



Kapsaliana  
Village Hotel

# Welcome

The restaurant menus at Kapsaliana Village Hotel offer a culinary experience that combines Cretan bistronomy with creative flavors. All proposals are based on modern versions of traditional flavors, with Farm-to-table as a basic rule, using fresh products from the hotel's vegetable garden.

## BREAD

Handmade sourdough bread, cherry tomatoes from our garden,  
Sitia xygalos cheese, olives, and olive oil 4€

## SOUPS

Soup of the day served hot or cold  
Vegetable soup 16€  
Fresh fish soup 25€

## RAW DISHES

**Carpaccio or tartare of the catch of the day 24€**  
extra virgin olive oil, sea salt, Messolonghi bottarga

**Sea bass ceviche 22€**  
Citrus fruits from our garden, sea salt

**Beef tartare 24€**  
Crispy potatoes, beef fillet, confit egg yolk, anchovies, Cretan graviera cheese

## SALADS

**Green salad 17€**  
Seasonal vegetables and herbs from our garden,  
homemade citrus and thyme honey vinaigrette

**Tomato salad 17€**  
Colorful tomatoes and cherry tomatoes, cretan cucumber,  
pickled sea fennel, goat feta cheese

**Cretan salad with sea bass 25€**  
Boiled green beans, potatoes, smoked pepper, egg,  
anchovy, aged vinegar vinaigrette

APPETIZERS

Pan-fried pie 17€

Crispy pastry, goat feta, herbs, baby spinach

Moussaka 22€

Smoked eggplant, slow-cooked beef, airy béchamel, crispy potato

Eggplant dish 18€

Eggplants from our garden, herbs, aged anthotyro cheese

PASTA

Shrimp giouvetsi 24€

Fresh shrimp, orzo, bisque sauce, extra virgin olive oil

Lemon spaghetti 27€

Tartare of the catch of the day, lemons from our garden, fresh herbs

Ravioli 22€

Handmade stuffed pasta with aromatic herbs and aged Cretan graviera, galomizithra, roasted tomato sauce from our garden



All our dishes are served with Cretan extra virgin olive oil

PLEASE INFORM YOUR WAITER  
IN CASE OF ALLERGIES

FISH

Sea bass 32€

Handmade sauce and grilled vegetables from our garden

Catch of the day 38€

Choose between grilled or steamed, depending on the fish

MEAT

Slow-cooked lamb shank 29€

Slow-braised lamb, smoked eggplant, slow-roasted tomatoes from our garden

Kaprikó Cretan-style pork 27€

Roast pork with lemon leaves, sweet garlic purée, crispy potatoes

Grilled beef inside skirt 38€

Grilled beef diaphragm with a choice of pepper sauce, herb gremolata from our garden, or béarnaise sauce

Braised veal cheeks 30€

Slow-cooked veal cheeks, pappardelle, wild mushrooms

Chicken with seasonal vegetables and truffle 27€

Chicken breast, truffle potato purée, smoked vegetables

DESSERTS

Profiteroles 14€

Velvety chocolate, hazelnuts, crispy choux pastry

Lemon tart 14€

Crispy pastry, olive oil, lemon mousse, smoked meringue

Pavlova 14€

Crispy meringue, forest fruits

Cretan cheese platter 18€

Local cheeses, honey, homemade marmalade, rusks