

DESSERTS

'Klafouti'

Strawberries, rum, red berries sorbet and vanilla ice cream
12

Vanilla and Chocolate

Cream infused with vanilla, milk chocolate and crispy caramel
12

Walnut Pie and Chocolate

Pecan, tonka ice cream, coffee cream and cocoa caramel
14

Welcome

Our Michelin-Star Executive Chef Pavlos Kyriakis has recreated the restaurant dishes, completely renewing the hotel cuisine, from breakfast and snacks to lunch and dinner. The award-winning chef was thrilled with the local ingredients, the freshness from the trees, vineyards, indigenous and ancient grains, old and modern varieties of vegetables of our orchard and finally came up with a gourmet concept of the traditional Cretan cuisine.



Kapsaliana
Village Hotel

All dishes are served with Cretan extra virgin olive oil (EVOO)

APPETIZERS

Homemade bread and extra virgin olive oil
2,5/per person

King Crab

Cretan yoghurt infused with passion fruit,
fresh coriander, red chilies and radish
23

Beef Tartare

Aged Cretan Gruyere cheese, capers, shallots
and Cretan "Aftozymo" bread
19

Seabass Tartare

Smoked herring eggs and parsley tarama,
Lemon cream and herbs from our garden
19

Tomato Gazpacho

Red Prawns from the Ionian Sea, Cretan cucumber and fresh lemon verbena
17

'Sfougato'

"Apaki" - pork Cretan delicacy, potato espuma,
poached egg and crispy potato
16

Green salad

Mixed green vegetables from our orchards,
aged goat cheese and honey - truffle vinaigrette
15

Tomato Salad

Cherry tomatoes, "Xygalo" Cretan cream cheese, lemon verbena, thyme, Cretan
cucumber and barley - carob rusks
14

MAIN DISHES

Lobster

Cuttlefish ink handmade pasta, lobster's bisque infused with lime, trout smoked eggs
39

Seabass

Poached sea bass in olive oil, eggplant purée, honey and white wine sauce
29

Seabream

Cooked on Charcoal, carrot purée, zucchini flower stuffed
with fish mousse and herbs
33

Lamb

Two cuts of lamb, "Xinochontros" - traditional Cretan wheat,
chickpeas purée and tahini
29

Ravioli

Stuffed with rooster and herbs, eggplant and gruyere cream
25

Rooster

Tomato and zucchini, green olives and lemon confit,
served in broth aromatised with Cretan herbs
28

Beef Fillet

Smoked celery root, olive oil infused with lovage, carrot and pickled celery
34

Pork

Fillet with green peas and herbs, pork belly with handmade pitta bread,
smoked yoghurt and vegetables from our garden
27