

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

'Skioufihta' pasta imam (v) oven baked aubergine, tomatoes, feta cheese

Potato salad (v) pickled spicy peppers, gherkins smoked Greek yoghurt, feta cheese (\$) (3)

Fish and greens almyra rock greens, taramas

Spicy chicken handmade pasta, egg, avocado, chili crunch

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

SIDES

Fresh potato chips

Coleslaw \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc WRAPS AND ROLLS

Tuna sandwich brioche, plum sauce, mayo, lettuce, tomato

Aubergine roll (v) - no feta (vg) basil pesto, tomato, feta cheese

Octopus dog Florinis red pepper ketchup, gem lettuce

Open steak sandwich beef rib eye, garlic mayo, tomato, onion arugula

Lobster roll mashed avocado, yoghurt mayo, horseradish

Cheeseburger double smashed beef patties, pickles cheddar, garlic mayo

SWEET TOOTH

Greek yoghurt sour cherry spoon sweet or seasonal fruits

Baked cheesecake mizithra cheese

Kaimaki ice cream sour cherry spoon sweet, bitter chocolate

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) Vegan

Gluten



Eggs



Milk













Crustaceans

















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Greek salad fish carpaccio (\bigcirc)

Egg 'n' lemon ceviche, fish of the day

Tuna tartar and fava tart

Taramas bottarga, yolk

Tzatziki, cucumber, dill (v)

Dakos (v)

tomato salad, rye rusks, onion, capers, mizithra

Caesar in Crete

iceberg lettuce, bonito, taramas dressing

Charred okra (v) smoked tomato, feta cheese

'Skioufihta' imam (v) - no feta (vg) local traditional pasta, oven roasted aubergine tomato, cheese

Green beans (v) tomato, mizithra cheese

Mushroom skordalia (vg) shimeji mushrooms, garlic spread

Octopus 'stifado' shallots confit

Lobster 'giouvetsi' tomato orzo

Fish of the day fillet charred almyra, taramas

Tuna parmesan basil pesto, graviera cheese

Lemon oregano baby chicken potato mash, feta cheese

'Gamopilafo' slow cooked lamb shank, 'staka' goat's curd oven baked rice pilaf

Rib eye skewer Greek yoghurt

Châteaubriand (for 2) Black Angus beef fillet 500gr, vegetables

SIDES

Baby potatoes

Charred almyra rock greens (vg) tomato 'riganada'

Broccoli tenders (v) smoked Greek yoghurt

(1) (ds)

Courgette (vg) 'agourida' unripe Greek vinegar

Sourdough bread and condiments

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(v)

Vegan

Gluten

Milk



Nuts



























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Citrus curd kaimaki ice cream, extra virgin olive oil (5)

Milk chocolate cream cocoa crumble, sour cherry spoon sweet (*) (*) (*)

Coffee profiterole gianduja chocolate, amaretto, coffee crumble

Baked cheesecake mizithra

'Galaktoboureko' semolina cream, crispy filo, berries, ginger syrup ③ ② ③

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Contains

Celery

Contains

Soya

Contains

Sesame

Contains

Contains

Molluscs

Contains

Crustaceans

Contains

Fish

Mustard

