



LEMONOKIPOS
RETHYMNO

Consultant Chef: Ettore Botrini

STARTERS TO SHARE

SOURDOUGH BREAD

Anthogalo (sheep and goat butter), Extra Virgin Olive Oil from Rethymno

OLIVES OF CRETE

Tsounati Olive, Marinated in Extra Virgin Olive Oil from Rethymno and Fresh Oregano

TZATZIKI

Crispy Potato Leaves, Cucumber Pickle, Fennel Oil

"TARAMAS" WHITEFISH ROE

Olive Powder, Herb Oil, Tamarisk

FAVA BEAN PURÉE

Sweet Cretan Cherry Tomato, Fried Onion, Caper Leaves

MELITZANA BAKED EGGPLANT

Roasted Florina Peppers, Marinated Anchovies, Samphire

CRETAN DAKOS

Barley Rusk - Bread with Grated Fresh Tomato, Local White Cheese and Capers

FENNEL PIE

Local Greens, Cretan Galomizithra Cream Cheese from Rethymno

"DOLMAS" STUFFED VINE LEAVES

Rice with aromatic Herbs, Semi-Salted Mackerel, Kefir Sauce

SEA BASS CARPACCIO

Fennel Root, Fried Caper, Botargo, Citrus Fruits Vinaigrette, Tamarisk

SEA BREAM TARTAR

Basil, Buckwheat, Purslane, Olive Oil, Herbs

MARINATED FISH OF THE DAY SAVORO

Raisins, Rosemary, Aged Vinegar

VALLEY SHRIMP RAW

Tomato, Lemon Marmalade, Chervils

GARIDA FRITTA

Prawns, Garlic Confit, Lime, Cucumber

GRILLED OCTOPUS

Petimezi Glaze, Black-Eyed Peas Salad with Herbs, Roasted Tomato Vinaigrette

METBALLS LIKE KEBAB

Tahini Yoghurt, Roasted Tomato and Pepper Sauce

ORGANIC SAUSAGES STUFFED WITH LOCAL 'STAMNAGATHI' GREENS

FRESH FRENCH FRIES

SALADS

BEETROOT SALAD

With Walnut Pesto, Apricot, Yoghurt

GARDEN SALAD

With Galomizithra Cheese from Rethymno, Avocado, Pear, Kale, Watercress, Mustard Leaves, Roasted Hazelnuts and White Balsamic Dressing

GREEK SALAD

With Cretan Tomato, Armenian Cucumber, Pickled Samphire, Purslane, Cretan Olives, Onion, Caper Leaves, Feta Cheese

SEASONAL GREENS SALAD

With Mizithra Cheese from Rethymno, Tomato, Garlic Oil

MAIN

FETTUCCE SHRIMP

Handmade Pasta, Pumpkin, Peanut Pesto

MUSHROOM ORZO PASTA

Porcini, Porto Bello, Black Trumpet Mushrooms

SQUID

Parsley Root, Spinach, Garlic and Sage Flavored Bread

STEAMED SEA BASS FRICASEE FILLET

Fennel, Seasonal Boiled Greens, Assyrtiko

GRILLED RED SNAPPER FILLET

Asparagus, Mussels, Tamarisk, Leek

FISH OF THE DAY

Steamed Vegetables, Seasonal Boiled Greens, Olive Oil and Lemon Sauce

KLEFTIKO ROASTED LAMB

Cooked in White Wine, Fresh Lemon Juice & Herbs - served with Baby Potatoes

LAMB

Ksinohondros (Cracked Cereals), Fresh Cream Butter, Dry Flowery Cheese, Eggplant

BEEF SHORT RIB

Trahanas (Buttermilk Pasta), Black Trumpet Mushrooms, Lemon, Aged Gruyere Cheese

PORK BELLY ORGANIC

ROASTED ROOSTER

Green Beans, Sofrito

PORK IBERICO CARRE

RIB EYE BLACK ANGUS

All our meats are accompanied by potato wedges.

SIDE DISHES

ROASTED ASPARAGUS

Aioli, Shallot

POTATO ESPUMA

Porcini Powder, Coffee

FRESH FRENCH FRIES

PLEASE INFORM THE STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS