



Ψωμί ζυμωτό με καλωσόρισμα
2,00 €

SOUPS

Tomato soup with crostini,
basil pesto and mozzarella bocconcini

9.00 €

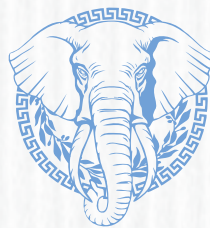
Chicken soup
with fresh vegetables and Cretan olive oil

10.00 €

Tom Yum Tai 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, potato
fondant and cauliflower cream
25.00 €

Cheese platter with bruschettes
18.00 €

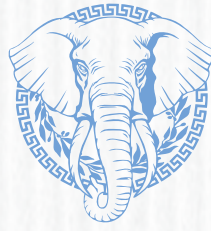
A flavorful combination of cheeses,
dried grapes and bruschettes
€

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)
18.00 €

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

Shrimp Cheviche, green apple dressing,
egg yolk from citrus fruits
18.00 €



SALADS

Mediterranean Greek Salad
with extra virgin oil of olive from Crete and flakes
from dry local cheese
11.00 €

Spinach pie salad
Fresh baby spinach leaves, mizithra cheese, phyllo
dough
12.00 €

Caprese salad with mozzarella burrata, tri color
cherry tomatoes and basil pesto
15.00 €

Our Garden salad, Greek yogurt, fresh steamed
vegetables, lime dressing, roasted walnuts and
hazelnuts
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
13.00 €





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 €

Risotto Tzatziki,
parmesan biscuit, mint chips

17.00 €

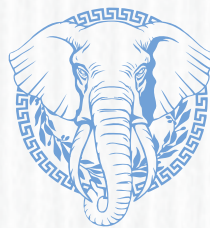
Barley risotto Crayfish
with tomato, caviar and mousse from feta
cheese

23.00 €

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

19.00 €





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, sweet potato chips
and chimichurri sauce
37.00 €

Seabream fillet
with bream, potato dauphinoise and sauce from
peppers
24.00 €

Beef cheeks with wine sauce,
potato espuma and tomato marmalade
21.00 €

Black pork fillet from Olympus mountain with Diablo
hot sauce, topinambur puree and carrot ketchup
21.00 €

Pork ribs
with sweet and sour sauce and mix veggie fries
23.00 €

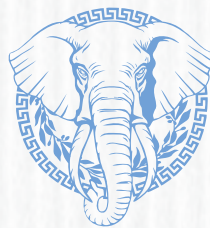
Tuna fillet with hazelnut crust, marinated in
pomegranate, stamnagathi from chania, dressing
from hazelnut & sesame
20.00 €

Quail with red cabbage poure, Cretan mix legumes,
and sauce from apple cherries and cranberries
19.00 €

Salmon fillet, baked chickpeas
with chorizo, and lemon béchamel sauce
24.00 €

Rack of Lamb roasted
with pistachio and sweet potato puree
30.00 €





PREMIUM STEAKS

Picanha black angus steak 350-400gr
Beef picanha steak (sirloin cup)
39.00 €

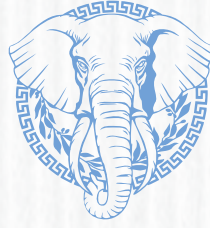
Rib-eye steak black angus
(Tender cut of beef from the outer side
of the rib)
37.00 €

Tomahawk steak 1000-1200gr
Beef Tomahawk (bone-in-ribeye steak)
100.00 € 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)*





DESERTS

Cannoli tiramisu
with chocolate mousse and coffee gel
11.00 €

Banoffee deconstructed
with crumble and caramelized banana
12.00 €

Profiterole
with homemade choux, mix forest fruits and
hot milk chocolate
13.00 €

Lime illusion dessert
with crystallized chocolate crumb
10.00 €

White chocolate semifreddo
with berries and honeycomb
11.00 €



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.