



# caravel

Restaurant | Beach | Cafe | Wine bar

## MENU

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

**Chef: Christos Lapas**

Market Inspection Representative: Konstantinos Tzorakis  
Extra virgin olive oil from Malevizi, Heraklion.

The vegetables we use are purchased daily and are grown naturally.  
All seafood and meat we use is fresh, except those marked with an asterisk (\*).

The kitchen does not use baking powders, canned goods  
or microwave ovens for food preparation.  
All prices listed are calculated in euros (€).



**Our menu may (or is likely to) contain traces of allergenic substances that may cause you an allergy or intolerance.**

**Please inform us in advance for any invoice to be issued.  
Prices include all taxes, the consumer is not obliged to pay if he does not receive the legal document (receipt-invoice).**

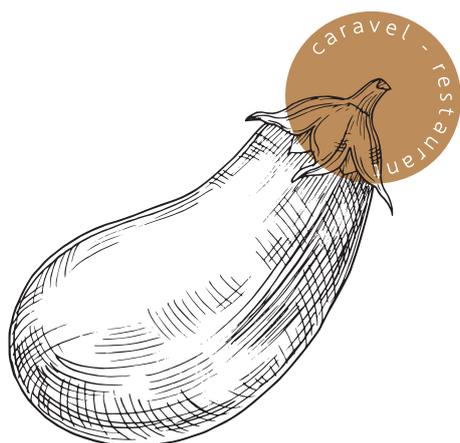
**The sale of alcoholic beverages to minors under the age of 17 is prohibited.**

Fresh baked goods from  
"Cretan Bakeries" 1,50 / person

## SOUPS

Fish soup ..... 9.50  
with grouper or dusky grouper and organic vegetables

Mushroom soup ..... 7.60  
with a variety of mushrooms and summer truffle



## SPREADS - SALTED FISH - RAW

White tarama ..... 6.00  
(fish roe) salad with extra virgin olive oil,  
lemon and chives

Smoked eggplant spread ..... 6.50  
on warm rustic sourdough bread

Tzatziki ..... 5.80  
from sheep's yogurt

Anthogalo cheese ..... 6.00  
from a small-scale cheese factory

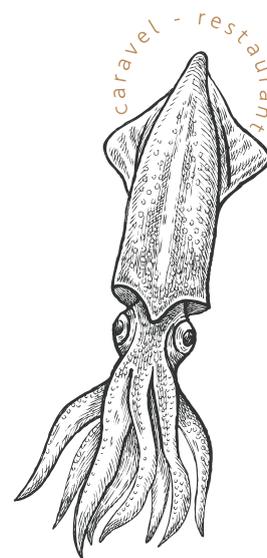
Herring salad ..... 7.00  
with turnip, fennel, cherry tomatoes and herbs

Marinated anchovy ..... 7.00  
with pickled fennel and freshly ground pepper

Carpaccio of open sea fish ..... 14.80  
with olive oil, lemon zest, fresh tarragon

## APPETIZERS

Shrimp saganaki.....	11.00
with tomato, PDO feta cheese and wild oregano	
Shrimp sautéed.....	11.00
with fennel, celery root, dill and aniseed tsipouro	
Fried calamari* .....	11.00
Steamed mussels .....	11.00
with white wine, garlic, parsley and lemon	
Grilled octopus* .....	15.00
with vinegar from its juices	
Santorinian fava beans .....	5.50
with pickled onion and capers	
Seasonal greens boiled .....	6.40
with extra virgin olive oil	
Grilled vegetables .....	8.00
with flower of salt, freshly ground pepper and olive oil	
Homemade stuffed vine leaves.....	8.00
and zucchini flowers with sheep's milk yogurt and herbs	
Fried zucchini .....	5.00
with fragrant yogurt cream	
Fresh french fries .....	4.00
in extra virgin olive oil	
Dry-baked feta PDO rolls.....	7.80
with pine honey, roasted sesame and Greek coffee powder	
Cretan graviera cheese.....	9.00
with pine honey and fig pie	
Pan-fried kayianas-type omelette.....	8.00
with organic eggs, eggplant, tomato, feta PDO and wild oregano	
Beef liver savoro sauce .....	8.50
with extra virgin olive oil, rosmarinus, mashed raisins wine vinegar and grated anthotyro cheese	
Meatballs .....	9.00
with crunchy pita and yogurt sauce	





## SALADS

Cretan salad..... 9.50  
with stamnagathi, rocket and Greek lettuce,  
acorn tomatoes, sfakian pita and oxymel sauce

Greek salad ..... 10.00  
with peeled ground tomato, cucumber, PDO feta cheese,  
pepper, olives, extra virgin olive oil and grated tomato

Caesars Chicken salad..... 10.00  
with valerian, beetroot leaves, rocket,  
red lola, grilled chicken, cherry tomatoes,  
parmesan and Caesars sauce

Smoked Salmon salad ..... 12.00  
with rocket, spinach, caramelized pear, raisins,  
quinoa and wine vinegar, molasses  
and pomegranate juice sauce



## PASTA - RISSOTTI - GNOCCHI

Linguini pesto ..... 9.00

with handmade basil pesto

Rigatoni with chicken fillet.....10.50

porto bello mushrooms, wine sauce and light cream

Cacio e pepe linguini ..... 10.50

with smoked pancetta, parmesan cream

Seafood linguini .....15.00

with shrimp broth, whole shrimp, fresh mussels,  
and pieces of calamari

Risotto with freshly  
chopped vegetables..... 9.00

zucchini, tomato, eggplant-a risotto that reminds you of your  
grandmother's stuffed vegetables

Assorted mushroom rissotto.....10.50

aged parmesan and summer truffle

Orzo with shrimp..... 13.50

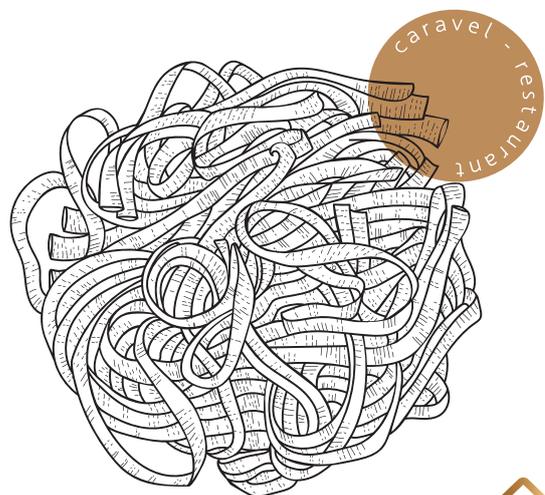
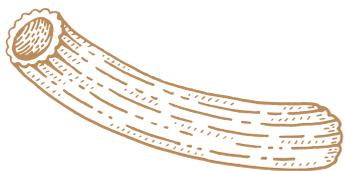
tomato sauce, and whole shrimp

“Different moussaka” .....14.00

Gnocchi with slow-cooked beef,  
eggplant and parmesan béchamel

Skioufichta Cretan spaghetti .....17.00

with smoked lamb and grated anthotyro cheese



## MEAT

Grilled chicken fillet.....10.50  
with fresh coarsely chopped French fries  
and buttery vegetables

Burger patties .....12.00  
with fresh coarsely chopped French fries

Smoked pork pancetta .....11.50  
with fresh coarsely chopped French fries

Pork gyros kontosouvli .....16.00  
on a stick with fresh coarsely chopped French fries

Pork Tomahawk (800g-1,000g) ..... 24.00  
with fresh coarsely chopped French fries

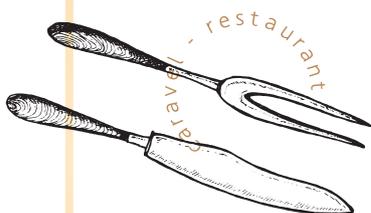
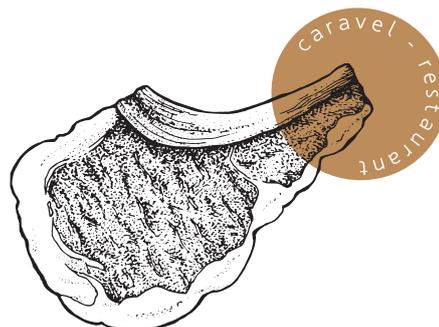
Lamb chops (1/2 kg) .....18.50  
with fresh coarsely chopped French fries

Assortment of meats for 2 people ..... 32.00  
grilled chicken, burger patties, lamb chops, leek sausage,  
front of chuck steaks, pita bread, fresh coarsely  
chopped French fries, barbeque sauce, light mustard  
and mayonnaise

Greek-bred Black Angus sirloin 350gr ..... 32.00  
(Beef tagliatta) with buttery sautéed vegetables

Burger .....12.50  
in a brioche bun with beef burger, cheddar,  
smoked bacon, caramelized onion, barbeque sauce,  
pickles and mayo-mustard sauce

Crispy chicken burger .....11.50  
in a brioche bun, coleslaw, cheddar,  
smoked bacon and pickle sauce



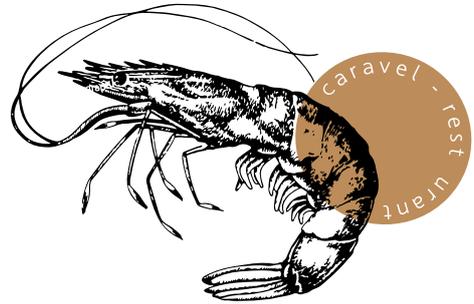
## FISH

Fillet of open sea fish of the day .....18.00  
with smoked greens fricassée

Fresh salmon fillet.....17.00  
with lemony quinoa, avocado cream and chives

Crispy cod in herb panko .....12.00  
with light garlic mayonnaise cream

Grilled shrimp\* .....16.00  
with vegetables



## FRESH FISH OF THE DAY

Bogue, Small cod,  
Assorted fish..... 35.00 / kg

Gilthead sea bream, Meagre ..... 40.00 / kg

Red porgy, Parrotfish..... 55.00 / kg

Red mullet, Striped red mullet ..... 60.00 / kg

Grouper, White grouper,  
Dusky grouper, Dentex ..... 70.00 / kg

Lobster and Slipper lobster .....90.00 / kg

## SWEETS

Chocolate ball.....	9.50
with lemon cream, strawberries, butter caramel and stracciatella ice cream	
Tiramisu .....	8.00
Honeyed pear .....	6.00
with Cretan mizithra cheese, pine honey, walnuts, cinnamon and roasted sesame	
Sfakian pie .....	6.00
with Aegina pistachio and rose sweet preserve	
Moustalevria (grape must cream).....	6.00
Fruit salad for 2 people .....	7.00
Ice cream scoops .....	3.00

