced meat, green salad, Caesar sauce, french fries with parmesan
- **Veal fillets** teriyaki sauce and arugula with cherry tomatoes, balsamic cream, parmesan
- **Veal T-bone steak** with sautéed mushrooms
- **Variety of meats**: pork chops, chicken fillets, beef patty, smoked pork country sausage, french fries, bbq sauce, ketchup sauce, small pitas bread
- **Fresh sauteed salmon**, with basmati rice, cherry tomatoes, corn, soy sauce
- **Garnish of grilled vegetables**: tricolor peppers, courgettes, eggplants, pleurotus mushrooms
- Sourdough bread escorted with tapenade (per person)

Melitini

Pasta

Linguini or whole wheat linguini.

- **Napolitan** with tomato sauce and parmesan
- **Genovese** with basil pesto and parmesan
- **Choriatiki** with tomato, peppers, onion, olives, feta cheese
- **Carbonara** with bacon, egg yolk or cream, parmesan
- **Bolognese** with ground beef, tomato sauce and parmesan
- **Chicken with curry**, bacon and sour cream
- **With smoked salmon**, Philadelphia cheese, sour cream, fresh onion, dill, saffron
- **With shrimp**[∞], tomato sauce and parsley

Risotto or Kritharoto (rice-shaped pasta)

- **With vegetables:** peppers, zucchini, dill and parmesan
- **With fresh mushrooms**, dried porcini mushrooms, parmesan and truffle oil
- **With chicken**, parsley and parmesan
- **With shrimp**[∞], tomato and parsley

Pizza

Our handmade pizza is served daily from 7pm

- **Rocket - prosciutto**
- **Margarita**
- **Special** with green peppers, mushrooms and bacon
- **Countryside** with fresh tomato, olives, onion, green pepper, oregano, feta cheese
- **Red hot chili** with spicy salami, fresh tomato and hot peppers
- **Chicken barbeque** with chicken and corn

Desserts

- **Cheesecake:** strawberry or sour cherry
- **Banoffee:** biscuit base, milk caramel, banana, whipped cream, chocolate
- **Chocolate tart** with biscuit base and sour cherry jam
- **Chocolate souffle with ice cream**
- **Ice cream:** vanilla, chocolate, strawberry (two scoops with syrup of your choice)
- **Seasonal fruits**

Please let us know if you have any allergies.

The prices include all legal charges, VAT 13% & 24% and Municipal Tax 0.5%.

The Consumer is not obliged to pay, if the notice of payment is not received (receipt-invoice)

For the preparation of food we use extra virgin olive oil and for the fried food sunflower oil.

Feta, manouri, xinomyzithra, gruyere, grana padano and parmesan cheese are PDO products.

Our potatoes are fresh, cleaned and cut by us. ∞ = Frozen