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Appetizers

CRETAN LEMON CHICKEN SOUP _12,00€
with xinohondros (fermented cracked wheat) and shredded chicken

TRADITIONAL WILD GREENS PIES _13,50€
served with xygalo cheese

CRETAN GRAVIERA CHEESE SAGANAKI _11,50€
crusted with black sesame, smoked pepper chutney, and honey

BEER-BATTERED FRIED COD _12,50€
with beet-garlic purée, kritamo (sea fennel), and pickled caper berries

SLOW-COOKED PORK SAUTÉ (TSIGARIASTO) _17,00€
with xinohondros cream and crispy potato skin

WINE-GLAZED MUSHROOMS _11,00 €
with pichtogalo Chanion cheese and fresh thyme

CRISPY CAULIFLOWER _12,50€
with aromatic red sauce, galeni cheese, yogurt dressing, and fried onions

Salads

FRESH SALAD _12,00€
with cherry tomatoes, Kalamata olives, fresh thyme, carob rusks, pichtogalo cheese, and pickled red onion

POLÍTIKI SALAD _10,00€
with cabbage, carrot, hazelnuts, pomegranate, and apple cider vinaigrette

MIXED GREEN SALAD _13,00€
with lola lettuce, graviera shavings, toasted almonds, and balsamic dressing

Pasta

WILD MUSHROOM RISOTTO _12,50€
with truffle-infused olive oil and Parmesan

CRETAN-STYLE PILAFI _14,50€
with shredded chicken, lemon zest, freshly ground pepper, and strained yogurt

SKIOUFICHTA (CRETAN HANDMADE PASTA) _11,50€
with apaki smoked pork, egg yolk, and Cretan graviera cheese

RIGATONI WITH CHICKEN _12,00€
white sauce, mushrooms, sun-dried tomatoes, and fresh thyme

BEEF NECK GIOUVETSI (ORZO STEW) _13,50€
with grated anthotyro cheese

Main Courses

CHICKEN BREAST _16,50€
with potato cream and fresh thyme sauce

SLOW-ROASTED PORK BELLY _19,50€
with citrus glaze and caramelized baby carrots

BRAISED BEEF _23,00€
with pickled okra and carrot purée flavored with rosemary and orange

LAMB SHANK _30,00€
with skioufichta pasta in its own tomato-rosemary sauce, topped with anthotyro cheese

SEA BASS FILLET _21,00€
with pea purée and barley rusk crust

PICANHA STEAK (TOP SIRLOIN CAP) _38,00€
with red wine sauce, sage, and roasted pumpkin

Desserts

SFAKIAN PIE WITH HONEY AND WALNUTS _9,00€

CHOCOLATE MI CUIT WITH VANILLA ICE CREAM _12,00€

BURNT CHEESECAKE WITH WILD CHERRY _9,00€

VEGETARIAN

Menu accurated by the chef: **Manolis Karakostas** | *Commercial manager:* **Rita Karataraki** | *In case of special dietary needs or allergies, please inform our staff.* | *Prices in €. The prices include VAT and city tax.*

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Brillant

restaurant

ENG

Menu