



À LA CARTE
MENU

RIZES
THE CRETAN GASTROBAR
EXPERIENCE

12:00-14:30

CRETAN GASTRONOMIC WELCOME

Artisanal Sourdough Bread Trilogy with Cretan Olive Oil,
Kalamon Olives & White Tarama Spread vg
00.0€

SOUPS

AGEAN ELIXIR

Greek Stonefish Soup Infused with Kozani Saffron
00.0€

HARMONY OF SEASONAL FLAVORS

Velvet Sweet Pumpkin Soup with an Exquisite Winter Truffle Chantilly from Grevena
00.0€

APPETIZERS

MEDITERRANEAN DELICACY

Tuna Tartare accompanied by Cretan Greens, White Tarama Mousse & Pistachios
00.0€

FOREST SYMPHONY vg

Ragout of Mixed Mushrooms on Crusty Bread with Graviera Cheese Foam
00.0€

CRETAN GRAVIERA DELIGHT vg

Cretan Graviera Cheese en Croute with Nuts Crust, accompanied by a local olive sweet preserve
00.0€

MEDITERRANEAN ESSENCE vg

Traditional Pie with Local Greens served alongside a Light & Fluffy Xygalo Mousse
00.0€

CRETAN DAKOS EXTRAVAGANZA

Crispy Barley Rusks with Freshly Grated Organic Tomatoes,
Feta Cheese Cream & Slow-Roasted Apaki Pork
00.0€

MEDITERRANEAN FLAMENCO

Prawns flambéed with ouzo in a milk cream sauce, with Kozani saffron,
roasted cherry tomatoes and lime zest
00.0€

SEA SERENADE

Marinated Octopus accompanied by Silken Fava Bean Puree,
Tangy Pickled Onion & Crispy Caper Garnish
00.0€

ARTISANAL BEEF CARPACCIO

Crisp Kritamo Tourshi, Aged Graviera Shards, Tangy Mustard Pickled Gherkins,
Tri-Colored Cherry Tomatoes, all Enhanced with a Zesty Lemon-Infused Olive Oil
00.0€

SALADS

SUN-KISSED CRETAN POTATOES VG

Cretan Potato Salad featuring tender baby potatoes and soft-boiled egg, delicately infused with a hint of lemon-infused olive oil. Enhanced with the burst of flavor from spiny chicory & sweet cherry tomatoes.

00.0€

GRECIAN JEWEL SALAD VG

A classic Greek Salad featuring succulent cherry tomatoes, premium feta cheese & crispy caper leaves, harmoniously combined to create a culinary masterpiece.

00.0€

BEETROOT SYMPHONY VG

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

00.0€

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

00.0€

MEDITERRANEAN QUINOA FUSION

Salad combining Grilled Prawns, Sweet Mango, Creamy Avocado & Juicy Pomegranate, all complemented by a drizzle of luscious carob molasses sauce.

00.0€

MAIN COURSES

PORK STEAK DELIGHT

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

00.0€

VELVET BEEF CHEEKS SYMPHONY

Braised Beef Cheeks, Slow-Roasted to Perfection, served with a Velvety Smoked Eggplant Puree & Potato Chips

00.0€

GRANDEUR DE MOUSSAKA

Tender Beef Tail Ragout, crowned with a Velvety Béchamel Foam

00.0€

SUCCULENT PORK FILLET

With Celeriac Puree, Roasted Seasonal Vegetables & Graviera Cheese Sauce

00.0€

KLEFTIKO CHICKEN

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

00.0€

CRETAN LAMB SHANK DELIGHT

Tender Lamb Shank Stew served with Braised Cretan Greens
00.0€

MELODIC SEA BREAM ENSEMBLE

Grilled Sea Bream served with Tender Baby Zucchini,
Lemon-Infused Olive Oil & a Hint of Fresh Thyme
00.0€

TUNA GASTRONOMIC MASTERY

Artfully Presented with Peppery Baby Arugula, Sauteed Mushrooms,
Cherry Tomatoes, Parmesan flakes & a Drizzle of Lemon-Infused Olive Oil
00.0€

WOOD - FIRED OVEN DELIGHT:
TODAY'S TRADITIONAL SPECIALTY

PASTA | RISOTTO

GREEK PASTA SQUARES

"Hylopites" with Tender Veal Ragout & Porcini Mushrooms
00.0€

A TASTE OF THE SEA

Shrimp Pasta infused with a medley of herbs & spices,
including garlic, parsley & red pepper flakes
00.0€

A SYMPHONY OF EARTHY DELIGHTS

Mixed Mushrooms & Grevena Truffle Risotto
00.0€

SHRIMP YIOUVETSI

With Orzo, Grilled Cherry Tomatoes & Sweet Wine Sauce
00.0€

PREMIUM CUTS OF MEAT **A CULINARY TRIUMPH**

PICANHA SKEWER

Expertly paired with velvety celeriac puree & crispy country - style potatoes
00.0€

RIB EYE STEAK

Accompanied by velvety carrot puree & roasted baby potatoes
00.0€

TAGLIATA OF BEEF

Featuring tender slices of premium beef served alongside celeriac cream,
grilled vegetables, fresh arugula & Graviera Cheese
00.0€

DESSERTS

PISTACHIO GALAKTOBOUREKO

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

00.0€

CHOCOLATE INDULGENCE

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

00.0€

BAKLAVA

An exquisite fusion of Hazelnuts, Almonds, and Pistachios, delicately imbued with subtle notes of Cinnamon, meticulously crafted to perfection

00.0€

LEMON PIE

Savour the exquisite blend of flavors with our luxurious Lemon - Thyme cream atop a delicate Pâte Sablée crust

00.0€

SEASONAL FRESH FRUIT PLATTER

A Mélange of the Finest Seasonal Fruits

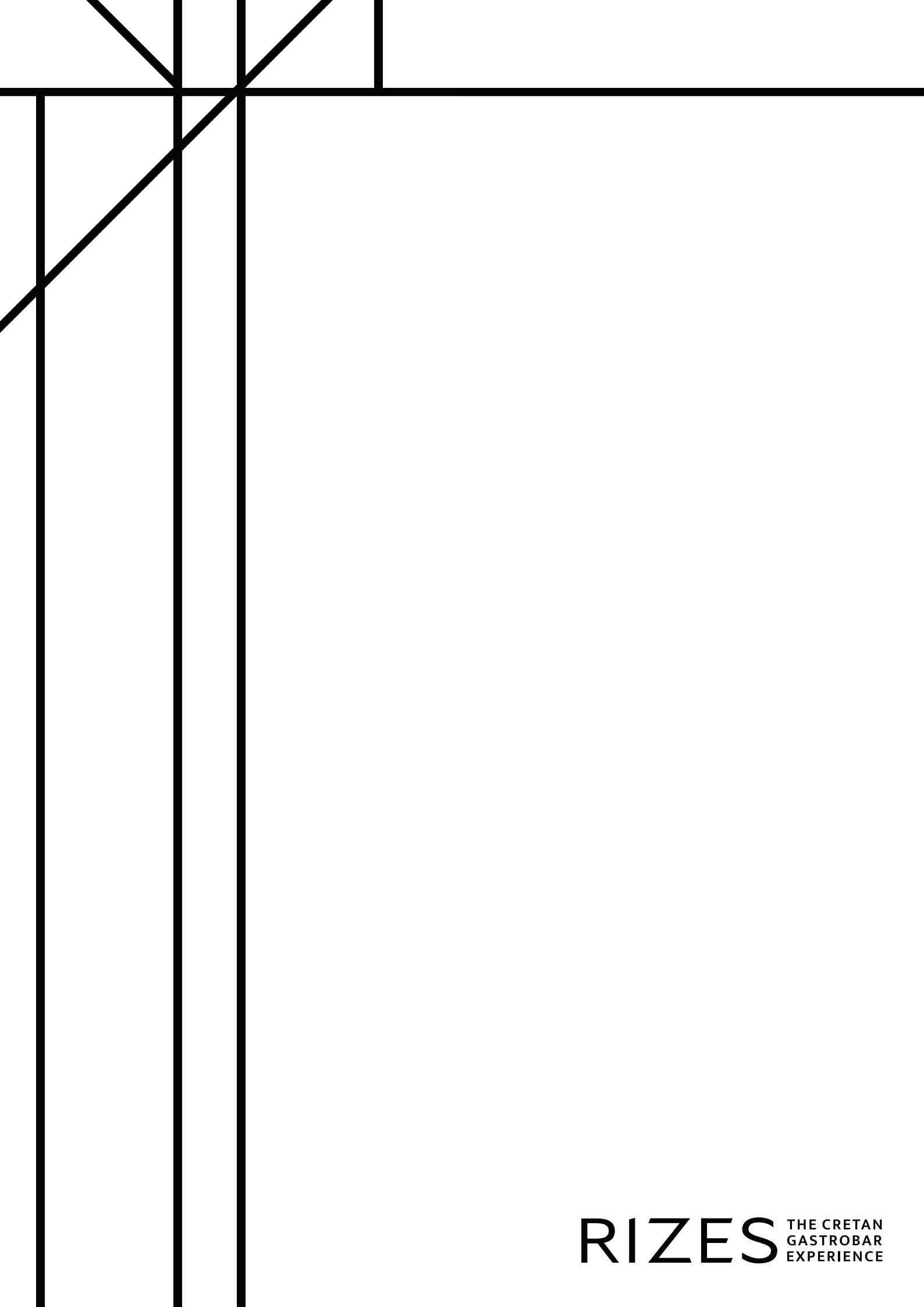
00.0€

RIZES

VG VEGETERIAN

Αγορανομικός Υπεύθυνος

"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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