

ROOM SERVICE MENU

FOR ORDERS DIAL 117 - ROOM SERVICE AVAILABLE FROM 08:00-21:00

Breakfast Options

CRETAN BREAKFAST (PER PERSON) - €10

Cretan 'loukoumades' doughnuts with honey / Cretan barley rusk with two poached eggs, fresh grated tomato sauce and Cretan graviera cheese / fresh orange juice / herbal tea

CONTINENTAL BREAKFAST (PER PERSON) - €6.5

Coffee or tea of your choice or hot chocolate or milk / vanilla cake / white or brown toast / butter / jam and honey

AMERICAN BREAKFAST (PER PERSON) - €8.5

Two eggs your way / white or brown toast / bacon / baked beans / fresh orange juice / filter coffee

All-day Dining * Snacks

📍 GREEK SALAD - €7.5

Tomato, cucumber, peppers, Cretan olives, onion, fine oregano and Greek feta cheese

CHICKEN SALAD - €8

Lettuce, carrot, zucchini, 'ladotyri' oil-preserved cheese from Mytilini island, mint, fresh orange juice dressing

OMELET OF YOUR CHOICE - €8

Options: ham, bacon, tomato, pepper, spinach, onion, feta cheese, potatoes

CHEESE AND COLD CUT PLATTER (2 PEOPLE) - €8.5

Variety of Greek cheese and cold cuts

CHICKEN PITTA - €8.5

Smoked fillet of chicken served on a Greek pitta break with Cretan cream cheese 'galeni', fine herbs, wild rocket and peppers

– Served with salad –

📍 MULTIGRAIN BAGUETTE SANDWICH - €7.5

Small multigrain baguette with grilled vegetables, baby spinach, caramelised onion jam and grilled 'manouri' cheese

– Served with salad –

SPAGHETTI BOLOGNESE - €9

📍 SPAGHETTI NAPOLETANA - €7.5

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Main Courses

PALM BURGER - €10

With juicy beef, brioche bun, herb yoghurt sauce, bacon, tomato and caramelised onion jam

MOUSSAKA - €12.5

Luscious layers of sweet aubergine, zucchini, potatoes, juicy veal minced meat cooked in a tomato-based sauce, topped with creamy béchamel sauce and grated Cretan cheese

GRILLED CHICKEN - €13.5

With fried potatoes, Greek pitta bread and avocado salad

PORK SOUVLAKI

Marinated with Cretan herbs, served with fried potatoes, Greek pitta, tzatziki

- €13.5

GRILLED HEAD BREAM - €15

Slow cooked head bream fillet with mussels and vegetables, seasoned with saffron, white wine and lemon sauce
– Served with rice –

Desserts

FRESH SEASONAL FRUIT - €7

CHOCOLATE SOUFFLÉ - €7

With vanilla ice cream

KATAIFI - €7

Greek traditional shredded dough 'kataifi' pastry with nut filling and honey syrup

YOGHURT WITH HONEY - €6

Cow milk yoghurt served with Cretan thyme honey

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BABY & KIDS MENU

GRILLED CHEESE AND TURKEY TOASTED SANDWICH - €4.5

Served with vegetable sticks

MINI GREEK SALAD - €5.5

With tomato, cucumber, peppers, olives, onion, oregano and feta-cheese

GRILLED CHICKEN BREAST - €6.5

With fried potatoes

FISH FILLET - €7

Sea bass with rice

BABY PURÉE - €5

Option of beef, vegetables or fruit purée

In all our recipes we use extra-virgin olive oil, sourced from our family-owned olive trees located in the mountain village of Fourni, Crete.

Prices include all legal charges (24% VAT).

Please inform us of any allergies or special dietary requirements that we should be aware of while preparing your meal.

Chef: Vasilis Dimitriou

Toutes nos recettes sont à l'huile d'olive vierge extra, que nous produisons nous-mêmes à Fourni (Crète).

Les prix indiqués incluent la TVA.

N'hésitez pas à nous faire part de toute allergie ou de tout besoin dont nous devons tenir compte lors de la préparation de votre plat.

Chef: Vassilis Dimitriou

Σε όλες τις συνταγές χρησιμοποιείται έξτρα παρθένο ελαιόλαδο από την Φουρνή Κρήτης δικής μας παραγωγής.

Οι τιμές είναι σε Ευρώ € και περιλαμβάνονται όλες οι νόμιμες επιβαρύνσεις και φόρους.

Παρακαλούμε πολύ να μας ενημερώσετε για οποιαδήποτε αλλεργία ή διατροφική ιδιαιτερότητα που πρέπει να ξέρουμε κατά την προετοιμασία του γεύματος σας.

Υπεύθυνος Chef: Βασίλης Δημητρίου

ROOM SERVICE

★ CREATIVE COCKTAILS ★

BACK TO THE FUTURE / €12

Peach-Infused Gin,
Grapefruit Juice, Sugar,
Mint, Top-up Soda
+ Fresh, Herbal, Fizzy +

THAI TOMMY'S / €12

Tequila, Agave, Chilly
Syrup, Ginger, Lime,
Lemongrass Foam
+ Fresh, Sour, Spicy +

MEDITERRANEAN FEELINGS

/ €12

Mastiha, Calvados, Pear
Marmalade, Lime,
Cranberry Bitter
+ Fruity, Sweet, Low ABV +

LADYBUG / €12

Cucumber-Infused Aperol,
Cretan Herbs and Black
Pepper Syrup, Lime, Foam
of Apple
+ Fresh, Herbal, Low ABV +

ROSE GARDEN / €12

Dark Rum, Spiced Syrup,
Lime, Strawberry Purée,
Rose-Infused Foam
+ Floral, Sweet, Spicy +

BANOFFEE / €12

Praline-Infused Rum and
Banana, Cointreau, Cherry
Soda
+ Fruity, Fizzy +

HONEY BLOSSOM / €12

Jack Daniel's Honey,
Cointreau, Chilly-Honey
Syrup, Lime, Angostura
Bitters
+ Sweet, Spicy +

CARIBBEAN FLAVORS / €12

Caribbean Rum, Amaretto,
Mango, Orange, Maple
Syrup, Chocolate Bitters,
Sphere of Mango
+ Sweet, Fruity +

ANOTHER PALOMA / €12

Mezcal, Tequila, Aperol,
Lime, Agave, Pink
Grapefruit Soda
+ Smoked, Sour, Fizzy +

THE MELLOW / €12

Vodka, Orgeat Syrup, Orange, Sugar, Lime, Basil Leaves, Angostura Bitters
+ Fresh, Herbal, Sweet, Sour +

★ NON ALCOHOLIC COCKTAILS ★

CITRUS FIZZ / €7

Seedlip Grove, Orange
Marmalade Cordial, Top-up
Sparkling Water

SOUR BLOSSOM / €7

Seedlip Grove, Lime,
Orange, Sugar

PANOMA / €7

Seedlip Grove, Lime, Sugar,
Top-up Pink Grapefruit
Soda

★ CLASSIC COCKTAILS ★

ALL DAY

MOJITO / €8
CAIPIRINHA / €8
DAQUIRI / €8
PIÑA COLADA / €9
MINT JULEP / €9
NEGRONI / €9

GIN FIZZ / €8
COSMOPOLITAN / €8

APERITIVO

APEROL SPRITZ / €10
AMERICANO / €8
MANGO BELLINI / €10
PIMM'S CUP / €8
BLOODY MARY / €9
MARTINI COCKTAIL / €9

AFTER DINNER

ESPRESSO MARTINI / €8
AMARETTO SOUR / €8
WHISKEY SOUR / €8
OLD FASHIONED / €9
MANHATTAN / €9

ROOM SERVICE

APERITIF

Ouzo € 5
Raki € 3,5
Martini € 6
Campari € 7
Long Drinks € 8
Special Long Drinks € 10
Premium Long Drinks € 12

WHISKEY

* Blended *
Johnnie Walker Red Label € 7
Cutty Sark € 7
Johnnie Walker Black Label € 8
* Single Malt *
Glenfiddich 12years € 10
Talisker 10years € 12
Lagavulin 16years € 15
Macallan 12years € 15
* Bourbon *
Four Roses € 7
Jack Daniel's € 8
Bulleit € 10
* Irish *
Jameson € 7
Jameson Black Barrel € 10
* Japanese *
Nikka from the barrel € 15

BRANDY/COGNAC

Metaxa 5* € 6
Metaxa 7* € 8
Courvoisier V.S.O.P. € 10
Hennessy € 10

BEERS & DRAFT

Fix (330ml) € 3.5
Mythos (330ml) € 3.5
Heineken (330ml) € 3.5
Stella Artois (330ml) € 4.2
Corona (330ml) € 5
Cretan Beer € 4.5
Alcohol Free Beer € 3
Draft Beer (500ml) € 5
Draft Beer (300ml) € 3.5

GINS

Gordons € 7
Beefeater € 7
Bombay € 7
Tanqueray € 8

* Special *

Tanqueray 10years € 10
Hendrick's € 10

* Premium *

Gin Mare € 12
Monkey 47 € 12
Botanist € 12

TEQUILA

Jose Cuervo Silver/Yellow € 7
Ocho € 7

* Special *

Don Julio Reposado € 10

* Premium *

Patron Anejo € 15

LIQUEURS

Amaretto € 7
Baileys € 7
Tia Maria € 7
Drambuie € 7
Cointreau € 7

WINE

Glass of Wine (175ml) € 4.5
Glass of Dessert Wine (125ml) € 5
CAIR Brut (200ml) € 10
Moët & Chandon Champagne (200ml) € 22

VODKA

Stolichnaya € 7
Absolut € 7
Smirnoff € 7

* Special *

Ciroc € 10
Ketel One € 10

* Premium *

Belvedere € 12
Grey Goose € 12
Beluga € 12

RUM

Havanna 3years € 7
Bacardi € 7

* Dark *

Bacardi Oakheart € 8
Diplomatiko Mantuano € 8

* Aged *

Platention Jamaica 2001 € 10
Zacapa 23 € 14

DIGESTIVES

Mastiha € 6
Grappa € 6
Limoncello € 6



Herbs from our herb garden are used in preparation of our cocktails.
Please inform us of any allergies. All legal charges (VAT) are included in the prices.
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Bar Manager: Chrisanthi Sideri

ROOM SERVICE

NON ALCOHOLIC DRINKS

- Soft drinks (250ml) € 2.8
- Mineral water (1lt) € 2.2
- Mineral water (750ml) € 1.7
- Sparkling water (330ml) € 3.5
- Sparkling water (1lt) € 5
- Red bull € 4
- Mastiqua € 5

PREMIUM BEVERAGES

- 3 CENTS € 5
- Pink Grapefruit soda € 5
- Gingerbeer € 5
- Aegean tonic € 5
- Cherry soda € 5

SMOOTHIES & MILKSHAKE

- *STRAWBERRY-BANANA* € 6.5
Banana-strawberry-yoghurt-milk-honey-cinnamon
- *COCONUT* € 6.5
Coconut milk-banana- mango-pineapple
- *BANANA* € 6.5
Banana-yoghurt-milk-honey
- *TRIPLE BERRY BLEND* € 6.5
Blackberry-strawberry-raspberry-milk-honey
- MILKSHAKE of your choice € 6



HEALTHY FRESH JUICES

- *APPLE-GINGER* € 6
Apple-lime-ginger-honey
- *SUNSHINE* € 6
Orange-carrot-ginger-fresh mint
- *CUCUMBER* € 6
Green apple-lemon-celery-parsley-cucumber
- *FRESH BLACK LEMONADE* € 6
Lemon-ginger-honey-natural activated carbon
- *FRESH ORANGE/LEMON JUICE* € 5
- *FRESH MIXED JUICE* € 6

HOT BEVERAGES

- Greek Coffee (single) € 3
- Greek Coffee (double) € 3.5
- Espresso € 3
- Double Espresso € 4
- Americano € 3
- Macchiato € 3.5
- Double Macchiato € 4
- Cappuccino € 4
- Double Cappuccino € 4.5
- Instant Coffee € 3
- Hot Chocolate € 4
- Lumumba € 5.5
- Tea (pot) € 3
- Cretan Herbal Tea (pot) € 3

COLD BEVERAGES

- Nescafe Frappé € 3
- Freddo Espresso € 4
- Freddo Cappuccino € 4.5
- Affogato (espresso with vanilla ice cream) € 5.5
- Nescafe Frappé Baileys € 6
- Nescafe Frappé with vanilla ice cream € 5.5
- Ice Tea (lemon or peach) € 3

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