



LEMONOKIPOS
RETHYMNO

À LA CARTE MENU

STARTERS TO SHARE

SOURDOUGH BREAD & ASSORTMENT
extra virgin olive oil, marinated olives from Crete

CRETAN MARINATED OLIVES
in extra virgin olive oil from Rethymnon with lemon, fresh oregano & thyme

SEA BASS THINLY SLICED
with olive oil, thyme, chilli, wakame seaweed, in citrus fruit juice & Bottarga from Mesologgi

TUNA TARTARE
with citrus fruit juice, avocado, mango & fresh coriander

‘DOLMADAKIA’ & yogurt
hand-rolled vine leaves stuffed with rice, fennel & mint

TZATZIKI
Greek yogurt with garlic & cucumber

TARAMAS
cod roe mousse (tarama) & Bottarga from Mesologgi

SMOKED EGGPLANT
with roasted Florina peppers, Greek barrel matured feta cheese

HUMMUS
with tahini, lemon juice, crispy chickpeas, sumac & extra virgin olive oil

FAVA
yellow split pea purée, caper leaves from Tinos & caramelized onion

TRILOGY OF SPREADS
with tzatziki, taramas, smoked eggplant

‘SAGANAKI’
fried aged Gruyere cheese from Rethymno served with homemade tomato marmalade

HOMEMADE FRENCH FRIES
with Galeni Cretan cream cheese & sage

FRIED CALAMARI
served with tarama (cod roe mousse) & herb oil

GRILLED OCTOPUS
with organic vinegar, cherry tomatoes, fava purée, caper leaves from Tinos

ZUCCHINI FRITTERS
‘Kolokithokeftedes’ served with yogurt

‘MINI’ CHICKEN SKEWERS (2PCS)
with Cretan oregano, smoked lemon sauce, yogurt & cucumber

BEEF MEATBALLS
with Greek yogurt sauce, served with homemade pita

PORK SAUSAGES
stuffed with organic wild greens ‘Stamnagathi’ BIO

HOMEMADE MINI PIES ‘Hortopitakia’
with fennel, spinach, chard & sorrel, Galeni cheese from Crete

SALADS

CRETAN TOMATOES
extra virgin olive oil, caper leaves, pickled samphire (kritamo) carob rusk bites & xynomyzithra cheese from Rethymnon

GARDEN SALAD
galomizithra cheese from Rethymno, avocado, pear, kale, watercress, mustard leaves, roasted hazelnuts & white balsamic dressing

DAKOS
Traditional Cretan salad with barley rusks, barrel-aged feta & caper leaves from Tinos

GREEK SALAD
Cretan tomatoes, Armenian cucumber, pickled samphire, purslane, olives, onion caper leaves, feta, peppers & Extra Virgin Olive Oil of Rethymnon

WILD GREENS ‘Stamnagathi’
or SEASONAL GREENS
Galeni cream cheese from Crete, tomato & Extra Virgin Olive Oil

MAINS From the sea

SEA BASS FILLET SAUTÉED
served with steamed vegetables, lemon sauce & extra virgin olive oil

LINGUINE SEAFOOD
with shrimp, quince (white clams), mussels, bisque & lemongrass

GRILLED PAGRUS FILLET
served with seasonal boiled greens, asparagus & mussels

GRILLED TUNA FILLET
served with seasonal boiled greens, tomato & avocado

CATCH OF THE DAY FILLET
served with seasonal boiled greens, asparagus & mussels

WHOLE FISH OF THE DAY
grilled served with steamed vegetables, seasonal boiled greens extra virgin olive oil & lemon sauce.
Speak with your server for more information.

From the land

KLEFTIKO (SLOW-ROASTED LAMB)
cooked in white wine, fresh lemon juice & herbs, served with baby potatoes

LAMB CHOPS FROM CRETE
served with homemade potato wedges, tzatziki, grilled greens & smoked lemon

PORK STEAK
served with homemade french fries & green salad

GRILLED BEEF STEAK *

RIB EYE BLACK ANGUS *

* Beef Steak and Rib Eye are accompanied by homemade potato wedges & grilled vegetables.

PLEASE INFORM THE STAFF OF ANY ALLERGIES
OR DIETARY RESTRICTIONS

LEMONOKIPOS.COM

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.
PRICES ARE AFTER V.A.T AND ALL OTHER MANDATORY TAXES: 13% V.A.T FOR FOOD, WATER& TEA, 24%: FOR ALCOHOL & FRESH JUICE. 0.5% MUNICIPAL TAX.
THERE ARE COMPLAINT FORMS AVAILABLE IN SPECIFIED BOX NEXT TO THE ENTRANCE FOR THE FORMULATION OF ANY COMPLAINT. 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)



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