

≈ TAVERNA ≈

*Restaurant*

# Allergens

Please note that all known allergens are used within our kitchens, bars and restaurants, therefore we cannot guarantee an allergen free environment.

All alcoholic beverages contains sulphates, other known allergens are display beside the drinks description, thus if you suffer from allergies please inform our Bars Manager and we will be more than glad to assist you.



LOCAL DISH  
ΤΟΠΙΚΟ ΠΙΑΤΟ



DIET  
ΔΙΑΙΤΗΣ



VEGETARIAN  
ΧΟΡΤΟΦΑΓΙΚΟ



VEGAN  
ΟΛΙΚΗ ΧΟΡΤΟΦΑΓΙΑ



MILK  
ΓΑΛΑ



MILK FREE  
ΧΩΡΙΣ ΓΑΛΑ



SESAME  
ΣΟΥΣΑΜΙ



SOY  
ΣΟΓΙΑ



PEANUTS  
ΦΙΣΤΙΚΙΑ



NUTS  
ΞΗΡΟΙ ΚΑΡΠΟΙ



MUSTARD  
ΜΟΥΣΤΑΡΔΑ



FISH  
ΨΑΡΙ



MOLLUSCS  
ΜΑΛΑΚΙΑ



CRUSTACEAN  
ΟΣΤΡΑΚΟΕΙΔΗ



GLUTEN  
ΓΛΟΥ ΤΕΝΗ



HOT  
ΚΑΥΤΕΡΟ



LUPINS  
ΛΟΥΠΙΝΑ



ONION  
ΚΡΕΜΜΥΔΙ



GARLIC  
ΣΚΟΡΔΟ



CELERY  
ΣΕΛΙΝΟ



EGG  
ΑΥΓΟ



SULFUR DIOXIDE &  
SULFITE  
ΔΙΟΞΕΙΔΙΟ ΤΟΥ ΘΕΙΟΥ&

All Taxes included

\*Free of charge once per stay for All Inclusive guests

# Taverna Meze Style

€25 Total Price

Enjoy a mouth-watering meze prepared by our Chef and its team, made with fresh local products.

## Starter with a Meze

### Tzatziki



### Spicy Cheese Sauce

With Florina's Peppers, Lemon Squid & Extra Virgin Olive Oil



### Eggplant Salad

With Florina's Peppers, Spring Onions & Parsley



### Zucchini Flowers & Vine Leaves

Stuffed with Rice & Herbs



### Handmade Fennel Pies

Fried in Olive Oil



### Beef & Pork Meatballs

Served with Greek Yoghurt Sauce



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## Main Dishes

### “Antikristo”

Lamb or Chicken,  
from the Buffet-station

*With Oven Roasted Potatoes & Grilled Vegetables*



Antikristo is a traditional technique of cooking meat on Crete. The name ‘Antikristo’ means across the fire, describing this unique technique. The meat is slowly cooked, for up to 6 hours, and it develops rich & different flavors in the process.

### Sea Bream Fillet

*With Steamed Vegetables & Oven-Roasted Potatoes*



### Classic Greek Salad

*With Farm- to-Table Vegetables & Feta Cheese*



### Stuffed Aubergine

*With Soya Mince & Oven Roasted Potatoes*



## A Sweet Memory

“Kantaifi” & “Signature Orange-Pie” Duo

*Served with “Kaimaki” Mastic-flavored Ice Cream*



Fresh Seasonal Fruits

All Taxes included

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