



# caravel

Restaurant | Beach | Cafe | Wine bar

## MENU

**Please inform your waiter of any allergies  
or intolerances you may have.**

**Chef: Christos Lapas**

Market Inspection Representative: Konstantinos Tzorakis  
Extra virgin olive oil from Malevizi, Heraklion.

The vegetables we use are purchased daily and are grown naturally.  
All seafood and meat we use is fresh, except those marked with an asterisk (\*).

The kitchen does not use baking powders, canned goods  
or microwave ovens for food preparation.  
All prices listed are calculated in euros (€).



**Our menu may (or is likely to) contain traces of allergenic  
substances that may cause you an allergy or intolerance.**

**Please inform us in advance for any invoice to be issued.  
Prices include all taxes, the consumer is not obliged to pay if he  
does not receive the legal document (receipt-invoice).**

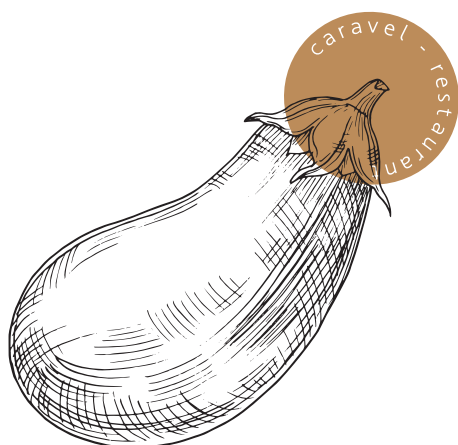
**The sale of alcoholic beverages to minors under the age of 17 is prohibited.**

Fresh baked goods from  
"Cretan Bakeries" 1,50 / person

## SOUPS

Fish soup ..... 9.50  
with grouper or dusky grouper and organic vegetables

Mushroom soup ..... 7.60  
with a variety of mushrooms and summer truffle



## SPREADS - SALTED FISH - RAW

White tarama ..... 6.00  
(fish roe) salad with extra virgin olive oil,  
lemon and chives

Smoked eggplant spread ..... 6.50  
on warm rustic sourdough bread

Tzatziki ..... 5.80  
from sheep's yogurt

Anthogalo cheese ..... 6.00  
from a small-scale cheese factory

Herring salad ..... 7.00  
with turnip, fennel, cherry tomatoes and herbs

Marinated anchovy ..... 7.00  
with pickled fennel and freshly ground pepper

Carpaccio of open sea fish ..... 14.80  
with olive oil, lemon zest, fresh tarragon

## APPETIZERS

Shrimp saganaki..... 11.00  
with tomato, PDO feta cheese and wild oregano

Shrimp sautéed..... 11.00  
with fennel, celery root, dill and aniseed tsipouro

Fried calamari\* ..... 11.00

Steamed mussels ..... 11.00  
with white wine, garlic, parsley and lemon

Grilled octopus\* ..... 15.00  
with vinegar from its juices

Santorinian fava beans ..... 5.50  
with pickled onion and capers

Seasonal greens boiled ..... 6.40  
with extra virgin olive oil

Grilled vegetables ..... 8.00  
with flower of salt, freshly ground pepper and olive oil

Homemade stuffed vine leaves ..... 8.00  
and zucchini flowers with sheep's milk yogurt and herbs

Fried zucchini ..... 5.00  
with fragrant yogurt cream

Fresh french fries ..... 4.00  
in extra virgin olive oil

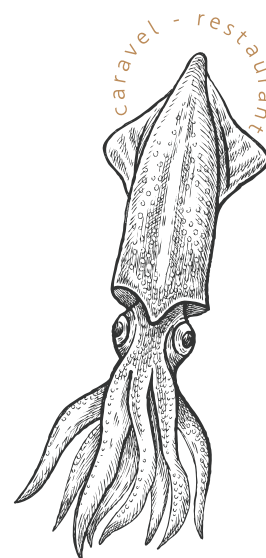
Dry-baked feta PDO rolls..... 7.80  
with pine honey, roasted sesame  
and Greek coffee powder

Cretan graviera cheese..... 9.00  
with pine honey and fig pie

Pan-fried kayianas-type omelette..... 8.00  
with organic eggs, eggplant, tomato,  
feta PDO and wild oregano

Beef liver savoro sauce ..... 8.50  
with extra virgin olive oil, rosmarinus, mashed raisins  
wine vinegar and grated anthotyro cheese

Meatballs ..... 9.00  
with crunchy pita and yogurt sauce





## SALADS

Cretan salad ..... 9.50

with stamnagathi, rocket and Greek lettuce,  
acorn tomatoes, sfakian pita and oxymel sauce

Greek salad ..... 10.00

with peeled ground tomato, cucumber, PDO feta cheese,  
pepper, olives, extra virgin olive oil and grated tomato

Caesars Chicken salad ..... 10.00

with valerian, beetroot leaves, rocket,  
red lola, grilled chicken, cherry tomatoes,  
parmesan and Caesars sauce

Smoked Salmon salad ..... 12.00

with rocket, spinach, caramelized pear, raisins,  
quinoa and wine vinegar, molasses  
and pomegranate juice sauce



## PASTA - RISSOTTI - GNOCCHI

Linguini pesto ..... 9.00  
with handmade basil pesto

Rigatoni with chicken fillet.....10.50  
porto bello mushrooms, wine sauce and light cream

Cacio e pepe linguini ..... 10.50  
with smoked pancetta, parmesan cream

Seafood linguini .....15.00  
with shrimp broth, whole shrimp, fresh mussels,  
and pieces of calamari

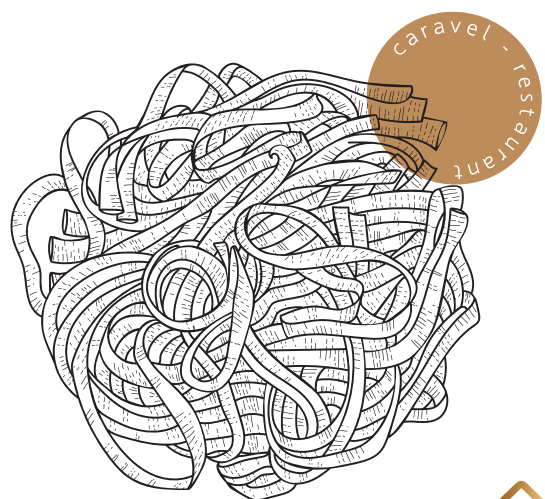
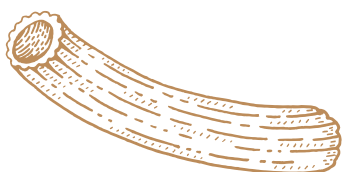
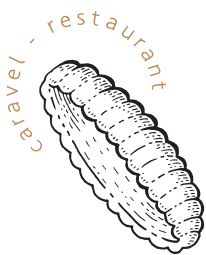
Risotto with freshly  
chopped vegetables..... 9.00  
zucchini, tomato, eggplant-a risotto that reminds you of your  
grandmother's stuffed vegetables

Assorted mushroom risotto.....10.50  
aged parmesan and summer truffle

Orzo with shrimp..... 13.50  
tomato sauce, and whole shrimp

"Different moussaka" .....14.00  
Gnocchi with slow-cooked beef,  
eggplant and parmesan béchamel

Skioufichta Cretan spaghetti .....17.00  
with smoked lamb and grated anthotyro cheese



## MEAT

Grilled chicken fillet.....10.50  
with fresh coarsely chopped French fries  
and buttery vegetables

Burger patties .....12.00  
with fresh coarsely chopped French fries

Smoked pork pancetta .....11.50  
with fresh coarsely chopped French fries

Pork gyros kontosouvli .....16.00  
on a stick with fresh coarsely chopped French fries

Pork Tomahawk (800g-1,000g) ..... 24.00  
with fresh coarsely chopped French fries

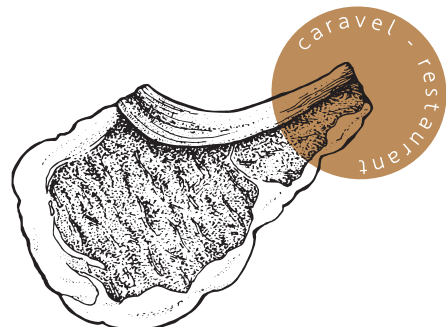
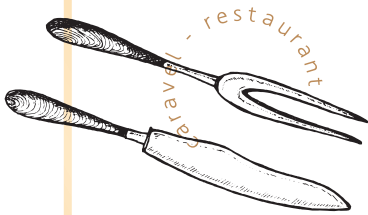
Lamb chops (1/2 kg) .....18.50  
with fresh coarsely chopped French fries

Assortment of meats for 2 people ..... 32.00  
grilled chicken, burger patties, lamb chops, leek sausage,  
front of chuck steaks, pita bread, fresh coarsely  
chopped French fries, barbeque sauce, light mustard  
and mayonnaise

Greek-bred Black Angus sirloin 350gr ..... 32.00  
(Beef tagliatta) with buttery sautéed vegetables

Burger .....12.50  
in a brioche bun with beef burger, cheddar,  
smoked bacon, caramelized onion, barbeque sauce,  
pickles and mayo-mustard sauce

Crispy chicken burger .....11.50  
in a brioche bun, coleslaw, cheddar,  
smoked bacon and pickle sauce



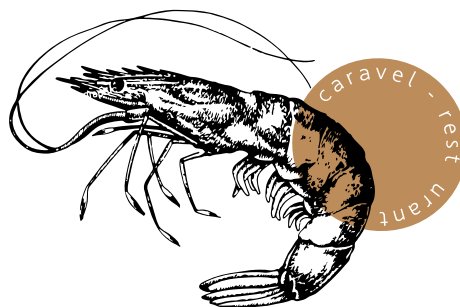
## FISH

Fillet of open sea fish of the day .....18.00  
with smoked greens fricassée

Fresh salmon fillet.....17.00  
with lemony quinoa, avocado cream and chives

Crispy cod in herb panko.....12.00  
with light garlic mayonnaise cream

Grilled shrimp\* .....16.00  
with vegetables



## FRESH FISH OF THE DAY

Bogue, Small cod,  
Assorted fish..... 35.00 / kg

Gilthead sea bream, Meagre ..... 40.00 / kg

Red porgy, Parrotfish..... 55.00 / kg

Red mullet, Striped red mullet ..... 60.00 / kg

Grouper, White grouper,  
Dusky grouper, Dentex ..... 70.00 / kg

Lobster and Slipper lobster .....90.00 / kg

## SWEETS



Chocolate ball..... 9.50  
with lemon cream, strawberries, butter caramel  
and stracciatella ice cream

Tiramisu ..... 8.00

Honeyed pear ..... 6.00  
with Cretan mizithra cheese, pine honey, walnuts,  
cinnamon and roasted sesame

Sfakian pie ..... 6.00  
with Aegina pistachio and rose sweet preserve

Moustalevria (grape must cream) ..... 6.00

Fruit salad for 2 people ..... 7.00

Ice cream scoops ..... 3.00



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