

# Z E E N

A restaurant by DOMES NORUZ CHANIA



**DINNER MENU**

by Dionisis Pliatsikas

### **SOUP OF THE DAY**

**9,50€**

### **HOMEMADE BREAD BASKET**

Carob bread with figs and hazelnuts, rosemary bread with olive oil, paprika spread with myzithra and thyme, marinated olives with coriander, fresh vegetables with sea salt.

**5,00€**

### Salads & Appetizers

#### **SIGNATURE CAESAR**

Romaine hearts, marinated artichokes, Apaki chicken, aged Graviera cheese, semi dried tomato, mustard dressing and basil emulsion.

**10,50€**

#### **TRADITIONAL GREEK SALAD**

Cretan garden tomatoes and feta cheese, marinated black olives, cucumber, colorful peppers, local burley rusk, extra virgin olive oil.

**8,50€**

#### **VARIETIES OF BAKED BEETROOTS**

Caramelized onion, watercress, broken myzithra, buckwheat, walnuts, dressing with carob Oxymeli and black garlic.

**9,00€**

#### **TWEAKED DAKOS**

Tart with broken barley rusks, xygalo cream cheese from Sitia, avocado, dry olives and marinated tomatoes.

**8,50€**

#### **ZUCHINI FLOWERS**

Tempura of zucchini flowers filled with pachtogalo cheese, spices, marinated courgette and tzatziki foam.

**9,00€**

#### **MARINATED FISH OF THE DAY**

With green wheat tabbouleh, orange molasses, watercress, yoghurt and fresh tomato salsa.

**12,00€**

### **CALAMARI ALA CARBONARA**

With guanciale, egg yolk, parmesan, lemon zest, saffron from Kozani.

**14,50€**

### **OCTOPUS**

Smoked on the grill, with tomato seeds, Lima beans and dill oil.

**14,50€**

### **WHITE GROUPEL FRITTERS**

With fresh herbs and yoghurt sauce.

**10,00€**

### **RAVIOLI WITH RABBIT**

Broth with spinach, vegetables, porcini mushrooms,  
dittany and fenugreek gruyere.

**12,50€**

### **MODERN SFOUGGATO**

Bio spiny chicory, Apaki pork, poached eggs with staka,  
creamy cheese and truffled potato espuma.

**8,50€**

### **CRETAN CHEESE PLATE**

Four kinds of gruyere from Lasithi and Chania, goat cheese,  
walnuts, dakos rusk, Cretan olives variety, cherry tomatoes.

**13,00€**

## Main Courses

### **RIGATONI 10,50€**

With a variety of mushrooms, broccoli flowers,  
extra virgin olive oil, goat milk yogurt.

### **BEEF TAGLIATA BLACK ANGUS**

Dry-aged Black Angus beef with rosemary sauce, vegetables,  
baby potatoes, thyme and olives.

**(220gr) 20,50€**

### **YOUVETSI WITH LAMB**

Traditional orzo with tomatoes confit, Aori Cretan cheese with black pepper.

**(210gr) 21,50€**

### **DUCK BREAST**

Cooked sous vide, ragout from duck legs, vegetables,  
bitter almond sauce, sweet potato purée.

**(190gr) 13,50€**

### **PORK STEAK**

Warm salad with black lentils, basil, staka butter and celery sauce, crispy pork rusk.

**(230gr) 13,00€**

### **RIB EYE GRAIN-FED**

Gravy sauce, vegetables and Cretan potatoes.

**(300GR) 33,50€**

### **BOTTARGA SPAGHETTI**

With olive oil, garlic, rosemary and chili pepper.

**11,50€**

### **SEABASS WITH FENNEL**

With cauliflower purée, olive oil pearls, vegetables and wild fennel jus.

**(190gr) 17,00€**

### **SPAGHETTI WITH SLIPPER LOBSTER**

With fresh tomato sauce and basil oil. (Serves two)

**(700gr) 78,00€**

### **AEGEAN CROAKER**

With carrot purée, smoked spiny chicory, tomato tartar,  
Kakavia sauce and lemony parsley air.

**(190gr) 17,50€**

### **FISH OF THE DAY**

Served with bulbs, boiled greens, olive oil lemon sauce,  
bottarga aioli and sea salt. (According to availability)

### **SEA BASS, SEABREAM**

**50,00€/Kg**

### **WHITE GROUPER, DENTEX, DUSKY GROUPER, GOLDEN GROUPER**

**65,00€/Kg**

## Desserts

### **CRETAN CHEESE CAKE**

With crunchy carob and white chocolate biscuits, Anthotyro mousse, marmalade with seasonal fruits and ice cream.

**9,00€**

### **CHOCOLATE TEXTURES**

Valrhona Smoked chocolate, mango-passion sorbet.

**10,00€**

### **CITRUS BROKEN TART**

Yuzu crème, mandarin foam, tea sponge cake, ice cream lime parfait.

**10,00€**

### **TWEAKED CRETAN BANANA**

Caramelized banana, namelaka white chocolate, brownies and crispy pecans.

**9,00€**

### **HOMEMADE ICE CREAM**

Vanilla Madagascar (organic)

Bajibe chocolate (Valrhona)

Vanilla with olive oil (gluten-free)

Caramel with olive oil (gluten-free)

Pistachio

Ginger with Sichuan pepper (spicy)

Citrus spoon dessert yoghurt

Mango and passion fruit sorbet

Lemon basil sorbet

Strawberry sorbet

**0,120lt / 0,230lt / 0,500lt  
(22,00€ per/lt)**