

KNOSSOS

RESTAURANT & POOL BAR

EASTER DAY LUNCH

EASTER SUNDAY, APRIL 20TH

WELCOME

Rusks with Meze

STARTERS

Dips and spread variety with pita breads (for 2 persons) (vg)

Split pea fava purée with sautéed onions and local sausage (gf)

Cretan fennel mini pies with Mizithra cream (v)

Traditional meatballs in tomato sauce with fries and eggs (for 2 persons)

“Kokoretsi” with scented yoghurt

SALADS

Greek salad with tomato, cucumber, peppers, red onion, capers, olives and Feta cheese (v) (gf)

Mixed green salad with pomegranate, cured pork, carob rusks, Manouri cheese and balsamic vinaigrette (v)

Peperonata salad with fresh herbs, sun-dried tomatoes, olive oil and vinegar (vg) (gf)

MAIN DISHES

Mix grill platter for sharing (for 2 persons) (gf)

Roasted lamb with oven baked potatoes (gf)

Beef ragu pasta with grated Anthotiro cheese (gf)

Vegan Moussaka (vg)

DESSERTS

Baklava (v)

Orange pie (v)

Galaktoboureko (v)

all are served with premium vanilla gelato scoop

(v) (vg) (gf)

Vegetarian Vegan Gluten-free



INTERCONTINENTAL.
CRETE

