



BOTANICAL GARDEN OF CRETE

*Botanical Garden Restaurant embraces **Farm to Table** as a way of life - sourcing **local, seasonal, sustainable** ingredients at their peak.*

***Fresh herbs** from our garden celebrate the **authentic flavors of Crete**.*

A nourishing dining experience. A true connection to nature.

THE BOTANICAL EXPERIENCE

WOOD-FIRED BREAD / A TRADITIONAL LOCAL RECIPE (V)

whole wheat bread served with extra virgin olive oil, local olives, anthogalo cheese

Anthogalo

Made from the cream that rises to the top of boiling sheep or goat milk. Traditionally served as a part of a nutritious breakfast.

Extra Virgin Olive Oil

Crete produces some of the world's highest-quality olive oil, thanks to its fertile soil, sunshine and old cultivation traditions.

We proudly use extra virgin olive oil in all our dishes, enhancing them with its pure, natural richness.

(V) VEGETARIAN – (VG) VEGAN – (BIO) ORGANIC

Please inform us of any allergies or dietary requirements.



BOTANICAL GARDEN OF CRETE

SALADS

GREEK SALAD (V)

with a local variety of tomatoes, mizithra - local Cretan cheese and extra virgin olive oil

MITATO (V)

with a local variety of tomatoes, Graviera PDO cheese, basil and extra virgin olive oil

Mizithra Cheese

Cretan whey cheese made from sheep's or goat's milk, known for its delicate flavor.

Anthotyros Cheese

Fresh Cretan cheese made from sheep's or goat's milk. Mild, soft flavor and delicate milky sweetness.

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STARTERS

TZATZIKI (V)

full fat yoghurt, extra virgin olive oil, garlic, cucumber, sea salt

STAKA

served with potatoes, eggs and apaki

OFTES POTATOES (VG)

slow-roasted potatoes, served with garden's herbs

KALITSOUNIA (V)

Authentic Cretan handmade pies, prepared using traditional village recipes

- *spinach and mizithra cheese (3 small pies per portion)*
- *tiromalama Cretan soft cheese (3 small pies per portion)*

MINOAN HANDMADE PIE

- *pie with wild fennel from the garden (VG)*
- *pie with wild fennel from the garden, staka, spearmint (V)*

FAVA (VG) (BIO)

split peas with caramelized onion and extra virgin olive oil

VELOUTÉ SOUP (V)

seasonal vegetables, avocado, topped with cheese

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STARTERS

KSANIGO

lamb livers slow-cooked in a Minoan clay pot with vinegar and rosemary

KOPELI

Signature Dish

carob pie with apaki, Graviera PDO cheese, garden's herbs, orange balsamic glaze

SAUSAGE (BIO)

pork sausage from Vavourakis Farm, stamnagathi, thyme

Apaki

Smoked pork, cured since ancient times with wild herbs and vinegar.

Staka

Rich buttery cream from Crete, slowly cooked from sheep's milk.

Stamnagathi

Wild greens with delicate bitterness, foraged on Crete Island.

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MAIN DISHES COOKED ON WOOD FIRE

BOUREKI (V)

potatoes, zucchinis, mizithra cheese, garden's herbs

EGGPLANTS WITH HERBS (V)

slow-cooked in a Minoan clay pot served with mizithra

SKIOUFIHTA HANDMADE PASTA

- *with cherry tomatoes, staka, fresh basil (V)*
- *with cherry tomatoes, staka, fresh basil and apaki*

MEMORIES

Signature Dish

lamb cooked with Malotira (endemic Cretan tea) and marjoram, served with bulgur on the side

AMALTHEIA

Signature Dish

slow-cooked lamb served with greens, Cretan cheese sauce, staka, wild herbs from the garden

FIG HARMONY

Signature Dish

pork fillet with dried figs, honey, cognac, petimezi, spearmint sauce

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MAIN DISHES COOKED ON WOOD FIRE

STEAK ON CAST IRON (BIO)

pork from Vavourakis Farm

THE CITRUS GARDEN

Signature Dish

chicken fillet with homemade sauce from citrus fruits, kaffir lime

ROOSTER WITH CHILOPITES

Traditional Greek pasta made from flour, eggs and milk

CHICKEN FILLET ON CAST IRON

with garden's herbs

KLEFTIKO (BIO)

pork, vegetables, Graviera PDO cheese and anthogalo, cooked and served wrapped to enhance the flavor

Skioufihta

*Handcrafted Cretan pasta from sheep's or goat's milk.
Rich, tangy flavor and earthy notes.*

Petimezi

*Traditional syrup from concentrated grape must.
Rich, caramel-like sweetness, fruity notes.*

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JUICES

HOMEMADE LEMONADE *with mint*

HOMEMADE ICE TEA *with malotira, sage and lemon verbena*

FRESH ORANGE JUICE

GRAPEFRUIT JUICE

FRESH ORANGE AND GRAPEFRUIT JUICE *with basil*

FRESH ORANGE AND BITTER ORANGE JUICE *with spearmint*

COFFEES

ESPRESSO

FREDO ESPRESSO

CAPPUCCINO

FREDO CAPPUCCINO

LATTE

ICED LATTE

GREEK COFFEE

AMERICANO

FRAPPE COFFEE

HOT CHOCOLATE

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DESSERTS

BOTANICAL GARDEN CHEESECAKE

Signature Dish

carob biscuits and homemade marmalade

ORANGE PIE *with vanilla ice cream*

HOMEMADE SHEEP YOGHURT

served with fruits, bee pollen and honey

Our yoghurt is carefully crafted using time-honored traditional methods

SFAKIAN PIE

stuffed with mizithra cheese, topped with local thyme honey

Traditional pie from the region of Sfakia in Crete. A unique combination of saltiness and sweetness

SPOON SWEET (VG)

choice of bitter orange, bergamot, quince, grape, cherry, fig

ICE-CREAM

- *scoop vanilla, chocolate, strawberry, melon, pistachio*
- *scoop gluten-free vanilla (VG)*
- *scoop pomegranate*

SORBET (VG)

- *scoop orange, peach, mango*
- *red fruits*

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LOCAL BEERS

APOKORONAS KARGA 0,330lt (bottle) *Lager Fresh Beer*

AZATIS MADARA 0,330lt (bottle) *Herbal Ale*

AZATIS FALCONI 0,330lt (bottle) *Dunkel Honey Weiss*

LAFKAS CHANIOTISSA 0,330lt (bottle) *Orange Wit*

LAFKAS 0,330lt (bottle) *alcohol-free*

LYRA 0,330 lt (bottle) *Golden Ale*

XAOΣ LOCKI 0,330lt (bottle) *Pale Ale*

XAOΣ MIDNIGHT 0,330lt (bottle) *Porter*

CHARMA 0,250lt / 0,400lt (draft) *Lager Fresh Beer*

SPIRITS

METAXA 5*

OUZO *glass*

OUZO *200 ml*

WATER

STILL WATER 1lt

SPARKLING WATER 0,330lt/1lt

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