



AMPHORA
RESTAURANT

Good evening and welcome to the Amphora restaurant.

Thank you for joining us here at Karma Minoan hotel.

Our Kitchen team strive to bring you high quality Greek inspired cuisine, showcasing local Cretan product. The team are happy to accommodate any dietary requirements you may have.

We do ask for some understanding during this challenging time and ask if you could please wear a mask when not at your designated table.

We have hand sanitizer available in dispensers at reception and in the restaurant. Our team will be happy to point them out if needed.

Our team is taking great care when preparing everything for your meal. A high level of sanitation and periodical cleaning processes are taking place so you can enjoy your evening with peace of mind.

We hope you enjoy your time with us & a pleasant meal.

Best wishes,

Valerios Koutsonis

General Manager

& on behalf of the team at Karma Minoan

DINNER MENU



STARTERS

TRADITIONAL GREEK SPREADS

Tzatziki – Fresh Greek yoghurt with cucumber, garlic, and locally sourced herbs € 4.00

Fava – Unique beans from Santorini, mashed and served with organic olive oil and fresh onions | **VG** | **LF** | **GF** € 5.00

Tyrokafteri – Creamy Feta cheese with Yoghurt mixed with spicy herbs € 5.00

GRILLED OCTOPUS

freshly sourced octopus from mirabello bay, with lemon sauce and fresh herbs from chefs garden € 12.00

STEAMED MUSSELS

greek mussels steamed in karma wine and herbs from chefs garden € 11.00

CRETAN VARIETY

a selection of homemade cretan delicacies that include dolma, cheese balls, courgette balls, spinach pie, cheese pie, dakos with fresh tomato and basil and kagiana eggs | **E** | **G** € 14.00

BOUGIOURDI

sheppard's feta from lasithi baked in the oven with fresh tomato, basil, peppers and oregano from chefs garden € 7.00

OUR CHEF TAKES CARE OF OUR HERB GARDEN NEAR THE SWIMMING POOL AND BEHIND THE RECEPTION TO ENSURE YOU HAVE AN UNFORGETTABLE CULINARY EXPERIENCE DURING YOUR STAY.

GF: GLUTEN FREE | **G:** GLUTEN | **LF:** LACTOSE FREE | **VG:** VEGETARIAN | **E:** EGG

ALL THE OLIVE OIL COMES FROM CHEFS PERSONAL OLIVE PLANTATIONS AND IT IS 100% ORGANIC AND EXTRA VIRGIN
CHARGES OF 1.50€ PER COVER WILL BE APPLIED ON THE BILL

WE CREATE... EXPERIENCES

DINNER MENU



MAINS

MINOTAUR STEAK 350GR

€ 35.00

greek shorthorn beef steak from karditsa, with grilled veggies and honey sauce with herbs from chefs garden

FREE RANGE LAMB

€ 12.00

lamb chops from lasithi plateau with homemade mint sauce

CHICKEN FILLET

€ 12.00

free range organic chicken from lasithi farms with rice and veggies

PORK SOUVLAKI

€ 12.00

tender pork loin on a skewer with a fresh side salad and fried chips

CRETAN SEAFOOD PASTA

€ 13.00

traditionally made pasta with a fresh seafood cocktail in ouzo sauce

MIRABELLO FRESH FISH

seabream on the grill, with veggies and traditional "ladolemono" sauce

€ 14.00

seabass on the grill, with veggies and traditional "ladolemono" sauce

€ 14.00

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SALADS AND SIDES

MINOAN SALAD <i>warm salad with freshly baked potatoes, farm eggs, graviera cheese, dakos and fresh onion</i>	€ 9.00
GREEK SALAD <i>fresh tomato and cucumber from ierapetra, onions, peppers, olives and feta</i>	€ 7.00
GREEN SALAD <i>fresh local lettuce, rocket, graviera cheese, pomegranate, walnut, cherry tomato and honey sauce</i>	€ 8.00
SIDES <i>skinny fries, chunky chips, fried veggies, fried rice, mashed potatoes</i>	€ 4.00

DESSERTS

2 SCOOPS OF THE CREAMIEST CRETAN ICE CREAM OR VEGAN SORBETS	€ 5.00
SEASONAL FRUIT SALAD	€ 6.00
FRESHLY BAKED BAKLAVA <i>base on the secret grandmothers recipe, with ice cream</i>	€ 5.00
CHOCOLATE CAKE WITH FRESH CREAM	€ 5.00
MILOPITA <i>the greek apple pie with ice cream</i>	€ 7.00
SHEPHERD TZANIS SELECTION OF CHEESE FROM THE MOUNT OF LASITHI	€ 10.00

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KARMAGROUP.COM