



LEMONOKIPOS
RETHYMNO

STARTERS TO SHARE

- (DF)** **WHITE TARAMAS** Fish Roe (*Taramosalata*)
Topped with Trikalinos Bottarga (Cured Fish Roe) and Eptazimo Rusk Bread
- TZATZIKI** Tzatziki with Goat's Yogurt, Purslane, Amaranth and Chia Seeds
- SMOKED EGGPLANT** With Thyme Honey, Extra Virgin Olive Oil and Greek Feta Cheese PDO
- (GF)** **FAVA** Bean Puree Cooked with Herbs, Baby Tomatoes, Caper Leaves and Caramelized Onion
- (DF)** **CRETAN DAKOS** Barley Rusk - Bread with Grated Fresh Tomato, Xinomizithra Cheese and Capers
- 'SAGANAKI'** Fried Aged Gruyere From Rethymno with Homemade Tomato Jam
- TUNA TARTAR** With Yuzu, Avocado Mango and Fresh Coriander
- (GF)** **MARINATED SEA BASS CARPACCIO**
(DF) With Wakame Seaweed, Mustard Leaves in Citrus Fruits Juice
- SARDINES COOKED IN OVEN**
With Chimichurri, Mousse Avocado and Tomato Confit
- (GF)** **FRIED SQUID***
(DF) With White Taramas Cream & Garlic Confit
- (GF)** **FRESH STEAMED MUSSELS**
(DF) With Ouzo and Lemon Leaves
- SHRIMPS* "SAGANAKI"** Saganaki Sauce, Foam with White Cheese from Rethymno & Basil Oil
- (GF)** **GRILLED OCTOPUS*** Marinated with Local Organic Vinegar, Baby Tomatoes, Fava Cream and Caper Leaves
- (DF)** **GRILLED BEEF MEATBALLS** With Homemade Red Bell-Pepper Ketchup, Served with Pitta Bread
- (GF)** **FRESH FRENCH FRIES**
(DF)
- (GF)** **KALAMATAS OLIVES** Marinated in Extra Virgin Olive Oil with Lemon, Thyme & Fresh Oregano
(DF)
- SOURDOUGH & CAROB BREAD**
With Anthogalo Cream Cheese, Extra Virgin Olive Oil and Olives from Kalamata (*per person*)

SALADS

- (GF)** **WILD ROCKET SALAD** Rocket Salad with Aromatic herbs, Apaki Smoked Pork, Anthotiros Shavings, Green Apple, Walnuts, Grape-Must Vinaigrette
- CRETAN BABY TOMATOES**
Xinomizithra (Cheese), Extra Virgin Olive Oil, Samphire (Kritamo), Fresh Onion, Mint and Carob Rusk Bites
- (GF)** **GARDEN SALAD** Galomizithra Cheese from Rethymno, Avocado, Cretan Pear, Chervil Watercress, Mustard Leaves, Roasted Hazelnuts and White Balsamic Vinaigrette
- BEETROOT SALAD** Roasted Beetroot, Served with Carob-Crusted Xygalo (Sour Cheese) Caramelized Orange, Aged Balsamic Vinegar Glaze
- GREEK SALAD "HORIATIKI"** Colorful Cherry Tomatoes, Cucumbers, Greek Feta Cheese PDO, Kritamo, Olives from Kalamata, Onion, Pepper and Carob Rusk Bites

MAINS

- BRAISED BABY GOAT'S LEG** With Fresh Lemon Leaves, Star-Anise, Couscous, Xygalo Cheese Cream
- (GF)** **KLEFTIKO ROASTED LAMB** With Fresh Lemon Juice, Local Herbs, Garlic, White Wine Served with Baby Potatoes
(DF)
- BRAISED BEEF CHEEKS*** Cooked with Staka Sheep's Butter, Fresh Rosemary
- LINGUINE SEAFOOD**
With Clams, Shrimps, Mussels and Lemongrass
- SHRIMPS* RISOTTO WITH CUTTLFISH INK**
And Trikalinos Bottarga (Cured Fish Roe Powder)
- FRESH CRETAN PASTA**
Prawns* and Trikalinos Bottarga (Cured Fish Roe Powder)
- GRILLED CHICKEN BREAST**
With Cool Taboulé Groats (Pligouri) and Smoked Yogurt
- PRIME RIB STEAK 600GR** With Fresh Fries or Baby Potatoes, Fresh-Herb Salad and Caper Vinaigrette
- GRILLED GREEK BEEF FILLET** With Potato Purée, Caramelized Carrots, Served with Mavrodaphne Sauce
- (GF)** **PORK STEAK** Grilled with Fresh French Fries, Herb Salad and Caper Vinaigrette
(DF)
- RIB EYE BLACK ANGUS** With Roasted Carrots, Mash Potatoes with Truffle Oil & Wild Rocket Salad
- SEA BASS FILLET SAUTÉED** Celery Root Purée with Cuttlefish Ink, Vegetables and Lemon Sauce with Caper
- (GF)** **SEA BREAM FILLET** Fennel Cream, Seasonal Boiled Greens Zucchini and Lemon Sauce
- (GF)** **FRESH TUNA FILLET**
(DF) Avocado, Steamed Greens, Fresh Tomato Sauce
- (GF)** **FILLET SAUTÉED OF RED SNAPPER, DUSKY GROUPE**
Depending on the catch of the day, With Seasonal Greens, Vegetables and Fennel Cream
- (GF)** **FRESH FISH GRILLED**
(DF) Depending on the catch of the day

DESSERTS

- LEMON TART** With Lemon Cream and Burnt Meringue
- CHOCOLATE CAKE** Dark Chocolate Ganache Cake
- NAMELAKA**
Caramelised White Chocolate Valhrona Cake
- APPLE PIE VEGAN**
With Madagascar Vanilla Ice-Cream
- ICE-CREAM FROM GOAT MILK**
(Vanilla Madagascar, Chocolate, Pistachio, Stracciatella, Sorbet Lemon)
- SEASONAL FRUIT PLATE**

(DF) **(GF)**
DAIRY FREE | GLUTEN FREE

PLEASE MAKE STAFF AWARE OF ANY ALLERGIES OR INTOLERANCES.



KIDS MENU

SPAGHETTI WITH BUTTER

GF SPAGHETTI TOMATO SAUCE

SPAGHETTI BOLOGNESE

GRILLED CHICKEN FILLET

Grilled with Crispy Fresh Fries or Mash Potato

GRILLED BEEF MEATBALLS

With Crispy Fresh Fries or Mash Potato & Yogurt Sauce

WATER

ZAROS

Natural Mineral Water

XINO NERO FROM FLORINA

Naturally Carbonated Sour Water

SAN PELLEGRINO

Sparkling Water

ACQUA PANNA

Natural Mineral Water

SOFT DRINKS

FRESH ORANGE JUICE

COCA - COLA, LIGHT, ZERO

SPRITE, FANTA ORANGE, FANTA LEMON

SCHWEPPE SODA WATER

SCHWEPPE TONIC WATER

3 CENTS AEGEAN TONIC

(Cucumber, Basil + More)

3 CENTS PINK GRAPEFRUIT SODA

3 CENTS GINGER BEER

3 CENTS GENTLEMAN'S SODA

(Bergamot + Mandarin)

BEERS

DRAFT BEER

MAMOS PILSNER 5.0%vol

BOTTLED BEERS

STELLA LAGER 5.2%vol

ALFA WEISS 5.0%vol

NISSOS PILSNER 5.0%vol

HEINEKEN (NON-ALCOHOL)

TSIPOURO + TSIKOUDIA

35N BLENDED VARIETIES | 38%abv |
RETHYMNO

35N MOSCATO SINGLE VARIETY | 38%abv |
RETHYMNO

ZOUMPERAKIS WINERY ORGANIC |
TSIKOUDIA | 38%abv | RETHYMNO

MANOUSAKIS WINERY | TSIKOUDIA |
CHANIA

APOSTOLAKI | 40%abv | VOLOS

AGIONERI | 40%abv | METEORA
STAR ANISE ADDED WHILE DISTILLATION

DIGESTIVE

GRAPPA NONINO | CHARDONNAY |
41%abv | ITALY

DARK CAVE | (5 YEARS) | 41%abv |
METEORA

AGED DISTILLATE PARPAROUSIS |
40%abv | PATRA, PELOPONNESE

AGED ZOUMPERAKIS WINERY |
38%abv | RETHYMNO

OYZO

BARBAYIANNI GREEN | 42%abv | LESVOS

PLOMARI | 40%abv | LESVOS

BARBAYIANNI GREEN | 42%abv | LESVOS

BARBAYIANNI BLUE | 46%abv | LESVOS

PITSILADI | 40%abv | LESVOS

ALL PRODUCE WE USE IS FRESH. WE USE EXTRA VIRGIN OLIVE OIL
IN THE PREPARATION OF SALADS AND
SUN FLOWER OIL IS USED FOR ANY FRIED MEALS.

*FROZEN PRODUCT.

PLEASE INFORM US IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE.
PRICES ARE AFTER V.A.T AND ALL OTHER MANDATORY TAXES: 13% V.A.T FOR
FOOD, WATER & SOFT DRINKS, 24%: FOR ALCOHOL, 0.5% MUNICIPAL TAX.
THE ESTABLISHMENT IS OBLIGED TO HAVE A PRINTED COMPLAIN FORM
AVAILABLE NEXT TO THE ENTRANCE.

MARKET INSPECTOR OFFICER: MARIOS PORTALIOS

WE ACCEPT CASH, CREDIT CARDS: VISA, MC, DINERS & DISCOVER. CHECKS NOT
ACCEPTED.

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT
HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)