

❁ Τα Χάρκινα ❁

MODERN CRETAN CUISINE

Leavened Bread with Sourdough Maturation, Extra Virgin Olive Oil,Olives

## SALADS

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### THE CRETAN

Tomatoes, cherry tomatoes, cucumber, pickled onion, green peppers, capers, olives, caper leaves, maruva vinegar, pre-fermented bread, "Galomizithra" cheese.

### DAKOS

Carob rusks, grated tomato, cherry tomato, cream of Cretan cheeses, basil.

### THE GREEN

Mixed greens, toasted nuts, creamy cheese dip, Graviera cheese slices, rusks, Cretan avocado, seasonal fruit, "petimezi"-orange sauce.

### THE CHORTA

Grilled, "Anthotyro" cheese, almonds, grilled peppers, cherry tomatoes, zucchini, a boiled egg.

## LOCAL CHEESES & SPREADS

### HANIA FETA

Extra virgin olive oil, wild oregano.

### GRAVIERA

Aged for 12 months, honey, fresh herbs.

### SPICY CHEESE SPREAD

Grilled spicy pepper, vinegar-marinated capers.

### SMOKED EGGPLANT SALAD

Smoked, garlic, maruva vinegar, parsley.

### TZATZIKI

Local yogurt, roasted garlic, dill.

### SPREAD COMBINATION

Tzatziki, spicy cheese spread, eggplant salad.

## APPETIZERS

### **THE FRIES**

Fried eggs, fresh cream, grated Graviera cheese, truffle.

### **THE CHEESE**

Graviera cheese in phyllo pastry, mint, homemade jam, lemon gel.

### **\*THE MUSSELS**

Steamed, white wine, Kozani saffron.

### **\*THE SHRIMP**

Garlic-lemon, butter, fresh oregano.

### **THE SNAILS**

garlic, maruva vinegar, rosemary.

### **THE DOLMADES**

Vine leaves with rice, aromatic herbs, local yogurt.

### **MUSHROOMS**

Truffle-infused, pepper cream, avocado cream, mushroom cream.

### **THE SMOKED PORK – APAKI**

Homemade, grilled vegetables, wine sauce.

### **\*THE KALITSOUNIA**

Herbs and greens, cheese, fennel, onion little pies.

### **THE "PIE"**

Stuffed pouch meatloaf, pastry sheet, creamy cheese, "Anthotyro" cheese, goat meat, mint.

## GREEK FARMS ON FIRE

Lamb on the wood fire - ANTIKRISTO

Lamb chops

Village-style sausage from black pig

Black pig pancettas

Stable-cut black pig steak

Veal liver

Baby chicken flat on the josper grill

"The black pig, the ancient breed of Greek pigs,  
mainly fed on olive fruit."

## SIDE DISHES

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French fries with coarse salt and oregano

Lemon-roasted potatoes with rosemary

Vegetables on the grill

Garlic bread on the charcoal grill

## TRADITIONAL MAIN DISHES

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### THE MEATBALLS

Grilled fresh meatballs on handmade pita, tomato sauce, aromatic yogurt.

### THE GARLIC PASTA

Homemade pasta, roasted garlic, truffle, thyme, aged graviera cheese.

### \*THE OCTOPUS

Grilled, lemony greens.

### THE PILAF

Traditional Cretan wedding dish, goat meat, yogurt (serves for 2).

### THE GOAT

Sautéd with olive oil and wine, served with stamnagkathi wild greens

### THE CHICKEN

Juvetsi with local pasta barley, grated dry anthotyro cheese.

### THE PORK

Braised with local wine, lemon potatoes, beans.

### SOFT DRINKS

Zaros natural mineral water 1 lt  
Zagori sparkling water 330 ml  
Zagori sparkling water 750 ml  
Gerani gazosa  
Sprite  
Fanta lemonade  
Fanta orange/blue  
Schweppes soda  
Coca-cola/zero/zero caffeine free



*Coca-Cola*

Η ΑΛΗΘΙΝΗ ΜΑΓΕΙΑ,  
ΣΤΟ ΤΡΑΠΕΖΙ ΣΟΥ!

### BEERS

Mamos unfiltered  
Alpha Sea Salt  
Alpha 330ml  
Nymphi 330 m  
Alpha without alcohol  
Mamos from barrel 400 ml



### BEERS OF CRETE

Solo village wine 330 ml  
Solo Ascian (black) 330 ml  
Rethymnon organic

## DESSERTS

### THE BOUGATSA

Creamy "Galaktoboureko", hazelnut praline, crushed biscuit, vanilla ice cream.

### THE BAKLAVA

Caramelized phyllo sheets, Aegina pistachio mousse, pistachio praline, sugared nuts, aromatic syrup, pistachio ice cream.

### LEMON TART

Honey, thyme, lemon sorbet.

Manager: Kostas Chrysoherakis

The store is required to have printed forms in a special place  
at the exit for formulating any protest.

The consumer has no obligation to pay if he does not  
receive the legal document, receipt or invoice.

The store has a POS

\* Frozen products

[www.chalkina.com](http://www.chalkina.com)

F: Ta Chalkina

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