



BOTANICAL GARDEN OF CRETE

FROM FARM TO TABLE - SEASONAL DISHES

BOTANICAL SUMMER SALAD (V)

Signature Dish

with seasonal vegetables, black eyed beans, eggs, Graviera PDO cheese and extra virgin olive oil

HARMONY SALAD (V)

Signature Dish

with zucchinis, zucchini flowers, cherry tomatoes, mizithra cheese, avocado, spearmint, basil and citrus dressing

KAVOUSI

Signature Dish

eggplants with homemade xynohondros (from sheep's milk and ground wheat), roasted vegetables, caramelized onions, sesame and yogurt sauce with basil

CHORTA (V)

mountain greens served with potatoes and eggs

Handpicked from the surrounding area, varying with the seasons

DOLMADAKIA (VG)

grape leaves stuffed with rice and garden's herbs

ROASTED EGGPLANT SPREAD (VG)

with red peppers, garlic, fresh parsley and extra virgin olive oil

MADARITISSA (V)

handmade pastry filled with seasonal greens, herbs from the garden, mizithra cheese and extra virgin olive oil

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.*