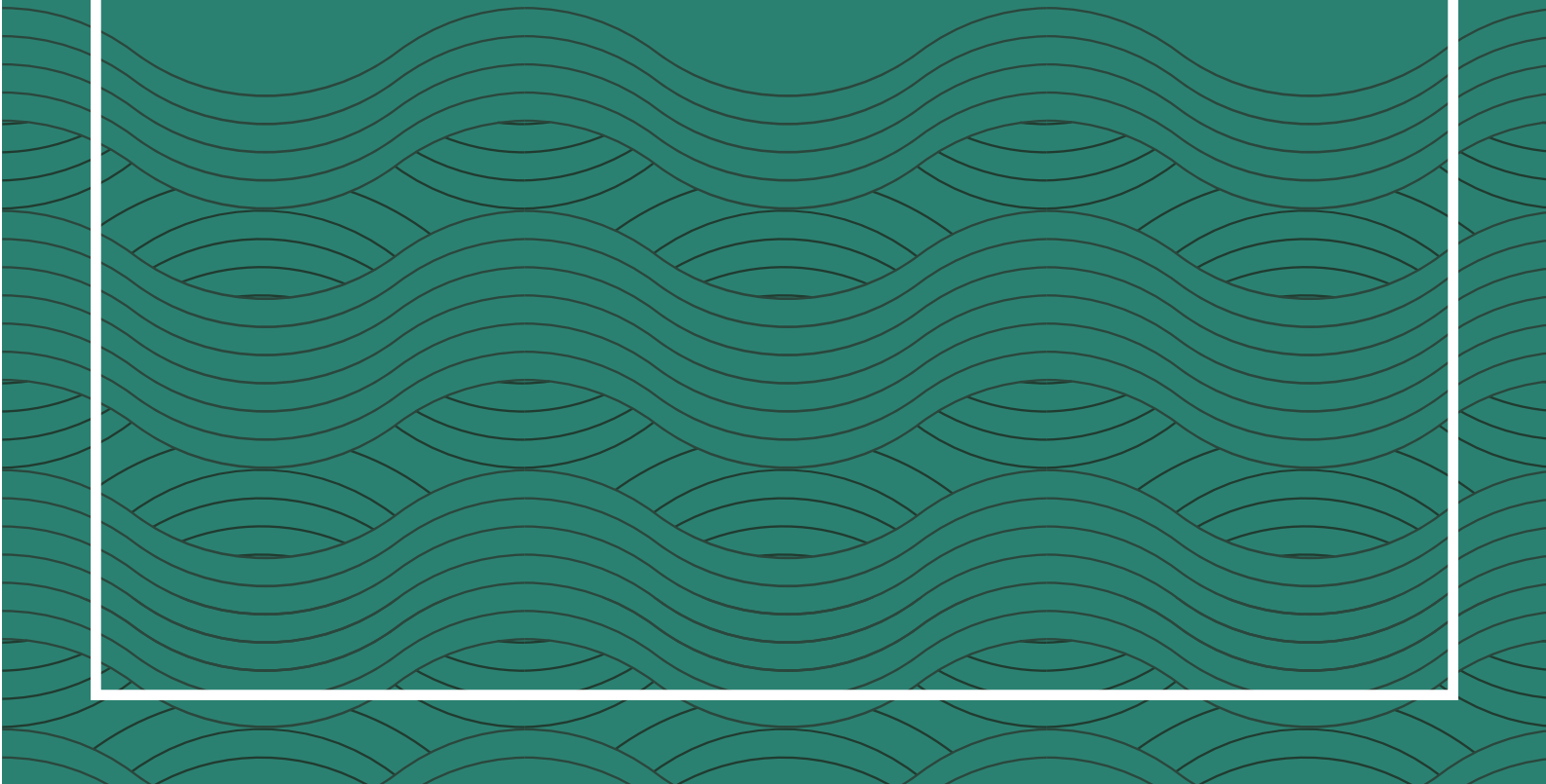
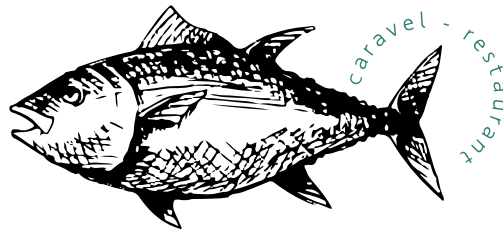




caravel

Restaurant | Beach | Cafe | Wine bar





Bread per person 1.00 €
Garlic bread (8pcs) 4.50 €

SOUP OF THE DAY

- Fish soup from Cretan fish.....8.50
- Fish soup from Cretan fish..... 5.00
served in a cup

PLATTERS

- Platter of ouzo.....8.00
with cucumber, tomato, olives, dolmades, rusk mini ntakos, eggplant salad & marinated anchovies
- Beer platter 13.00
BBQ chicken wings & drumsticks, mozzarella sticks, onion rings, country sausages & country potatoes, served with mustard sauce, BBQ sauce & ketchup
- Cheese platter 14.00
- Cheese & cold meat platter 13.00



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COLD APPETIZERS

- Tzatziki 4.50
with streaks of olive oil
- Smoked mashed aubergines 6.00
with a quenelle of cream
- Fava..... 4.00
with caramelized onions
- Boiled wild greens of season..... 4.50
- Homemade dolmades..... 7.00
- Rusk mini ntakos..... 4.50
with fresh grated tomato, oregano & feta cheese
- Veal carpaccio..... 11.00
with poached egg, parmesan flakes & baby rocket



WARM APPETIZERS

- French fries fried in olive oil 4.00
- Fried zucchini 4.50
with yoghurt sauce flavoured with paprika
- Graviera fried cheese (saganaki)..... 7.00
with wild greens & gravy
- Mozzarella sticks with lettuce leaves..... 6.00
- Fried tomato balls 7.00
with a soft yoghurt mousse & dill



- Fried meatballs..... 7.00
with sauce from Katiki Domokou cheese
- Paneed chicken wings
& drumsticks 6.50
with BBQ sauce
- Spring rolls with sweet & sour sauce ... 5.00
- Onion rings with spicy sauce 3.50
- Yogurt kebab 9.00
with lamb & beef kebabs, tomato cream,
potato confit & strained yoghurt

SEA FOOD APPETIZERS

- Marinated anchovies..... 7.50
with aromatic vegetables
- Crispy paneed shrimps* 7.50
with panko, fresh salad & wild horseradish
- Grilled sardines..... 8.50
with cherry tomatoes, spring onions, oil & vinegar
- Fried squid* 8.00
with tartar sauce
- Octopus Vinsanto 11.50
braised octopus with sun-dried Vinsanto wine & fried
potato straw
- Steamed mussels 10.00
with white wine & vegetables
- “Taramosalata” (fish roe dip)..... 9.00
on toasted bread with sea treasure



RISOTTO

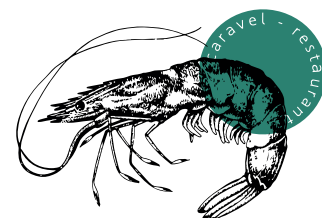
- Mushroom risotto 9.00
with fresh mushrooms, porcini, parmesan & traditional tartufo
- Risotto with chicken fillet 10.00
with mushrooms, cherry tomatoes & fresh spinach
- Shrimp risotto 12.00
with shrimp*, ginger, lime & aroma ouzo



PASTA

- Spaghetti with tomato sauce 6.50
with basil pesto & fresh mozzarella
- Linguini with beetroot pesto 8.00
with chopped walnuts & rocket
- Greek penne 8.50
with fresh tomato, oregano, green pepper & feta cheese
- Pennes with chicken fillet 9.50
with fresh mushrooms, bacon, freshly grated parmesan & cream
- Linguini with veal fillet..... 13.00
with fresh mushrooms, porcini & gravy
- Spaghetti carbonara 9.00
with egg yolk, crispy bacon, freshly grated parmesan & ground pepper
- Seafood linguini 14.00
with shrimps*, mussels, ginger & fresh tomato
- Linguini with fresh salmon..... 13.00
with tomato, basil pesto & baby spinach
- Fisherman's Pasta..... 48.00
for 2 persons

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*All pasta dishes are served with gluten free pasta



SALADS

- Greek 8.00
with tomato, cucumber, onion, peppers, olives, capers, barley-paximadi & feta cheese
- Cretan..... 9.00
with fresh lettuce, cherry tomatoes, sun-dried tomatoes, rocket, spring onions, Sfakia pita, grape syrup & a dressing made of aged balsamic vinegar
- Rukola 8.50
with rocket, freshly grated parmesan & oil lemon dressing
- Caprese..... 9.50
with cherry tomatoes, mozzarella & homemade basil pesto
- Yianna..... 9.00
with spinach, prosciutto, mushrooms, grapes & balsamic vinaigrette
- Green..... 9.00
with walnuts, raisins, pomegranate, grilled manouri cheese & a dressing made of aged balsamic vinegar
- Caesar..... 9.00
with crispy salad leaves, chicken fillet, crispy bacon, croutons, & parmesan flakes
- Quinoa 11.00
with smoked salmon, avocado cream, mango, & orange fillet



PIZZA

- Margherita 6.50
- Mozzarella..... 7.00
with cherry tomatoes & basil
- 4 Cheeses..... 7.50
- Special 8.00
with ham, bacon, bell pepper, mushrooms, tomato
- Italiana 9.00
with sauce, fresh mozzarella, prosciutto, rocket, parmesan
- Pollo..... 9.00
chicken, cream cheese, bacon, mushrooms
- Greek 7.50
with olives, onion, feta cheese, peppers
- BBQ 8.00
with ham, bacon, peppers, bbq sauce
- Pepperoni 8.00

Extra materials +0.50 €



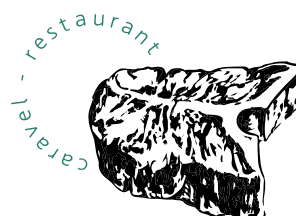
GRILLED MEAT

- Chicken fillet 9.00
with aromatic rice & vegetables
- Pancetta..... 8.50
with fresh potatoes fried in olive oil
- Pork “Stable” steak 900gr 20.00
large pork steak from local “Creta Farm” served with potatoes & vegetables
- Patty with veal & pork minced 9.00
with potatoes fried in olive oil, vegetables & pita bread
- Milk-veal steak 350gr 18.50
with potatoes fried in olive oil, vegetables
- Souvlaki with Black Angus veal 20.00
with potatoes fried in olive oil, vegetables & pita bread



- 9.00
- 18.50
- 20.00
- 20.00
with potatoes fried in olive oil & vegetables
- 85.00
with vegetables, country potatoes, pepper & mushroom sauce
- 13.00
with french fries in olive oil & vegetables
- 35.00
with potatoes fried in olive oil & vegetables
- 28.00
with meat patty, chicken fillet, lamb ribs, pancetta, fried potatoes & crispypita bread

*All grilled meat can be served with pepper sauce or mushrooms sauce or red wine sauce with extra charge 1,50€



MAIN COURSE MEAT

- Chicken mushroom fillet 13.00
braised in a roner* with a sauce made of mushrooms & tomato, oregano & potato cream
- Chicken fillet with thyme 14.00
braised in a roner* with thyme honey & mustard sauce with beetroot puree, chicory, couscous with dried fruit
- Gyros pork 11.00
with tzatziki, french fries in olive oil & pita
- Pork schnitzel à la crème 10.00
with french fries in olive oil



BURGER

- Classic Burger 8.50
with tomato, lettuce, caramelized onion & bbq sauce
- Cheeseburger 9.00
with cheddar cheese, tomato, lettuce, caramelized onion & bbq sauce
- Caravel Burger 9.50
with cheddar cheese, tomato, lettuce, bacon, caramelized onion & bbq sauce
- Chicken burger 8.00
with chicken fillet, cheddar cheese, tomato, lettuce & bbq sauce
- Vegetable burger 7.50
with beetroot bread tomato patty, beetroot sauce & caramelized onions

- Mousaka 10.00
with eggplant, zucchini, potato, minced beef & bechamel
- Veal fillet stroganoff 23.00
with pickled cucumber, meat sauce & potato cream
- Veal fillet with fresh mushrooms 24.00
with truffle flavor, potato cream & fresh vegetables
- Veal fillet with pepper sauce 24.00
with potato cream & fresh vegetables
- Pan-seared lamb 17.00
boneless lamb in bites with french fries
(The Food of Ancient Cretans in the Minoan era)

*The cooking roner device gives us the method for slow roasting to perfect temperatures, so that we do not lose the flavour, aromas & at the same time keeps our product particularly juicy.





GRILL FISH DISHES

Bogue.....	10.00
with potatoes fried in olive oil	
Seabass.....	17.00
with aromatic rice & vegetables	
Sea bream.....	17.00
with aromatic rice & vegetables	
Salmon fillet.....	15.00
with aromatic rice & vegetables	
Tuna fillet.....	21.00
with tomato marmalade & wild boiled greens	
Shrimps*.....	13.00
with aromatic rice & vegetables	
Mix Fish* platter for 2.....	55.00
with sea bream, bogue, shrimp, sardine, squid, shellfish & aromatic rice & vegetables	

MAIN COURSE FISH

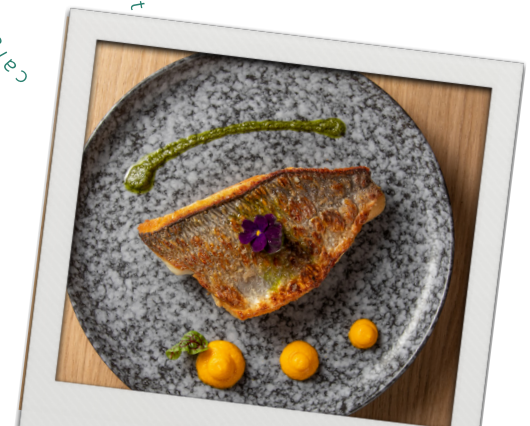
Sea bream fillet.....	19.00
on sourdough bread with smoked eggplant, carrot cream & verde sauce (herb sauce)	
Sea bass fillet.....	19.00
with spanakopita cream, black garlic puree, mini vegetables & chorizo oil	

FISH OF THE DAY

Ask the waiter for fresh fish of the day depending on seasonality/kilo..... 65.00
(grouper, gudgeon, dace, snapper, sardine, shag)



Caravel - Restaurant



KIDS MENU

Chicken nuggets 6.80
french fries in olive oil

Penne 5.00
with tomato sauce or cream sauce



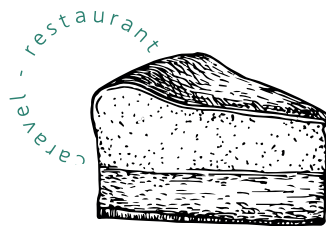
SWEETS

Ferrero mousse cake	5.00
Homemade Tiramisu	5.50
Flavoured Panacotta	4.50
Strawberry, orange, caramel	
Sugar-Free Hazelnut Praline Chocolate.	5.00
with praline & nuts filling, without sugar	
Single serve Fruit salad.....	4.00
Fruit salad large.....	7.00
Ice Cream (Scoop)	2.50
flavours: vanilla, chocolate, pistachio, strawberry, banana, oreo	



Toppings without extra charge
whipped cream, biscuit, almond,
smarties, syrup (strawberry, chocolate, caramel)





Please inform your waiter of any allergies or intolerances you may have.

Chef : Stratos Frysoulakis

Gastronomic manager : Konstantinos Tzorakis

The nutritionist who collaborated for our menu : Anna Kolovou

Extra virgin olive oil from Malevizi Heraklion

The vegetables we use are sourced daily & grown naturally

All seafood & meats we use are fresh except those marked with (*)

We do not use food preparation, cooking powders, canned food or microwave ovens

All prices shown are in euro currency (€)



Our menu may (or is likely to) contain traces of allergens which may cause you to allergy or intolerance

Please inform us in advance for any invoicing

Prices include all taxes, the consumer has no obligation to pay if they do not receive the legal (receipt - invoice)

The sale of alcoholic beverages to minors under 17 years of age is prohibited



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