

Clay-pot Sourdough Bread 1.50€
baked over a grapevine leaf · served with grated tomato, olive oil

Garlic Bread 5.00€

SPREADS

Tzatziki 6.00€

‘Tyrokafteri’ (Spicy feta cheese dip) 6.50€

Fava (Yellow split pea purée) 6.50€

STARTERS

Ntakos with ‘Myzithra’ cheese 6.00€

Fried Potatoes 5.00€
with sea salt

Kalitsounia of Mousafirissa 2.00€
Assorted ανά τεμάχιο

Crispy Saganaki 6.50€
with feta, sesame, honey cream

Staka 7.00€
+ Eggs 10.00€

Meatballs with Feta 7.00€
served with yoghurt and mint

Village Sausages 8.00€

Pan-fried Mushrooms 9.00€
with baby potatoes and garlic butter

SALADS

Chania 9.50€
Tomato, cucumber, olives, onion, pepper, caper, myzithra cheese, paximadi (Cretan barley rusk), olive oil, caper leaves, sea salt

Kissamos 10.00€
Seasonal greens, fresh anothiro cheese, potatoes, courgette, avocado, olives, lemon, olive oil, sea salt

Politiki 11.00€
A variety of cabbages, carrot, celery, celeriac, green apple, parsley, mint, spring onion, vinegar, olive oil, sea salt



TRADITIONAL PASTA & RICE

Pilaf with Chicken and Hogget 28.00€
for 2 persons · free-range village chicken

‘Skioufichta’ pasta 8.00€
with graviera cheese and freshly ground pepper

‘Hilopites’ pasta with Braised Lamb 16.00€
with dried anothiro cheese

TRADITIONAL DISHES OF MOUSAFIRISSA

Lamb with Artichokes 16.00€
with ‘stamnagathi’ greens, enriched with yoghurt, herbs and lemon

Lamb Patties 14.00€
with ‘knisari’ and aubergine cream

Pork Neck Chops 16.00€
with staka and fried potatoes

GRILL

Village Chicken Ribs 15.00€

Lamb Chops 19.00€

Pork Belly Steaks 14.00€

Cretan Tomahawk Steak (~650-750gr) 16.00€

DESSERTS

‘Xerotigana’ (Cretan fried pastry) 7.00€
with caramelised apples and cinnamon cream

Orange Pie 8.00€
with orange marmalade cream and vanilla ice cream

Walnut Cake 9.00€
with chocolate mousse, caramelised walnuts and chocolate ice cream



From the land to the plate.

Everything we serve comes from just around the corner —
from the farmers and producers we know by name.