



À LA CARTE
MENU

RIZES
THE CRETAN GASTROBAR
EXPERIENCE

13:00-22:30

CRETAN GASTRONOMIC WELCOME

Artisanal Sourdough Bread Trilogy with Cretan Virgin Olive Oil, "Kalamata"
Olives Et White Tarama Spread vg

SOUPS

AEGEAN ELIXIR NF GF

Greek Stonefish Soup Infused with "Kozani" Saffron
9.0€

HARMONY OF SEASONAL FLAVORS NF GF

Velvet Sweet Pumpkin Soup with an Exquisite Winter Truffle Chantilly from "Grevena"
8.0€

APPETIZERS

MEDITERRANEAN DELICACY GF

Tuna Tartare accompanied by Cretan Greens, White Tarama Mousse Et Pistachios
16.0€

FOREST SYMPHONY vg

Ragout of Mixed Mushrooms on Crusty Bread with "Graviera" Cheese Foam
8.5€

CRETAN GRAVIERA DELIGHT vg

Cretan Graviera Cheese en Croute with Nuts Crust, accompanied by a local olive sweet preserve
9.5€

MEDITERRANEAN ESSENCE vg

Traditional Pie with Local Greens served alongside a Light Et Fluffy "Xygalo" Mousse
8.0€

CRETAN "DAKOS"

Crispy Barley Rusks with Freshly Grated Organic Tomatoes
Et "Feta" Cheese Cream
8.0€

MEDITERRANEAN "FLAMENCO" NF

Prawns Flambéed with Ouzo in a Milk Cream Sauce, with "Kozani"
Saffron, Roasted Cherry Tomatoes Et Lime Zest
15.0€

SEA SERENADE NF LF

Marinated Octopus accompanied by Silken Fava Bean Puree,
Tangy Pickled Onion Et Crispy Caper Garnish
17.0€

BEEF CARPACCIO NF GF

Crisp Pickled "Kritamos", Aged "Graviera" Shards, Tangy Mustard Pickled Gherkins, Tri-Colored
Cherry Tomatoes with a Zesty Lemon-Infused Virgin Olive Oil
15.5€

SALADS

CRETAN POTATOES SALAD NF GF VG

Cretan Potato Salad Adorned with Tender Baby Potatoes & Boiled Eggs, Gently by Lemon-Infused Virgin Olive Oil. Elevated with the Vibrant Flavors from Spiny Chicory & Sweet Cherry Tomatoes.
9.0€

MEDITERRANEAN GEM VG

A Classic Greek Salad featuring Succulent Cherry Tomatoes, Premium "Feta" Cheese & Crispy Caper Leaves, Harmoniously Combined to Create a Culinary Masterpiece.
9.5€

BEETROOT SYMPHONY VG

Artfully Composed with Green Apple, Silky Beetroot Mousse, Crunchy Walnuts & "Volaki" Cheese from Tinos Island
9.0€

CITRUS BLOSSOM SALAD

Fresh Green Salad adorned with Sun-Dried Tomatoes and an Assortment of Dry Nuts, Finished with a Citrusy Orange Sauce & Delicately Crisped "Talagani" Cheese
10.0€

MEDITERRANEAN QUINOA FUSION

Salad combining Grilled Prawns, Sweet Mango, Creamy Avocado & Juicy Pomegranate, all complemented by a Drizzle of Luscious Carob Molasses Sauce
13.5€

MAIN COURSES

PORK STEAK DELIGHT NF GF

Slow-Roasted Pork Steak, accompanied by Baby Potatoes & Grilled Seasonal Vegetables
22.0€

VELVET BEEF CHEEKS SYMPHONY NF

Indulge in our Slow-Roasted Beef Cheeks, Meticulously Cooked to Perfection, accompanied by a Velvety Smoked Eggplant Puree & Crispy Potato Chips
18.5€

BEEF TAIL RAGOUT MOUSSAKA NF

Savor the essence of our Moussaka, featuring tender Beef Tail Ragout crowned with a Velvety Béchamel Foam, layered with Zucchini, Potatoes & Eggplants
15.0€

SUCCULENT PORK FILLET NF GF

With Celeriac Puree, Roasted Seasonal Vegetables & "Graviera" Cheese Sauce
14.0€

CHICKEN "KLEFTIKO" NF GF

Slow-Cooked in a Clay Pot, accompanied by Seasonal Vegetables & Smoked Cheese, Perfectly Charred in a Wood-Fired Oven
12.0€

CRETAN LAMB SHANK DELIGHT  NF

Tender Lamb Shank Stew served with Braised Cretan Greens
18.0€

MELODIC SEA BREAM ENSEMBLE NF GF

Grilled Sea Bream served with Tender Baby Zucchini,
Lemon-Infused Virgin Olive Oil & a Hint of Fresh Thyme
19.0€

TUNA GASTRONOMIC MASTERY NF GF

Artfully Presented with Peppery Baby Arugula, Sauteed Mushrooms, Cherry Tomatoes,
Parmesan flakes & a Drizzle of Lemon-Infused Virgin Olive Oil
22.0€

PASTA | RISOTTO

GREEK PASTA SQUARES NF

"Hylopites" with Tender Veal Ragout & "Kings" Mushrooms
15.0€

A TASTE OF THE SEA NF

Shrimp Pasta infused with a Medley of Herbs &
Spices, including Garlic, Parsley & Red Pepper Flakes
17.0€

A SYMPHONY OF EARTHY DELIGHTS NF

Mixed Mushrooms & "Grevena" Truffle Risotto
14.0€

SHRIMPS "YIOUVETSI" NF

With Orzo, Grilled Cherry Tomatoes, a Hint of Chilli Flakes & Sweet Wine Sauce
16.0€

PREMIUM MEAT CUTS
"A CULINARY TRIUMPH"

PICANHA SKEWER NF GF

Expertly Paired with Velvety Celeriac Puree & Crispy Country-Style Potatoes
29.0€

RIB EYE STEAK NF GF

Accompanied by Baby Seasonal Vegetables, Velvety Carrot Puree & Roasted Baby Potatoes
38.0€

TAGLIATA OF BEEF NF GF

Featuring Tender Slices of Premium Beef Served Alongside with Celeriac
Cream, Grilled Vegetables, Fresh Arugula & "Graviera" Cheese Flakes
32.0€

DESSERTS

"GALAKTOBOUREKO" PISTACHIO

A Heavenly Twist on the Classic Greek Dessert, Featuring Layers of Caramelized "Phyllo" Pastry, Drizzled with Warm Syrup & Infused with Creamy Pistachio Custard

8.5€

CHOCOLATE INDULGENCE

A Luxurious Chocolate Mousse crafted with Cacao Barry's Force Noir, Velvety Milk Chocolate Ganache & a Crispy Feuilletine Base

10.5€

HAZELNUT, ALMOND & PISTACHIO "BAKLAVA"

An Exquisite fusion of Hazelnuts, Almonds, and Pistachios, Delicately Imbued with Subtle Notes of Cinnamon, Meticulously Crafted to Perfection

9.5€

LEMON PIE

Savour the Exquisite Blend of Flavors with our Luxurious Lemon - Thyme Cream atop a Delicate Pâte Sablée Crust

9.5€

SEASONAL FRESH FRUIT PLATTER

A Mélange of the Finest Seasonal Fruits

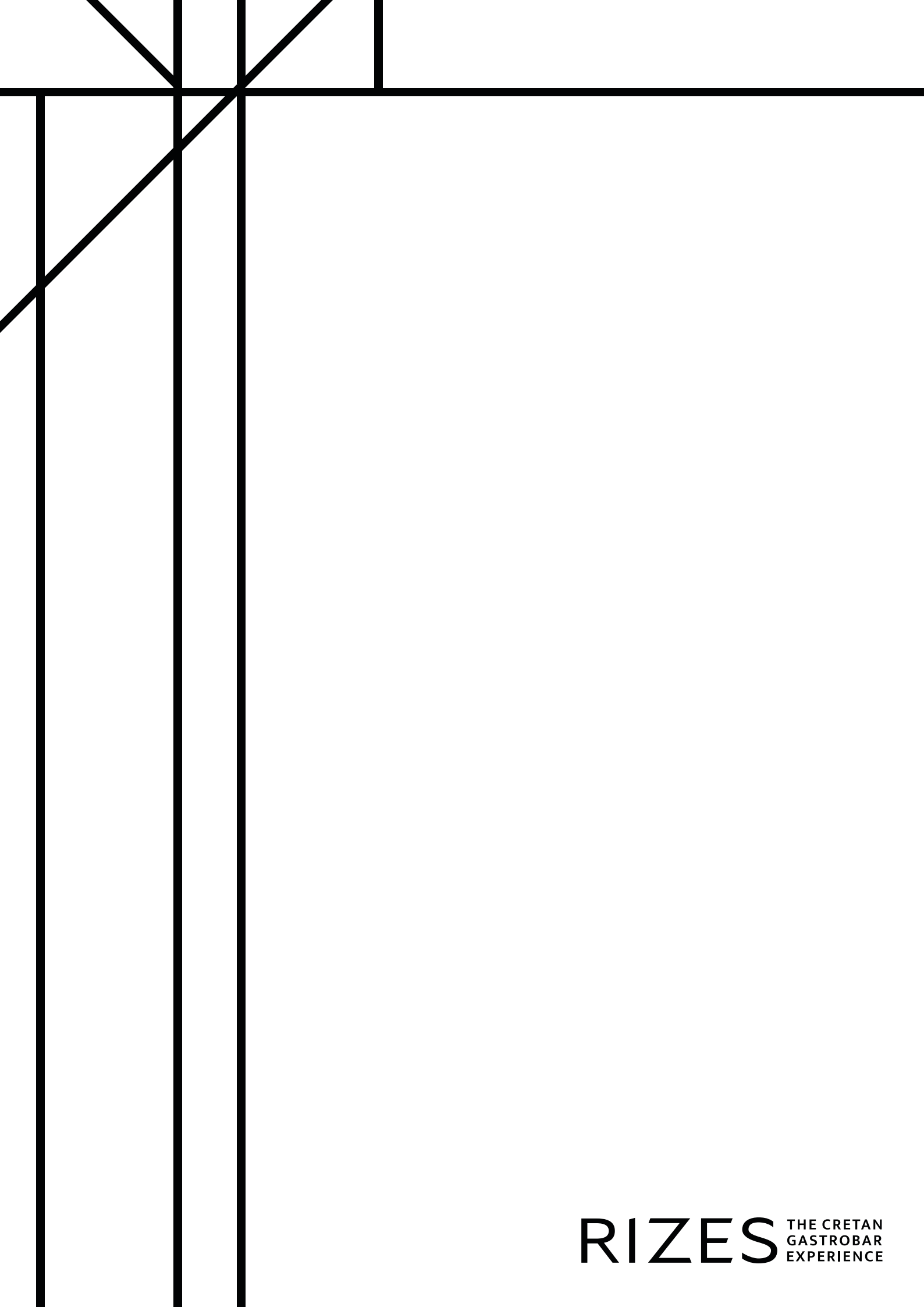
10.0€

RIZES

VG VEGETERIAN

Person Responsible for Market Inspection/Control
Antonios Gonianakis

"We kindly ask you to inform us of any food allergies or special dietary requirements and we will be happy to accommodate you"



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