

***Memories & Stories***

**MY GRANDMA’S WOODEN DINNING TABLE 9€**

*My dear yiayia… How fondly I recall the beautiful moments we shared when we would take refuge at your house during the long summers of our childhood. The warm breeze would whisk through the door at night and after hours of laughter and games you would feed us bread on your wooden dining table… There, I find you and I find myself.*

GRILLED BRUSCHETTA, MYZITHRA SOFT GOAT CHEESE, CONFICHERRY TOMATOES, PETIMEZI SYRUP, PARSLEY & GARLIC OIL FROM EXTRA VIRGIN OLIVE OIL **(BIOLEA Stone Milled & Cold Pressed)**

**SIMPLICITY 7€**

*Choose what is simple. Your taste and your senses will guide you. Just don’t mistake the word simple to mean plain. Complexity and complicated are the outer wrappings of what is the essence of simplicity. Oftentimes we try to enjoy things that as children we experienced to be simple and easy but now they seem so complicated- the reality is that they aren’t. Let us then make sure to leave enough room for moments of simplicity instead of just plain moments.*

GRILLED SOURDOUGH BREAD.FRESH RAW TOMATO SAUCE. OLIVES.HERBS SEA SALT& PARSLEY AND GARLIC OIL FROM EXTRA VIRGIN OLIVE OIL.**(BIOLEA Stone Milled & Cold Pressed)**

**MINOAN CHEESE PIE 7.50€**

*Up to this point, there hasn’t been any evidence to enlighten us on how or what the ancient Minoan diet looked like with certainty. The only discoveries found are some cooking utensils of the time which inspired us to create this unique recipe to approach in our minds Crete’s history. A journey through time with our senses as our guides. Even if the final destination is not reality..we can at least enjoy the journey.*

CHEESE PIE FROM ORGANIC FLOUR FILLED WITH CRETAN CHEESES, MINT, FRESH HERBS &EXTRA VIRGIN OLIVE OIL **(PAMAKO BLEND)**

**THE FISHERMAN AND THE ROCKS 8€**

*In the wild sea lives a fisherman. The black rocks from the volcanic islands are his pillow. The crescent moon is his light. In the depths of the ocean, where is smells like iodine and salt, he searches... And always discovers. Amongst the seaweed, scales and sand, he seeks solitude in his delightful struggle. If you find yourself close to the seabed, keep an eye out for him and you might see him wink. Explore… And perhaps you will find.*

GREEK FAVA, HANDMADE SOURDOUGH SQUID INK CRACKERS , PICKLED SEAWEED, MARINATED SARDINE, SEA SALT, PARSLEY, CITRUS FOAM, BITTER ORANGE FLAVORED OIL **(BIOLEANERATZIO)**

**THE CIRCLE 10€**

*There is a story that goes, a little boy named -*Kostas*- and his gang would run out carrying a pocket knife, a fresh lemon and a handful of salt in their pockets accompanied by their hearty appetites, on their way to the artichoke garden where they would cut and eat the fresh raw artichoke on the spot. Without manmade clocks, they are fully harmonized with the circle of life and nature’s season. The larger than us, circular clock. When you experience eating something so completely fresh from the garden of life, you become harmonized with a live moment of the circular clock, with the present, with yourself. The ultimate synchronism.*

AVOCADO, ZUCCINI, PEACH, PISTACHIOS, LEMON JUICE, FRESH SEASONAL FRUITS, FRESH HERBS AND LEMON FLAVORED OLIVE OIL **(BIOLEA LEMONIO)**

**THE SEED 10€**

*Ι develop through past generations and the ones to come. Before you, yet through you. I exist. I have fallen off trees, a father has given me to a son, I have travelled everywhere thousands of years already, from the ancient times to your plate and from your plate to eternity. Listen…It is I, the seed in you, awaiting to develop.*

A FRESH FULL OF AROMA FROM OUR LOCAL ORIGINAL SPORES TOMATOES, FRESH TOMATO SAUCE, KALAMON OLIVES IN VINEGAR, FRESH PURSLAIN AND HERBS, CAROB RUSKS TOPPED WITH SOFT GOAT’S CHEESE (MYZHTRA) AND

FRESH BASIL LEAVES. Springled with  **Biolea Extra Virgin Olive Oil**

**TRAVELLING TO NAPLES WITH PASQUALE 10€**

*March of 2018. The city smells of olive oil, sourdough, tomatoes, basil & coffee. The first time I ever tasted an authentic pizza. Years later, my attempt to capture what I experienced in Italy is almost perfected. This is our version*

**PITSA 1)** HOMEMADE SOURDOUGH OF A 72 HOURS’ AGING, FRESH RAW TOMATO SAUCE, TIROMALAMA , GRAVIERA , OLIVES, GARLIC , HERBS, BASIL & EXTRA VIRGIN OLIVE OIL **(PAMAKO ΜΟΝOVARIETAL TSOUNATI)**

**PITSA 2)** HOMEMADE SOURDOUGH OF A 72 HOURS’ AGING ,GRAVIERA SAUSE , FRESH FIGS &BASILS **(PAMAKO MONOVARIETAL TSOYNATI)**

**THE FARM 11€**

*Summer Evenings. My mother is picking arugula and herbs from the garden. My grandmother has prepared hilopites pasta and is already waiting for us. Every other day we return home from the farm, from our whole world. Where everything needs hard work and skill to be produced. The dusk is here. We all gather in the yard for supper to a enjoy a meal we made with our own hands. Gratitude..*

FRESH HILOPITES PASTA, SAUCE MADE OF GRAVIERA CHESSE, FRESH TOMATO SAUCE & EXTRA VIRGIN OLIVE OIL**(BIOLEA Stone Milled & Cold Pressed)**

**MY VILLAGE PANTRY HOUSE 11€**

*At last I found something reminiscent of the old village charcoal kiln. The smell it was close to my grandfather’s pantry house filled with dry herbs, flour, eggs and tsikoudia. Further down the road sits the little whitewashed village church decorated by spring flowers where we used to play hide and seek. Let’s take a walk…*

FRESH HOMEMADE RAVIOLI PASTA FILLED WITH LOCAL SMOKED PORK, CRETAN CHEESES & HERBS, SERVED WITH STAKA CHEESE, HOMEMADE VANILLA PLUM MARMELADE , FRESH BASIL LEAF, PARSLEY & GARLIC OIL FROM EXTRA VIRGIN OLIVE OIL**(BIOLEA Stone Milled & Cold Pressed )**

**THE FARM II- 10€**

*Summer Breakfast. Every other day we go to the farm, that is where our whole world is. My gradfather digging the water channels in the field, my father milking our animals and me chasing the chickens and stealing their eggs from the chicken coop. After all the hard work and games, under the shade of an old olive tree comes the best part..the meal.*

FRESH EGGS, STAKA CHEESE, GRAVIERA CHEESE FLAKES, TOASTED ALMOND, CHERRY TOMATOES, BASIL, PARSLEY &GARLIC OIL FROM EXTRA VIRGIN OLIVE OIL

 **OPTION 2** WITH ARUGULA PESTO AND PISTACHIO

**(BIOLEA Stone Milled & Cold Pressed)**

**\*** *SERVED WITH SOURDOUGH BREAD*

**DAWN NEAR BY THE FIRE - 12€**

*Stop for a while. Look around and within yourself. There is a primal slow rhythm. Follow it patiently. Remember moments of silence and creation, moments of value, that bring you back to this moment. Because everything worth having, takes time and if you feel like toy haven’t, just stop for a while..*

SLOWBAKED LAMB FOR 5 HOURS IN THE ROASTER WITH ROSEMARY, GARLIC, PARSLEY AND PISTACHIOS, ON TOP OF A HANDMADE PIE CHIMICHURRI, FRIED ONINIOS, TZATZIKI **(BIOLEA Stone milled & Cold Pressed)**

***Desserts***

**BLAST OF CITRUS 8€**

*Have you ever longed to steel something sweet out of a jar but was too afraid your folks would catch you in the act? Well I know someone who was clever enough to do so without anyone ever realizing..and I have his secret… His name is Giorgos! If you like, I can let you in on the secret, but without using words.*

CRISPY COOKIE MADE OF CAROB, SHEEP BUTTER AND BITTER ORANGE FLAVORED OLIVE OIL. **(BIOLEANERATZIO)**  CREAM MADE OF SOFT GOAT CHEESE, YOGURT AND WHITE CHOCOLATE. HOMEMADE CITRUS MARMALADE. MINT LEAVES

**OFFERING TO THE GODS - REBIRTH 5.50€**

*Since antiquity human beings have felt the need to give food offerings. To the Gods, to mother Earth, even to the deceased as means of respect and awe towards the unknown. Even to this day we continue this tradition. As if we were laying an invisible gravel road made of pepples of food (or otherwise “koliva”), from something material, to something eternal. This offering, in any form made, remains a fundamental part of the balance that is life and rebirth.*

WHEAT, TOASTED NUTS, RAISINS, GRAPE SYRUP, SPICES, PARSLEY, MINT FLAVORED OLIVE OIL **(BIOLEA LEMONIO)**