

REFRESHMENTS

Mineral water 1lt 2€
Sparkling water 750ml 5,5€
Cola, cola zero, gazoza, soda,
lemonade, orangade, 250ml 3€

BEERS

Draft Mamos 400ml 5€
Fischer 330ml 5€
Lyra (local) 330ml 5,5€
Guinness 7€
Alcohol free beer 5€
Porphyrogenis west coast IPA 9€

COFFEE

Espresso 3€
Double espresso 4€

CHAMPAGNE & SPARKLING WINES

Moet & Chandon Imperial Brut 750 ml 120€
Moet & Chandon Ice Imperial 750 ml 150€
Moet & Chandon Ice Imperial Rose 750 ml 150€
Moscato d'asti 200ml / 750 ml 9€ / 35€

COCKTAILS

APEROL SPRITZ
Aperol, prosecco, soda 9€

METAXA SPRITZ
Metaxa orange 5*, Honey & mountain tea syrup, lime, soda 9€

MOJITO / MOJITO STRAWBERRY
Bacardi, soda, fresh lime, fresh mint, brown sugar / strawberries 9€

PORNSTAR
Elite vodka, Vanilla syrup, passion fruit syrup, lime juice 10€

OLD FASHION
Burbon whiskey, orange ride, sugar syrrup, bitter 9€

NEGRONI
Bombay, Campari, Martini rosso, orange ride 9€

VIRGIN MOJITO / VIRGIN MOJITO STRAWBERRY
Soda, fresh lime, fresh mint,brown sugar / strawberries 7,5€

AT BREEZE ROOF RES
TAURANT, WE SERVE
AUTHENTIC CRETAN
FLAVORS AND MEDI
TERRANEAN-INSPIRED
DISHES, CRAFTED
WITH FRESH, LOCAL
INGREDIENTS. OUR
MENU BLENDS TRADI
TIONAL RECIPES WITH
A MODERN TWIST, OF
FERING SOMETHING
FOR EVERY TASTE —
FROM SEAFOOD AND
MEATS TO VEGETARI
AN OPTIONS AND RE
FRESHING DESSERTS

Responsible according to the law: Nikolakakis Antonis
Prices includes: VAT 24%

THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT
HAS NOT BEEN RECEIVED (RECEIPT OR INVOICE)"

DIPS

Bread, olive paste dip, extra virgin olive oil of our production, carob rusk, fresh oregano of our production, Falasarna salt, multi-grain breadsticks. 2,5€ / person

STARTERS

CHEESE LOUKOUMADES (4 pcs)
Served with tomato marmalade. 12€

DIP VARIETY
Tzatziki, white tarama mousse, split peas
served with focaccia-style pita bread 12€

TRADITIONAL KALITSOUNIA, FRIED (2 with cheese, 2 with greens) 9€

VEAL CARPACCIO
Cretan gruyere flakes, arugula, mayonnaise, Aegina pistachio, truffle oil. 14€

TUNA TARTARE
Fresh tuna chunks, avocado cream, black & white sesame, orange fillet, handmade cuttlefish ink crackers. 14€

SEA BASS CEVICHE
Fresh sea bass marinated in passion fruit, sweet potato foam, crispy fish skin chips. 15,5€

MARINATED ANCHOVIES
Fresh anchovy, marinated with fleur de sel, served with tomato and thyme jelly 9€

STEAMED MUSSELS
Whole mussels with garlic, onion, leek & parsley, deglazed with white wine. 11€

GRILLED EGGPLANT
Grilled Eggplant with Beetroot Hummus
confit cherry tomatoes, Cretan mizithra cream, fried chickpeas, basil pesto. 12,5€

SHRIMP SAGANAKI
Sautéed shrimp accompanied by feta cheese, green pepper, bukovo, tomato sauce. 14€

SALADS

CRETAN VILLAGE STYLE SALAD
Tomato, cucumber, onion, spring onion, cherry tomatoes, pepper, olives, capers, and bites of carob rusks, dressed in extra virgin olive oil with feta or Cretan mizithra cheese 9,5€

DAKOS FLOWERPOT
Deconstructed dakos with carob "soil", olives, kritamo (sea fennel), caper leaves, Cretan tomato purée, Cretan mizithra cream, and extra virgin olive oil. 9,5€

VEGETABLE CAPRESE
A twist on the classic Caprese: grilled vegetables, bocconcini mozzarella, pine nuts, tomato tartare, pesto, and basil oil. 11€

CHICKPEA & OCTOPUS SALAD
Grilled octopus, olive crumble, tomato slices, shallots, feta cheese,carob powder, dill and parsley oil. 12,5€

METSOVONE SALAD
Mixed lollo and arugula leaves with grilled Metsovone cheese, dried figs, roasted pine nuts and Aegina pistachios, cherry tomatoes, fig vinaigrette, and balsamic cream. 11€

PASTA & RISOTO

LINGUINE NAPOLI
With classic Neapolitan sauce 9€

CRETAN CARBONARA WITH LINGUINE
A Cretan twist on the classic: with syglino (smoked pork), aged Cretan graviera, egg yolk, and cream. 14,5€

SKIOUFIHTA PASTA PESTO
Skioufihta Pasta with Basil Pesto, Cream of Cretan mizithra cheese and cherry tomatoes.15€

SKIOUFIHTA PASTA WITH BEEF CHEEK
Skioufihta Pasta with Beef Cheek and Dry Anthotyro Cheese 17,5€

SHRIMP KRITHAROTO
Cretan-style orzo risotto with shrimp bisque and tomato sauce, feta cheese, and parsley flavoured oil 18€

MUSHROOM DUXELLES RISOTTO
Mushroom Duxelles Risotto with pickled shimeji mushrooms and truffle oil. 17€

Spinach Risotto
Spinach Risotto with lemon mizithra cream and feta cheese croutons. 16€

MAIN COURSE

PORK BELLY
Glazed pork belly, slow-cooked at 74°C for 6 hours
served with celeriac purée and orange sauce. 17,5€

CHICKEN FILLET
Grilled chicken fillet cooked at 74°C, served with Cretan graviera and mushroom cream, served with grilled vegetables. 17€

"TSIGARIASTO" LAMB SHANKI
Traditional braised lamb shank served with baby potatoes. 22,5€

URUGUAYAN PICANHA
Uruguayan picanha, oven-roasted baby potatoes & seasonal green salad, Mavrodaphne wine sauce. 29,5€

URUGUAYAN RIB-EYE
Uruguayan rib-eye, oven-roasted baby potatoes & seasonal green salad, Mavrodaphne wine sauce. 35€

BRAISED BEEF CHEEK
Slow-braised beef cheek served with mashed potatoes. 19€

SEA BASS FILLET
Sautéed sea bass fillet with carrot purée, fish fumet sauce with parsnip, and basil oil. 23€

GRILLED OCTOPUS
Grilled octopus with beetroot hummus, cauliflower sauce, fried chickpeas, and basil oil. 22,5€

DESSERTS

CHOCOLATE MOELLEUX
With Aegina pistachio and Madagascan vanilla ice cream. 10,5€

CAROB CRÈME BRÛLÉE
Carob-infused crème brûlée with a delicate caramelized top. 8€

CRETAN MILLEFEUILLE
Traditional xerotigano pastry layers, thyme honey, French millefeuille cream, and roasted walnuts. 10€