



LEMONOKIPOS  
RETHYMNO

## STARTERS TO SHARE

- ① SOURDOUGH WHOLE GRAIN & CAROB BREAD  
with Anthogalo Cream Cheese, Olives and Organic Extra Virgin Olive Oil of Rethymnon
- ① ② ③ KALAMATAS OLIVES  
marinated in Extra Virgin Olive Oil with Lemon, Thyme & Fresh Oregano
- ① WHITE TARAMAS FISH ROE (TARAMOSALATA)  
topped with Trikalinos Bottarga (Cured Fish Roe) and Eptazimo Rusk Bread
- ① TZATZIKI  
with Goat's Yogurt, Purslane, Amaranth and Chia Seeds
- ① ② SMOKED EGGPLANT  
with Thyme Honey, Olive Oil and Greek Feta Cheese
- ① ② FAVA BEAN PUREE  
cooked with Herbs - served with Cherry Tomatoes, Caper Leaves and Caramelized Onion
- ① CRETAN DAKOS  
Barley Rusk - Bread with Grated Fresh Tomato, Xinomizithra Cheese and Capers
- ① "SAGANAKI"  
Fried Aged Gruyere From Rethymno with Homemade Tomato Marmalade
- ① ② TUNA TARTAR  
with Yuzu, Avocado, Mango and Fresh Coriander
- ① ② SEA BASS CARPACCIO  
with Wakame Seaweed, Mustard Leaves in Citrus Fruit Juice
- ① FRIED SQUID\*  
with White Taramas (Fish Roe) Dip
- ① ② FRESH STEAMED MUSSELS  
with Ouzo, Garlic and Fresh Herbs
- SHRIMPS\* "SAGANAKI"  
with Local White Cheese foam, Tomato Sauce & Basil Oil
- ① GRILLED OCTOPUS\*  
marinated with Local Organic Vinegar, Cherry Tomatoes, Fava Beans Cream and Caper Leaves
- BEEF MEATBALLS  
with Smoked Yogurt & Tomato Compote - served with Pitta Bread\*
- ORGANIC SAUSAGES STUFFED WITH LOCAL 'STAMNAGATHI' GREENS  
served with Caramelised Onions and Pitta Bread\*
- ① ② ③ FRESH FRENCH FRIES  
with Salt Blossom & Fresh Oregano

## SALADS

- ① CRETAN CHERRY TOMATOES  
with Xinomizithra (Local Cheese), Samphire (Kritamo), Fresh Onion, Mint, Carob Rusk Bites and Organic Olive Oil of Rethymnon
- ① ② GARDEN SALAD  
with Galomizithra Cheese from Rethymno, Avocado, Pear, Kale, Watercress, Mustard Leaves, Roasted Hazelnuts and White Balsamic Dressing
- ① GREEK SALAD  
with Cherry Tomatoes, Cucumber, Local White Cheese, Kritamo, Purslane, Olives from Kalamata, Onion, Pepper, Carob Rusk Bites and Organic Olive Oil of Rethymnon
- SEASONAL GREENS  
with Baby Potato and Xinomizithra Cheese of Rethymnon

## MAIN

- TENDER GOAT  
slow cooked in White Wine & Star-Anise - served with Couscous & Xygalo Cheese Cream
- ① ② KLEFTIKO ROASTED LAMB  
cooked in White Wine, Fresh Lemon Juice & Herbs - served with Baby Potatoes
- ① LINGUINE SEAFOOD  
with Shrimps\*, Quince Shells, Mussels, Bisque and Lemongrass
- FRESH SLIPPERY LOBSTER ORZO PASTA  
Cooked in Bisque with Fresh Tomato (Depending on the availability of the day)
- FRESH CRETAN PASTA  
with Shrimps\*, Bisque, and Trikalinos Bottarga (Cured Fish Roe Powder)
- ① MUSHROOM ORZO PASTA  
with Greek Yogurt and White Truffle Oil
- GRILLED CHICKEN BREAST  
with 'Tabbouleh' and Smoked Yogurt
- ① ② PORK STEAK
- ① ② T BONE STEAK  
with Baby Potatoes and Porcini Mushrooms
- BEEF FILLET  
with Potato Purée, Caramelized Carrots and Mavrodaphne Sauce
- ② RIB EYE BLACK ANGUS  
served with Caramelised Carrots & Potato Purée with Truffle Oil
- ① ② SEA BASS FILLET SAUTÉED  
served with Celery Root Purée, Vegetables and Lemon Sauce with Caper
- ① ② SEA BREAM FILLET  
with Seasonal Boiled Greens, Carots, Courgettes and Lemon Sauce
- ① FRESH TUNA FILLET  
with aromatic "Tabbouleh"
- ① ② SAUTÉED FISH FILLET OF THE DAY  
with Seasonal Boiled Greens, Carots, Courgettes and Olive Oil
- ① ② FRESH GRILLED PAGRUS  
with Seasonal Boiled Greens, Carots, Courgettes and Lemon Sauce
- ① ② FRESH FISH OF THE DAY

## DESSERTS

- ① LEMON TART  
with Lemon Cream and Burnt Meringue
- ① CHOCOLATE CAKE Dark Chocolate Ganache
- ① NAMELAKA  
with Caramelised White "Valhrona" Chocolate
- ① ② ③ APPLE PIE VEGAN
- ① ② ICE-CREAM  
Vanilla Madagascar | Chocolate | Pistachio | Lemon Sorbet
- ① ② ③ SEASONAL FRUITS



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## 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 | TSIKODIA ROUSSANNE |  
40%abv | CHANIA

OPUNTIA | PRICKLY PEAR DISTILLATE | 35%abv |  
HERAKLION

## 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

SPRITE | FANTA ORANGE |  
FANTA LEMON

SCHWEPPE'S SODA WATER

SCHWEPPE'S TONIC WATER

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

ILIANA MALIHIN | OMADI | LIATIKO |  
38%ABV | RETHYMNO

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