

Z E E N

A restaurant by DOMES NORUZ CHANIA



LUNCH 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

TRADITIONAL GREEK SALAD

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

8,50€

RAW KALE SALAD

With tender spinach leaves, avocado, almonds, roasted haloumi, pita crumbles, tahini and honey.

9,00€

VARIETIES OF BAKED BEETROOTS

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

9,00€

GREEN SALAD WITH CRETAN AVOCADO

With toasted pine seeds, spicy Graviera cheese, bread crumbles, homemade mustard and honey dressing.

7,50€

With roast chicken

9,50€

DOUBLE DAKOS

With barley and carob rusks, two types of tomatoes, green and black olives, blossoms and leaves from capers, mizithra goat soft cheese and feta.

8,00€

CRETAN MEZE

Selection of 3 mezes

15,00€

Selection of 5 mezes

25,00€

Selection of 8 mezes

40,00€

Roasted olives with citrus fruits, cherry tomatoes and herbs.

Fried courgettes with garlic and walnut sauce.

Legume fritters with mint, parsley, dill and yoghurt.

Askordoulakoi (mountain bulbs) marinated in wine vinegar and olive oil.

Fried Aegean squid

Grilled apaki, oak smoked pork with fresh olive oil.

Smoked pork pancetta with Oxymeli and molasses vinaigrette.

Pork sausage from Heraklion filled with local graviera cheese.

French fries with thyme-flavored Graviera cheese from Chania.

Fava beans puree with caramelized onions and pita bread.

Staka, goat and sheep creamy cheese with eggs, olive oil & black pepper.

Graviera from Chania with thyme honey.

Smoked eggplant spread salad, oregano, and pita bread.

Tzatziki with cucumber, dill garlic and grated carrot and pita bread.

Organic sea spiny chicory (stamnagathi) with olive oil & lemon.

White Taramosalata, traditional egg roe, olive oil, lemon and sour bread and pita bread.

Fried fish of the day (Anchovy, mullet, Sardine, smelt).

Marinated fish of the day with lemon and fresh olive oil.

Main Courses

SMOKED OCTOPUS

Eggplant aioli, cherry tomato confit,
amaranth, basil Oxymeli and molasses.

14,50€

HANDMADE PENNE

With prawns and Cretan lemony herb pesto.

14,00€

FRIED SOFEHADA

With vegetables, cured smoked pork Syglino,
organic sheep's yoghurt and pita breads.

8,50€

CHICKEN FILLET

With Apaki and Graviera cheese crust served,
baby potatoes and sweet pepper sauce.

(230gr) 11,50€

SLOW-COOKED LAMB LEG

With broth and chimichurri with Cretan herbs,
vegetables and black garlic aioli.

16,00€

BEEF TAGLIATA

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

(220gr) 20,50€

SEAFOOD SPAGHETTI

With mussels, scallops, shrimps, squid and octopus
with tomato sauce, white wine and herbs.

14,50€

SEABASS COOKED IN BAKED PAPER

With tomato, garlic and rosemary, extra virgin olive oil.
Served with seasonal greens, fried garlic and fish broth.

(600gr) 19,00€

AEGEAN CROAKER GIOUVETSI

Fish fillet with traditional orzo pasta, rosemary and carrot, with wine Vilana.

(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

Snack Menu

CAPRICK PORK

Grilled bread with traditional pulled pork cooked in lemon leaves, sour cream cheese from Lasithi, tomato, smoked roasted red pepper. Served with fresh fried potatoes.

9,00€

CLUB SANDWICH

With baked turkey, bacon, tomato, lettuce, omelet with feta cheese, Gouda cheese and mayonnaise. Served with fresh fried potatoes.

9,00€

V FOR VEGAN BURGER

Portobello no bread burger with caramelized onion, avocado, tomato, mustard, legume fritters, green salad. Served with broccoli and fava beans puree.

10,00€

BLACK ANGUS BEEF BURGER

With homemade baked bun and mayo, resting on grilled red onion, tomato. Served with pickled beetroot, fried sweet potatoes and spiced gruyere custard.

(2X95gr) 14,50€

RAW CHICO SPAGHETI

Fresh raw tomato sauce, basil, feta cheese, wild rocket salad, extra virgin olive oil.

9,50€

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)**