



LEMONOKIPOS
RETHYMNO

STARTERS TO SHARE

- ☉ SOURDOUGH WHOLE GRAIN & CAROB BREAD
with Anthogalo Cream Cheese, Olives and Extra Virgin Olive Oil
- ☉ ☽ ☿ KALAMATAS OLIVES
marinated in Extra Virgin Olive Oil with Lemon, Thyme & Fresh Oregano
- ☽ WHITE TARAMAS FISH ROE (TARAMOSALATA)
topped with Trikalinos Bottarga (Cured Fish Roe) and Eptazimo Rusk Bread
- ☉ TZATZIKI
with Goat's Yogurt, Purslane, Amaranth and Chia Seeds
- ☉ ☽ SMOKED EGGPLANT
with Thyme Honey, Olive Oil and Greek Feta Cheese
- ☉ ☽ FAVA BEAN PUREE
cooked with Herbs - served with Cherry Tomatoes, Caper Leaves and Caramelized Onion
- ☉ CRETAN DAKOS
Barley Rusk - Bread with Grated Fresh Tomato, Xinomizithra Cheese and Capers
- ☉ "SAGANAKI"
Fried Aged Gruyere From Rethymno with Homemade Tomato Marmalade
- ☽ ☽ TUNA TARTAR
with Yuzu, Avocado, Mango and Fresh Coriander
- ☽ ☽ SEA BASS CARPACCIO
with Wakame Seaweed, Mustard Leaves in Citrus Fruit Juice
- ☽ FRIED SQUID*
with White Taramas Cream & Garlic Confit
- ☽ ☽ FRESH STEAMED MUSSELS
with Ouzo and Lemon Leaves
- SHRIMPS* "SAGANAKI"
with Local White Cheese foam & Basil Oil
- ☽ GRILLED OCTOPUS*
marinated with Local Organic Vinegar, Cherry Tomatoes, Fava Beans Cream and Caper Leaves
- ☽ BEEF MEATBALLS
with Homemade Red Bell - Pepper Ketchup, served with Pitta Bread
- ☉ ☽ ☽ FRESH FRENCH FRIES
with Salt Blossom & Fresh Oregano

SALADS

- ☉ CRETAN CHERRY TOMATOES
with Xinomizithra (Cheese), Samphire (Kritamo), Fresh Onion, Mint and Carob Rusk Bites
- WILD ROCKET SALAD
with Aromatic herbs, Smoked Pork Apaki, Anthotiros Shavings, Green Apple, Walnuts & Grape - Must Vinaigrette
- ☉ ☽ GARDEN SALAD
with Galomizithra Cheese from Rethymno, Avocado, Pear, Kale, Watercress, Mustard Leaves, Roasted Hazelnuts and White Balsamic Dressing
- ☉ BEETROOT SALAD
with Carob - Crusted Xygalos (Sour Cheese), Caramelized Orange and Aged Balsamic Vinegar
- ☉ GREEK SALAD "HORIATIKI"
with Cherry Tomatoes, Cucumber, Greek Feta Cheese, Kritamo, Purslane, Olives from Kalamata, Onion, Pepper and Carob Rusk Bites

MAIN

- TENDER GOAT
slow cooked in White Wine & Star-Anise - served with Couscous & Xygalos Cheese Cream
- ☽ ☽ KLEFTIKO ROASTED LAMB
cooked in White Wine, Fresh Lemon Juice & Herbs - served with Baby Potatoes
- ☽ LINGUINE SEAFOOD
with Shrimps, Mussels and Lemongrass
- ☽ SHRIMPS* RISOTTO WITH CUTTLFISH INK
served with Trikalinos Bottarga (Cured Fish Roe Powder)
- FRESH CRETAN PASTA
with Shrimps* and Trikalinos Bottarga (Cured Fish Roe Powder)
- ☽ MUSHROOM ORZO PASTA
with Greek Yogurt and White Truffle Oil
- GRILLED CHICKEN BREAST
with "Tabbouleh" and Yogurt Sauce
- ☽ ☽ PORK STEAK
served with Herb Salad and Jacket Potato
- PORK BELLY
marinated and simmered in the oven with Rosemary Sauce and Jacket Potato
- ☽ ☽ PRIME RIB STEAK 600GR
with French Fries, Fresh-Herb Salad and Caper Sauce
- BEEF FILLET
with Potato Purée, Caramelized Carrots and Mavrodaphne Sauce
- ☽ RIB EYE BLACK ANGUS
served with Caramelised Carrots & Potato Purée with Truffle Oil
- ☽ SEA BASS FILLET SAUTÉED
served with Celery Root Purée with Cuttlefish Ink, Vegetables and Lemon Sauce with Caper
- ☽ SEA BREAM FILLET
with Fennel Cream, Seasonal Boiled Greens and Lemon Sauce
- FRESH TUNA FILLET
with aromatic "Tabbouleh"
- ☽ ☽ FISH FILLET SAUTÉED - RED SNAPPER, DUSKY GROUPEL ETC.
(depending on the catch of the day) with Seasonal Greens and Lemon Sauce
- ☽ ☽ FRESH FISH GRILLED
(depending on the catch of the day)

DESSERTS

- ☉ LEMON TART
with Lemon Cream and Burnt Meringue
- ☉ CHOCOLATE CAKE Dark Chocolate Ganache
- ☉ NAMELAKA
with Caramelised White "Valhrona" Chocolate
- ☽ ☽ APPLE PIE VEGAN
- ☽ ☽ ICE-CREAM
Vanilla Madagascar | Chocolate | Lemon Sorbet
- ☽ ☽ SEASONAL FRUITS



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KIDS MENU

- Ⓢ SPAGHETTI WITH BUTTER
- Ⓢ SPAGHETTI with Tomato Sauce
- GRILLED CHICKEN FILLET
with French Fries or Mashed Potatoes
- GRILLED BEEF MEATBALLS
with French Fries or Mashed Potatoes & Yogurt Sauce

WATER

- ZAROS Natural Mineral Water
- SOUR WATER OF FLORINA Naturally Carbonated Sour Water
- SAN PELLEGRINO Carbonated Water
- ACQUA PANNA Natural Mineral Water

SOFT DRINKS

FRESH ORANGE JUICE

COCA COLA | LIGHT | ZERO

ARKADI LOCAL SOFT DRINK -
GAZOZA | ORANGE | LEMON | BYRAL

SCHWEPPE SODA WATER

SCHWEPPE TONIC WATER

3 CENTS AEGEAN TONIC (Cucumber & Basil)

3 CENTS PINK GRAPEFRUIT SODA

3 CENTS GENTLEMAN'S SODA (Bergamot & Mandarin)

3 CENTS GINGER BEER

BEERS

DRAFT BEER

MAMOS PILSNER 5.0%vol

BOTTLED

BRINK'S | RETHYMNIAN ORGANIC | BLONDE 4.8%vol

BRINK'S | RETHYMNIAN ORGANIC | DARK 4.8%vol

STELLA LAGER 5.2%vol

NISOS TINOS PILSNER 5.0%vol

ALPHA WEISS 5.0%vol

HEINEKEN (ALCOHOL FREE)

LOCAL SPIRITS

TSIKOUDIA

35N BLENDED VARIETIES | 38%abv | RETHYMNO

35N TSIKOUDIA WITH HONEY | 24%abv | RETHYMNO

35N MOSCATO SINGLE VARIETY | 38%abv | RETHYMNO

LYRARAKI TSIKOUDIA | LIATIKO | 38%abv | HERAKLION

PARADEISOS TSIKOUDIA | PATERIANAKI | VIDIANO |
38%abv | HERAKLION

OUZO

35N OUZO | 42%abv | RETHYMNO

VARVAGIANNI GREEN | 42%abv | LESVOS

VARVAGIANNI BLUE | 46%abv | LESVOS

PITSILADI | 42%abv | LESVOS

DIGESTIVES

GRAPPA NONINO | CHARDONNAY | 41%abv | ITALY

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

AGED DISTILLATE PARPAROUSIS | 40%abv | PATRA,
PELOPONNESE

SKINOS MASTIHA SPIRIT | 30%abv | CHIOS

ROOTS DIKTAMO | 30%abv | ATHENS

LIMONCELLO | 30%abv | ITALY

AMARO MONTENEGRO | 23%abv | ITALY

MANOUSAKIS WINERY | TSIKOUDIA ROUSSANNE | 40%abv |
CHANIA

OPUNTIA | PRICKLY PEAR DISTILLATE | 35%abv |
HERAKLION