



theodosí
RESTAURANT

Creative Cretan Cuisine



Starters

Dakos with crisp barley bread 5.00€ v
topped with grated tomato, pichtogalo (a soft goat cheese from Chania) and local tsakistes olives

Phyllo Rolls stuffed with mushrooms and Cretan sausage 6.80€
with a red pepper and honey dip

Brouschettas with Smoked Salmon 7.00€
avocado, cherry tomatoes, dill and cream cheese

Eggplant with Xinohontros (Cretan bulgur wheat) and Mozzarella 6.80€ v
with tomato and Greek yoghurt

Apaki (smoked pork from Sfakia) with stamnagathi (spiny chicory) and seasonal vegetables 7.50€
in oxymelo sauce (thyme honey and vinegar) topped with mint yoghurt, served with a traditional cheese pie from Sfakia, Crete

Fried Graviera Cheese (from Chania) 6.50€ v
flambé

Hummus Dip with fluffy pita bread 4.50€ vg v
chick pea purée, with tahini, garlic and lemon juice

Tzatziki Dip 4.00€ v
a yoghurt dip made with garlic, grated cucumber and extra virgin olive oil, served with fluffy pita bread

Spicy Feta Cheese Dip 5.50€ v
in a roasted pepper, with sundried tomatoes and basil, served with fluffy pita bread

Stuffed Mushrooms with cream cheese and spicy sausage 6.50€

Mushrooms in Muscat Wine and fresh cream 6.80€ v
topped with parmesan cheese

Handmade Traditional Pork Sausages 7.00€

Handmade Cretan Pastries (2 pieces) 3.80€ v
filled with wild greens and soft cheese

Homemade Fried Potatoes with freshly ground tomato and Graviera cheese 4.00€ v
cooked in olive oil

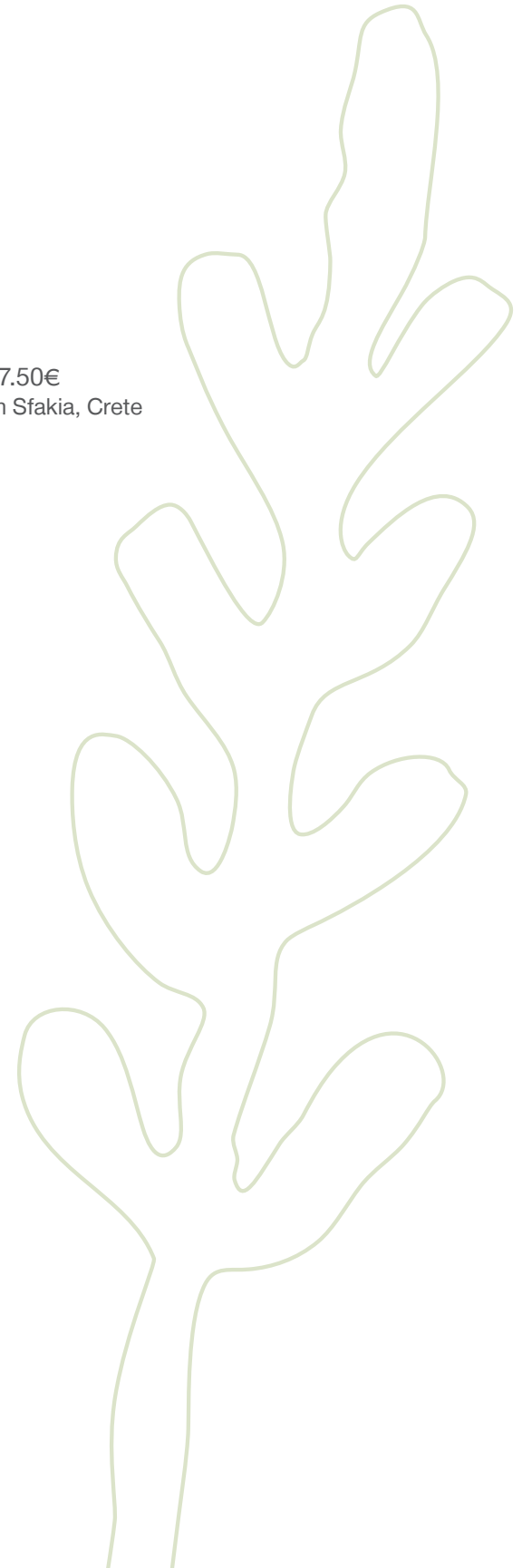
Homemade Fried Potatoes with Staka (buttered cheese) 5.50€ v
cooked in olive oil, with freshly ground pepper

Boiled Seasonal Wild Greens 6.80€ BIO v

Grilled Vegetables 7.80€ BIO v
with kefalograviera cheese

Blooming Garlic and Mozzarella Cheese Bread 4.50€ v
with poppy seeds and fresh onion

Bread Rolls with Garlic, Organic Olive Oil and Wild Oregano 3.00€ BIO v
with Cretan sea salt



Salads

Cretan Salad 8.50€  

tomatoes, cucumbers, peppers, onions, purslane, baked potato, tsakistes olives, soft Cretan cheese and extra virgin olive oil dressing

Grilled Chicken Salad 7.50€

with avocado, cherry tomatoes, onions, asparagus and feta cheese, with a creamy balsamic vinaigrette

Beef Tagliata with Spinach 9.50€

sautéed mushrooms, cranberries, green apple, walnuts and blue cheese, with a balsamic vinaigrette

Octopus Salad 8.50€

roasted peaches, cherry tomatoes, tsakistes olives and ladotiri (cured Cretan cheese) with an orange and honey vinaigrette

Rocket Salad with local Graviera cheese 7.50€ 

with sundried tomatoes, walnuts and a Petimezi vinaigrette (Cretan grape juice syrup and extra virgin olive oil)

Flatbreads

handmade dough made with organic Zea flour (an ancient wholegrain emmer flour)

Spinach Flatbread 8.00€ 

basil pesto, artichokes, tomatoes, onions, olives and Feta cheese

Apaki Flatbread (smoked pork from Sfakia) 9.00€

mushrooms, peppers, onions and soft goat cheese from Chania


Pasta - Risotto

Mushroom Risotto 6.80€ 

with wild rocket, Graviera cheese and topped with Greek yoghurt

Prawn Risotto 10.00€

with Ouzo and fresh cream

Skioufichta (Cretan pasta) with Vegetables 7.50€ 

artichokes, mushrooms, peppers, cherry tomatoes, capers and Graviera cheese

Skioufichta (Cretan pasta) with Grilled Chicken 8.00€

with tomato, bell peppers, olives, capers and aged Anthotiro cheese

Hilopites (Cretan pasta) with Prawns, Asparagus and Rakomelo (local spirit made of raki and honey) 10.00€

with cherry tomatoes, Graviera cheese and fresh cream

 Vegetarian  Vegan  Gluten Free

From the Sea...

Starters

Fresh Squid (kalamari) (from Chania) 10.50€
with Ouzo, lemon juice and spring onion

Fresh Squid (kalamari) (from Chania) 10.50€
fried in olive oil, served with a handmade Dijon-mayo dipping sauce

Steamed Mussels with Saffron and Fresh Cream 8.50€
(from Greece)

Steamed Mussels with Tomato and Feta (from Greece) 9.80€
with capers and olives

Atlantic Prawns in Garlic Butter Sauce 9.00€
with lime and fresh chives

Grilled Octopus 9.00€
with olive oil, lemon and wild oregano


Prawns with Baby Spinach and Cretan Cheeses 10.50€
with soft goat cheese and Graviera

Prawns with Tomato, Fennel and Feta 9.80€
with chili peppers

Main Dishes

Grilled Salmon 14.00€
with basil pesto sauce and roasted vegetables

Tuna Fillet (from Greece) 16.00€
grilled, with raspberry sauce and roasted vegetables

Grilled Sea Bass Fillet (from Greek fish farms) 15.80€
in an orange sauce, with boiled organic vegetables 

Grilled Atlantic Prawns 12.00€
with wild rice pilaf, roasted vegetables and a yoghurt tartar sauce



Main Dishes

Lamb with Yoghurt Sauce 12.00€

served with roasted vegetables and garlic baby potatoes

Goat (or Lamb) with Stamnagathi (spiny chicory) 12.00€ gf

slow cooked, in a lemon sauce with a roasted vegetable purée

Pork Ribs with homemade BBQ sauce made of thyme honey 11.00€

with a mixed green salad and homemade fried potatoes

Boureki Vegetable Pie with Pumpkin 8.50€ v gf

with soft goat cheese, potatoes and zucchini

Stuffed Chicken Fillet (Cordon Blue) with Siglino (cured pork) and Cretan cheeses 11.00€

with wild rice pilaf and mixed green salad

Pork Tenderloin Fillet stuffed with spinach, mushrooms and cream cheese 12.00€

with a Santorini white wine sauce, potato rounds and roasted vegetables

Chicken Souvlaki 9.00€ gf

served with a mixed green salad and homemade fried potatoes

Grilled Burgers with Tomato and Mozzarella 9.80€

made from ground beef and pork meat, served with a mixed green salad and homemade fried potatoes

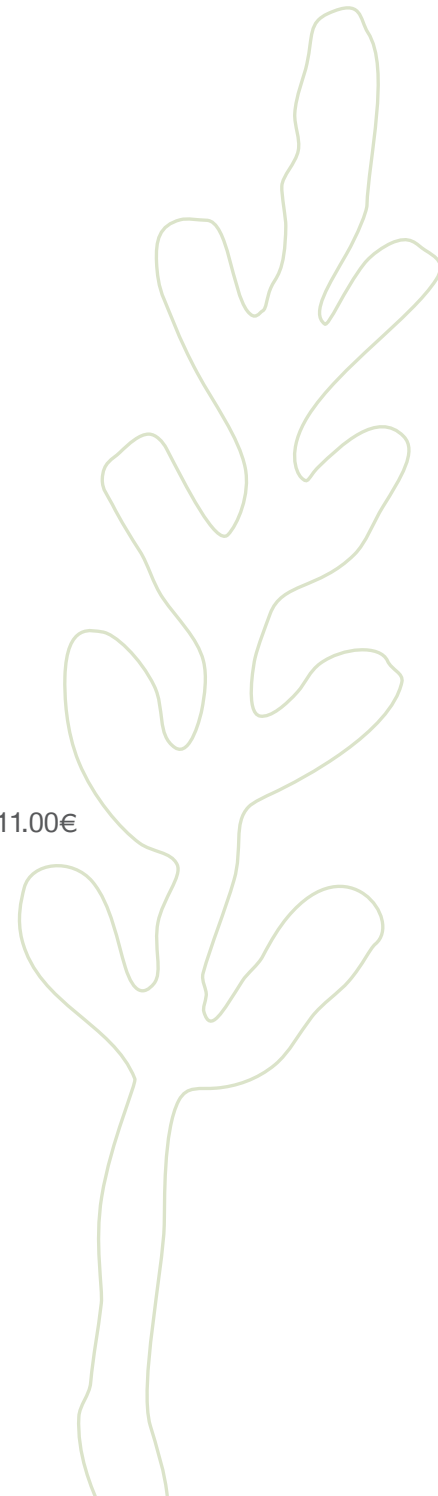
Beef Steak (New York cut) in a Portobello mushroom and brandy sauce 15.00€ BIO

with grilled organic vegetables and mashed potatoes (recommended medium rare)

Lamb Chops with grapes, fresh rosemary and Petimezi sauce (Cretan grape juice reduction) 11.00€

grilled and served with buttery mashed potatoes and mixed green salad

v Vegetarian vg Vegan gf Gluten Free





Trusted fresh seafood from our local fish shop Koletis, Skalidi street, Chania

We use organic extra virgin olive oil in all our cold dishes and virgin olive oil for all our fried dishes.

Many of the products we use are from small local producers so that we can control their quality.
It is possible that not everything from our menu will be available.

It is recommended that no changes are made to the dishes as originally presented,
in order to retain the desired taste and presentation.

The Atlantic prawns, mussels and octopus are fresh frozen

VAT 23% included in all prices

The consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)

Manager: Theo Kakavelakis

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