

## *À la Carte Dining*

Our À la Carte Restaurant, *Meremeti*, focuses on authentic Cretan recipes with a gourmet twist. Dishes are largely based on local flavours with certain recipes revealing influences from neighbouring Mediterranean kitchens. All dishes are prepared with the finest, locally sourced products.

*The following menus will be available this season:*

### *Lobster Special*

#### FRIDAYS

A sophisticated menu for true seafood lovers. Enjoy a six course meal featuring two of our Chefs' specialties: traditional fish soup and lobster spaghetti.

##### Hors d'oeuvres

Greek shrimp *Saganaki* on bruschetta

##### Soup

Greek-style fish soup  
[per person]

##### Appetizer

Shrimp cocktail  
[per person]

##### Salad

Mixed greens, seasonal fruit, pomegranate, mint and balsamic cream with roasted sesame

##### Main

Lobster spaghetti with a spicy red sauce

##### Dessert

Chocolate biscuit nest with vanilla mousse and lime drizzle along with a seasonal fruit platter

**€50,00 per person**

### *Eat Like-a-Local*

#### TUESDAYS

These menus have been designed for those who wish to explore authentic Cretan cuisine. They offer a selection of the island's most popular delicacies. Fusion cooking in its simplest form: a marriage of the traditional and the modern.

##### Hors d'oeuvres

Cretan *Dakos* with freshly chopped tomatoes, Feta mousse, olives and capers

##### Appetizer

Fried *Mizithra* cheese with molasses and roasted sesame

##### Salad

Mixed greens, Cretan smoked pork: *Apaki*, green apple and balsamic cream

##### Main

Traditional *Gamopilafo* or 'wedding' pilaf. A Cretan risotto cooked in meat broth and served with lamb

##### Dessert

Traditional *Boureki* with *Mizithra*, mint leaves and honey served with *Raki*

**€35,00 per person**

##### Hors d'oeuvres

Mini Cretan bites with cherry tomatoes, avocado and eggplant salad dip: *Melitzanosalata*

##### Appetizer

Fried local cheese  
*Graviera Saganaki*

##### Salad

Cretan salad with tomato, cucumber, onion, capers, boiled potato and egg with virgin olive oil

##### Main

Fresh Cretan pasta *Skioufihta* served with carob, mushroom and local *Anthotyro* cheese

##### Dessert

Fruit salad with a refreshing basil dressing

**€35,00 per person**

**Every Tuesday & Friday**

19:30 – 22:00

Please book your table at the Front Desk or with our Guest Relations Officer at least one night in advance (cut-off time: 20:00pm).

*\*If you have any dietary requirements please notify a member of staff. Our Chef will tailor the menu of choice accordingly.*

*Drinks:* water and soft drinks are included. A wine and cocktail list are also available at an extra price.