

1600 RBR



Foods may contain gluten, lactose, eggs, sesame, fish, shellfish, nuts and other allergens.
If you have a severe food allergy, please inform your host or hostess in advance as food allergies can be life threatening.
Please also inform us of any special dietary requirements.

For our cooking and salads, we use extra virgin olive oil.

* Fresh or occasionally frozen seafood.

Person responsible upon market inspection: Katerina Xekalou

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).

1600 RBR

is a Cretan bistrot with sharing concept.

Meals are served as we do in our local family homes.

As soon as the food is prepared, plates are served in the middle of the table, meant for everyone to share rather than individually.

In Crete, eating together means that we share time, feelings and food.

We share the same emotions and experience!



Homemade sourdough bread, freshly made and baked in our kitchen

1.90€/person

delightful bites

Olives	5,20€
Artichokes in extra virgin olive oil	7,80€
Skordoulaki bulbs in vinegar with dill and onion	6,70€
Anthogalo, goat butter cream	6,50€
Pichtogalo, creamy goat cheese with small crispy pies	5,80€
Anthotiros, goat cheese	5,60€
Touloumotiri, sheep and goat cheese	6,20€
Graviera cheese aged 12 months, honey and walnuts	6,90€
Cretan cheese selection with olives, rusks & tomato	18,00€

Cold cuts and deli meats cured and prepared by our chef

Apaki, smoked pork	9,90€
Lonza, cured pork	9,90€
Coppa pork with pickled cucumbers and pickled mustard seeds	10,80€
Beef pastrami, smoked beef with pepper and coriander	11,50€
Lamp Pastrami smoked lamb seasoned with herbs and spices	11,20€
Pastirma, spicy cured beef with fenugreek and paprika	11,20€
Cold cuts platter	19,50€
Cold cuts and Cretan cheeses platter	22,50€

cured fish (upon market availability)

Anchovies marinated	7,90€
“Sea pastirma” - cured cod fillet with lemon and extra virgin olive oil	10,20€
Semi-smoked fish fillet with lemon and vinegar okra	9,90€
Smoked tuna fillet with coriander, spices, onion, parsley	10,70€
Smoked mackerel with dill, capers and onions	8,80€

mezes - Great Greek Nibbles

Tzatziki, yoghurt dip with cucumber and garlic	5,90€
Tyrosalata spicy feta cheese dip	6,70€
Taramosalata fish roe, olive oil, lemon juice dip	5,90€
Horta, seasonal greens with lemon, flower of salt and grilled “tyrozouli” (sheep and goat cheese)	8,50€
Fava, creamy split peas with capers and onion	6,90€
Mixed salad of dried pulses with herbs and lemon juice	6,70€
Mezes platter - olives, tzatziki, spicy cream cheese, fish roe cream, dolmadakia, marinated fish, cucumber, tomato, rusk, grilled pepper, mackerel, smoked pork, pickled vegetables	23,90€

tables & salads

Green salad with smoked chicken "apaki", sourdough croutons, grated graviera and cheese sauce	10,90€
Boiled and grilled vegetables with arugula and hazelnut	10,50€
Summer vegetable salad with galomizithra cheese, wild onions, carob rusks and olive crumbles	11,20€
Mixed salad of dried pulses with boiled seasonal greens, marinated fish and pickled ginger	9,90€
Salad with roasted beetroot, greens, mizithra cheese and honey sesame bars (pasteli)	10,50€

from the oven

Crispy fried potatoes	7,20€
Feta cheese in crispy puff pastry with rose, lemon and fig jam	9,90€
Homemade grilled sausages deep fried potatoes & pita bread	11,50€
Fried mushrooms with a rosemary and sour grape sauce (aioli)	9,90€

Open faced pies with handmade dough

Pie with beef ragout, mushrooms and Graviera cheese	13,90€
Pastirma pie with homemade, highly seasoned, air-dried cured beef (pastirma)	11,50€
Mushroom pie with cream of Cretan cheese	11,50€
"Sfakiani" - fried flatbread stuffed with mizithra cheese and topped with grilled beef, tomato, mature Graviera cheese and mixed herb pesto	15,70€

deep blue

Sea bream carpaccio with citrus fruits	13,50€
Spicy shrimps with tomato sauce and feta cheese	16,50€
Grilled mackerel with creamy fava (yellow split pea puree)	13,20€
Handmade tagliatelle with seafood*, fresh tomato and "anthogalo" goat butter	17,50€
Grilled sea bream with seasonal vegetables	19,90€
Fish of the day (upon market availability)	65€ / kg

from the mountains to the table

Homemade semolina pasta with cauliflower cream, pistachio and cream cheese	13,50€
Oxtail with orzo pasta, roasted tomato and red wine sauce	15,50€
Handmade tagliatelle with seafood, fresh tomatoes and Anthogalo, a creamy Fior di Latte cheese	14,40€
Pasticcio with "Zigouri" (lamb over 1 year old) and Graviera cream cheese	15,90€
Cretan pilafi, a creamy rice dish with chicken, lemon juice and local butter	14,40€
Grilled boneless chicken legs with roast potatoes and lemon sauce	13,50€
Pancetta with potato cream and Xinohondros (tiny noodles made from fermented milk and sun-dried wheat)	13,60€
Lamb and pork burgers with "Sout Makalo" cream (traditional dip based on garlic) and potato chips	13,90€
Pork steak with Apaki flavor, baked potato puree and pickled onion	13,40€
Crispy cutlet of pork tenderloin with Graviera cheese, capers and a dash of lemon juice	15,90€
Soup of veal shank with bukovo (flakes of red pepper) and vinegar	11,90€
Beef rib steak with fried potatoes	45€ / κιλó

sweet life

Sfakiani traditional cheese pie with honey and nuts	6,50€
Galaktobureko syrup soaked filo with goat cream custard	8,50€
Baklava filo with chocolate, Greek coffee & hazelnut	8,20€
Chocolate creme with fresh cocoa bar, carob and chocolate ice-cream	8,90€
Cheesecake with galomizithra goat cheese cream & red fruits	8,20€
Chou stuffed with tonka sheep’s milk yogurt & caramel sauce	8,80€
Fresh goat milk ice cream with traditional fruit confit	5,80€