



KNOSSOS



RESTAURANT & POOL BAR



Embark on a unique gastronomic journey at InterContinental Crete.





Enjoy a seasonal menu designed by our 2\*\* Michelin Starred Chef - Consultant Nikos Roussos  
crafted with the finest handpicked ingredients of the Cretan terroir.




BOWLS




Green salad (vg)  
baby gem, haricots verts, tomato salsa  
 

Greek salad ceviche  
fish of the day, tomato ‘tigers milk’  
 



Dakos (v)  
tomato salad, rye rusks, onion  
mizithra cheese  
 

Basil pesto ‘Striftoudia’ (v)  
pasta, local goat cheese, pistachio  
   

Potato salad (v)  
pickled spicy peppers, gherkins  
feta cheese, egg  
  

Fish and greens  
almyra rock greens, taramas  
  

Spicy chicken  
fusilli pasta, egg, avocado, chili crunch  
 





Gyros Iberico  
olive oil flatbread, smoked tomato, tzatziki  
onions, paprika  
 







SIDES

Fresh potato chips






Coleslaw  
  



WRAPS AND ROLLS

Tuna sandwich  
brioche, plum sauce, mayo, lettuce  
tomato, fresh potato fries  
       

Aubergine roll (v) - no feta (vg)  
basil pesto, tomato, feta cheese  
caramelised onions, fresh potato fries  
     


Octopus dog  
Florinis red pepper ketchup, gem lettuce  
bonito flakes, fresh potato fries  
     



Open steak sandwich  
beef rib eye, garlic mayo, tomato, onion  
arugula. mustard sauce, sourdough bread  
fresh potato fries  
    

Cheeseburger  
double smashed beef patties, pickles  
cheddar, garlic mayo, fresh potato fries  
   

Chicken BLT club sandwich  
fresh potato fries

SWEET TOOTH

Greek yoghurt  
sour cherry spoon sweet, lime  


Baked cheesecake  
mizithra cheese  
 

Gelato / Sorbet

pistachio/bueno/chocolate/vanilla/salted caramel  
mango/strawberry/melon

Toppings: butterscotch/bitter choco pearls  
sour cherry/coffee crumble

Please inform us of any food allergies or special dietary requirements

(v)	(vg)														
Vegetarian	Vegan	Contains Gluten	Contains Eggs	Contains Milk	Contains Nuts	Contains Garlic	Contains Sulphites	Contains Mustard	Contains Fish	Contains Crustaceans	Contains Molluscs	Contains Celery	Contains Soya	Contains Sesame	Contains Tomato

All prices include service charges and applicable taxes • The hotel reserves the right to alter prices, operating hours and/or days of the restaurant without prior notice  
• Market Inspector Officer: Konstantinos Karagiannis • The consumer is not obliged to pay if the notice of payment has not been received (Receipt – Invoice)

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Indulge in an unforgettable dining experience with a seasonal menu curated  
by our 2\*\* Michelin-starred Chef Consultant, Nikos Roussos.

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handpicked local ingredients to bring the island’s rich culinary heritage to life.

Greek salad fish carpaccio



Egg ‘n’ lemon ceviche  
fish of the day



Tuna tartar and fava tart



Taramas  
bottarga, yolk



Tzatziki, cucumber, dill (v)



‘Horta’ local greens, fresh tomato (v)



Dakos (v)  
tomato salad, Cretan rye rusks, onion  
capers, olives, mizithra cheese



Caesar in Crete  
charred iceberg lettuce, bonito  
taramas dressing



Fasolakia (v)  
green beans, tomato, galomizithra



Mushroom skordalia (vg)  
shimeji mushrooms, skordalia rye  
and garlic spread



‘Striftoudia’ local traditional pasta (v)  
no feta (vg)  
local traditional pasta, oven roasted aubergine  
tomato, feta cheese



Fish of the day fillet fricassée  
seasonal local greens



Tuna parmesan  
basil pesto, graviera cheese



Octopus ‘giouvetsi’  
smoked tomato orzo



Lemon oregano baby chicken  
potato mash, feta cheese



‘Gamopilafo’  
slow cooked lamb shank, Cretan ‘staka’  
goat’s curd, oven baked rice pilaf



Rib eye steak  
hasselback potatoes, onion confit  
rosemary sauce



SIDES

Roasted baby potatoes (v)



Broccoli tenders (v)  
smoked Greek yoghurt



Courgette (vg)  
‘agourida’ unripe Greek vinegar



Potato mash (v)



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## DESSERTS

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### Citrus curd

kaimaki ice cream, extra virgin olive oil



### Blueberry chocolate tart (v)

biscuit crumble, namelaka



### Coffee profiterole

gianduja chocolate, amaretto, coffee crumble



### Baked cheesecake (v)

mizithra cheese



### ‘Galaktoboureko’ (v)

semolina cream, crispy filo, berries, ginger syrup



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