

# CABANA MARE

## RESTAURANT

## SALADS

### Beluga lentils

Spinach, sundried tomatoes, spring onion, feta cheese, crispy pita chips served with balsamic vinaigrette dressing

### Cabana Mare

Baby rocket, baby spinach, goat cheese, grilled peaches pine nuts, served with pomegranate vinaigrette

### Cretan salad

Whole wheat rusk nest, cherry tomatoes, cucumber onions, fresh capper, kritamo, salted olives, potato, mizithra cheese mousse (Sfakian specialty) & pesto sauce

### Quinoa salad

Avocado, spring onion, cherry tomatoes, fresh spearmint beet zest, served with citrus dressing

### Dakos

Carob rusk, colorful cherry tomatoes, mizithra cheese mousse (Sfakian specialty), pesto sauce & hand-picked oregano

## APPETIZERS

### Beetroot millefeuille

Cretan dairy mousse, walnuts, spring onion, fresh thyme, garlic, served with balsamic vinaigrette dressing

### Beef carpaccio

Served with blue cheese mousse & baby rocket

### Ceviche seabass

Served with avocado, coriander, spring onion, chili peppers, ginger & lime juice

### Tuna tartar with passion fruit

Avocado, ginger, passion fruit, lime zest & lime juice

### Fresh steamed mussels

Ginger, chili peppers, chives, spring onion & lime juice

### Fried potatoes wedges

### Tzatziki

Organic goat and sheep yogurt (Sfakian specialty) with cucumber & garlic

### CRETAN CHEESE PLATTER

// Served with apricot jam, honey & bread sticks //

### COLD CUTS & CHEESE PLATTER

// Served with apricot jam, spicy dip & bread sticks //

## CRETAN TRADITIONAL CORNER

### Kaltsounia with mizithra cheese

### Kaltsounia with greens

### Kaltsounia mixed

### Sfakian pie with Sfakian honey dip

Bread / per person

Extra virgin olive oil 100ml

 Vegan

## MAIN DISHES

### PASTA & RISOTTO

### Gorgonzola risotto, served with chives & passion fruit

Served with forest fruit coulis

### Risotto with cuttlefish ink

With shrimp, squid and mussels

### Shrimp orzo

Spring onion, cherry tomatoes, cappers, garlic, pepper, thyme & parmesan cheese

### Penne pasta with salmon

With fresh salmon, cappers, garlic, cream and dill

### Linguine frutti di mare

Served with saffron sauce & bottarga

### "Skioufihta" with truffle oil

Cretan pasta with mushrooms & fresh thyme

### Shrimp linguine

Aegean sea shrimp, cappers, olives, cherry tomatoes garlic & fresh parsley

### Fresh lobster

Served with linguine, spring onion, cherry tomatoes, garlic, thyme & chives

### FRESH FISH AVAILABLE ON REQUEST

Choose and enjoy fresh fish on request

### FISH - SEAFOOD

### Sliced squid

With basil pesto and cream

### Cod tempura

Served with tobiko tarama & potato aioli

### Grilled salmon served with crispy prosciutto

Served with aromatic sage, black rice & emulsion estragon

### Grilled seabass

Served with boiled greens, olive oil & garlic

### Tuna fillet

Served with zucchini spaghetti & avocado mousse

### Octopus cooked in red wine sauce

Served with fava beans

### MEAT

### Chicken thigh fillet

With iceberg salad and crispy pitta chips

### Grilled beef burgers

Served with potatoes wedges

### French cut lamb

Served with potato bar, truffle oil, parmesan & bearnaise sauce

### Tender pork loin with tandoori

Served with yogurt sauce & aromatic cous cous

### Beef fillet

With steamed vegetables, wild mushrooms, asparagus and wine sauce

### Rib-eye

With baked sweet potato and aromatic butter

## DESSERTS

### Portokalopita

Orange pie served with ice cream

### Cheesecake

With caramelized strawberry

### Chocolate dream

With crunchy fegentine base & caramelized hazelnuts

### Chocolate tart

Fegentine base & forest fruit coulis

• All our dishes are made with natural ingredients and contain extra virgin olive oil (acidity 0.03) • Feta cheese is Greek (P.D.O.) • The establishment is obliged to have printed forms available in a special location near the exit for the registration of complaint. • Prices are inclusive of all taxes & duties • The establishment uses desalination system and water filters • Our menu descriptions do not contain all ingredients. Please ask us before ordering if you have any particular allergy or requirements.

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice)

MARKET REGULATOR: PAPASIFAKIS KIRIAKOS

EDITING CHEF MENU: GIORGOS FANDRIDIS - MARIA VOLOGIANNI