



ta chalkina

MODERN CRETAN CUISINE

Homemade sourdough aged bread

❄️ SALADS ❄️

CRETAN SALAD

Cherry tomatoes, cucumber, pickled onions, green peppers, crumbled rusk, cretan cream cheese, critamo, capers, olives, basel oil, red wine vinegar

DAKOS

Sourdough rusk baked in woodoven, grated tomatoes, cherry tomatoes, local soft cheese, olive oil, fresh oregano and basil

GREEN SALAD

Mixed green leafs, roasted groundnuts, soft cheese in brine, graviera cheese flakes, fried dough skewers, local avocado, seasonal fruits, orange and molasses dressing

GREENS

Seasonal cretan greens grilled, anothiro cheese grilled, roasted almonds, baked peppers, cherry tomatoes soft boiled egg and boiled zucchini

❄️ STARTERS ❄️

POTATOES

Two times ried in olive oil with barreled feta cheese and smoke d sausage

CHEESE

Graviera cheese wrapped in dough fried with spicy seasonal marmalade peppermint oil, lime gel

MUSCLES

Steamed with safran and toasted almonds

SHRIMPS *

Sauted with garlic and lemon sauce, staka butter, fresh oregano

SNAILS

Fried with roasted garlic, red wine vinegar and fresh rosemary

DOLMADES

Wine leaves and zucchini blossoms stuffed with rice, herbs and Cretan cream cheese

❁ STARTERS ❁

MUSHROOMS

Variety of mushrooms fermented with truffle,
red pepper cream and avocado cream

SMOKED STUFF

Apaki and siglino (in-house smoked pork)
served with grilled vegetables and wine sauce

EGGS

With staka cream, fresh truffle and roasted almonds

KALITSOUNIA *

Variety of small pies filled with different cretan flavours and fried

LOCAL CHEESE PLATTER

Graviera cheese ,myzithra soft cheese and anthotiro aged and
with local herbs flavors ,served in wooden board

VEAL LEAVER

Grilled with eggplant salad and early harvest olive oil

PIE

Puff pastry pouch filled with local soft white and anthotiro cheese,
goat meat and peppermint

❁ MAIN COURSE ❁

PILAF

The traditional wedding pilaf(rice) served with lamb meat

GOAT

Sauted with wild greens served with potatoes

PORK

Steak grilled and sauted with red wine vinegar served with lemon baby potatoes and grilled green beans

CHICKEN

Chicken breast grilled with wine sauce served with local pasta and dried anothiro cheese

MEATBALLS

Freshly made served with baked tomatoes sauce local pasta and aged graviera cheese

CRETAN GEMISTA RISSOTO

Vegetables rissoto served with fried wine leave and Cretan cheese cream

BOUREKI

Baked vegetables with peppermint and mizithra cheese

SEA BASS

Fillet sauted served with beetroot, olives oil and lemon sauce

OCTOPUS *

With legume salad and fish roe cream

SQUID

Fresh (domestic) with lemon wild green and tomato



DESSERTS



BOUGATSA

Puff pastry filled with a cretan milk pie cream served with hazelnut praline and vanilla ice cream

LOUKOUMADES

Fried dough balls topped with honey, walnuts, fruits and kaimaki ice cream

ORANGE CAKE

Dipped in syrup with a meslin base, white chocolate cream served with yoghurt ice cream

❁ BEVERAGES ❁

Coca Cola (regular, zero, light) 250ml
Fanta (orange, blue, lemon) 250ml ...
Sprite 250 ml...
Schweppes Soda 250ml...
Gerani Gazoza 250ml ...



Coca-Cola

Η ΑΛΗΘΙΝΗ ΜΑΓΕΙΑ,
ΣΤΟ ΤΡΑΠΕΖΙ ΣΟΥ!

Zaros natural mineral water 1 lt
Zagori carbonated water 750ml
Zagori carbonated water 330ml ...

❁ BEERS ❁

Mamos Draught 400 ml.
Alfa Greek Beer 330 ml. ...
Mamos Greek Pilsener Unfiltered 330ml..
Nymfi Greek Hoppy Lager 330 ml. ...
LAGUNITAS IPA (California) 355ml...
*Alfa Choris (Alcohol free) 330ml. ...
Rethymnian Bio ...
Solo *Choriatiki* 330ml ...
Solo *Psaki* 330ml ...
Solo *Askianos* (dark) 330ml ...



• Market Manager: Kostas Chrisoherakis

• The restaurant is obligated to have printed forms available in a specific place near the entrance in case of any complaints.

• The customer isn't obligated to pay the bill if a legal receipt isn't given.

• The restaurant has POS available.

* Frozen products.

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www.chalkina.com

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