

#### - 03/06/1987 -

Once upon a time, in Rethymno's undeveloped 'old town', a major cultural and architectural project began. We dreamed something different, something unique, something exceptional. We would follow our own path.

An ancient ruined building, a small kitchen and a beautiful secret garden. A youthful recklessness, a vision, a dream that came true.

From the moment Avli opened, in 1987 we have shared the living culinary heritage of Crete.

We have no customers, only honoured quests, friends, who we welcome, and offer scents and tastes, moments of truth, the memory of which we hope will last a lifetime. Our inspiration is filoxenia, the Greek word that means so much. The act of expressing love and friendship to a stranger is the usual translation, but it is even deeper than that; filoxenia is an unspoken system of deep rooted values that we hold dear in Crete and at Avli. Traditional recipes, fine local ingredients, the latest culinary techniques and exceptional service, combined to create a harmonious whole. Our principles are zero waste, dishes made from fine locally grown ingredients, a menu shaped by the seasons, using the key lifeenhancing ingredients of the Cretan diet, the freshest vegetables and fruits, Cretan olive oil, herbs, and less meat - the timeless elements of the old Cretan table. We revive vintage recipes from Avli's past in a new and exciting contemporary style, to create a special menu, an ode to the years of our history.

We feel excited, we feel happy.
We feel honoured to welcome you
to authenticity,
to inspired tradition, to Avli...

Choose from our degustation menu options, paired with premium, extra virgin olive oils, from our chef Vasilis Leonidou.



## **Elaia** (a) \_78,00

crispy dough apaki - homemade smoked pork anthogalo - goat butter & herbs

- 1998 -

#### xinohondros - cereals with fermented milk zucchini / mushrooms / wheat cream / herbs

Pamako blend EVOO

Eftichis Androulakis, Chania - Crete (tsounati and koroneiki variety blend)

- 2019 -

\*bonito / braised vegetables / almond /
green almond /
ariani - yoghurt beverage / chives oil

**Konos Premiun Edition EVOO** 

Micheli Estate, Evros - Alexandroupoli (Makris variety)

- 1999 -

squid confit / chickpeas / lamb tripe / coriander / tomato

Ol' eve EVOO

Falcon, Lesvos-North Aegean (kalamon variety)

- 2003 -

zucchini tagliatelle / xigalo - goat cheese PDO Sitia fermented grape / olive / beer sauce

Konos premiun edition EVOO

Micheli Estate, Evros - Alexandroupoli (Makris variety)

- 2007 -

roasted lamb / seasonal vegetables mustard leaf / gravy

Elaikos EVOO

Roumeliotis family, Kavala - Macedonia (thasitiki variety)

- 2022 -

almond amaretto cream / sponge cake /
white chocolate /
roasted almonds / fig sorbet



# Crete through my eyes (a)\_86,00

crispy dough, mackerel tartar, capper, grilled pepper

- 2020 -

fresh fish carpaccio / summer salad tartar fermented tomato / bulbs

**Ziro early harvest EVOO**Proestakis family, PDO Sitia

- 1990 -

greens / raw and grilled mushrooms /
pickled onions /
wheat / agourida - juice of early harvest grapes

Skoutari EVOO

Varda family, PDO Kritsa- Crete (koroneiki variety)

- 2019 -

risotto / summer beetroot / green apple touloumotiri - sheep and goat cheese

Eladaki tou voria EVOO

Xeroudakis family, Rethymno - Crete (tsounati variety)

- 2001 -

\*cuttlefish (sepia) braised with ink /
fennels / potato foam
carob / coffee

Salvation EVOO

Kyriakos Apostolakis, Laconia - Peloponnese (myrtolia variety)

- 1988 -

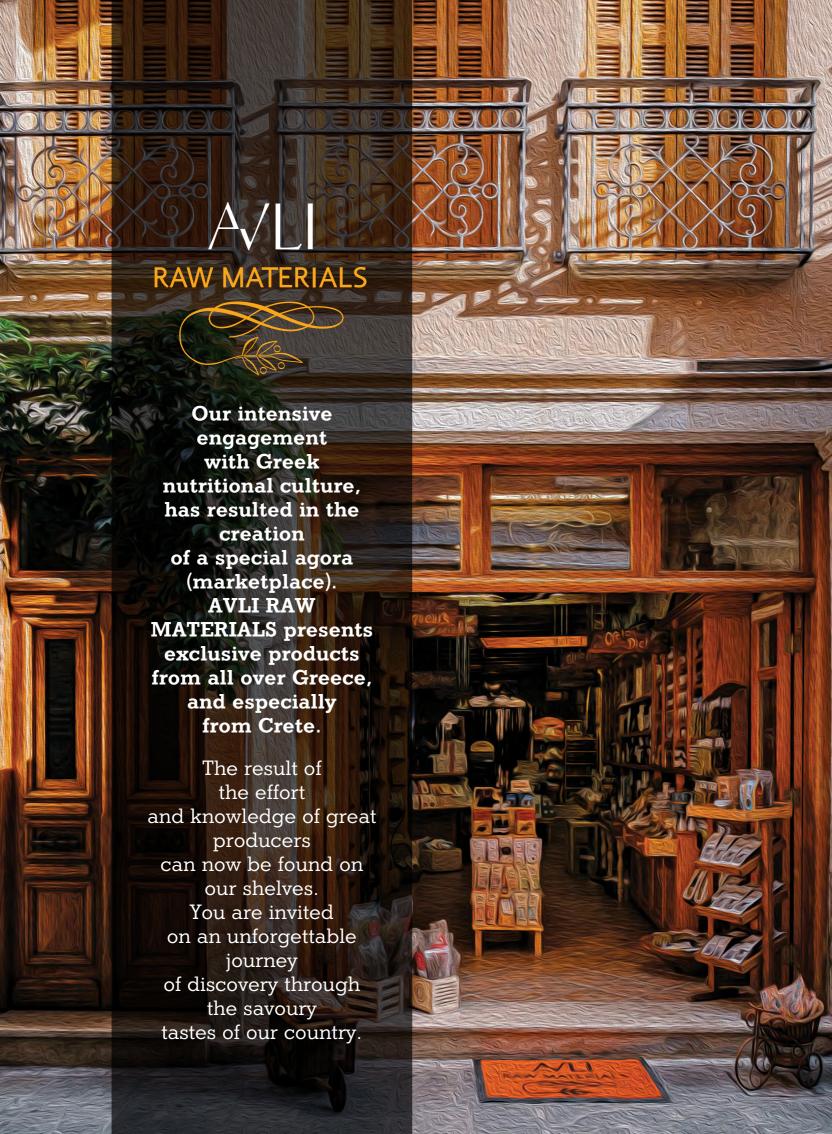
grilled fresh fish fillet / stir - fried greens / greens extract / zucchini

Athinolia premium EVOO

8K, Laconia-Peloponnese (athinolia)

- 2015 -

sable / citrus cream / citrus confit



#### Starters (a)

xinohondros - cereals with fermented milk zucchini / mushrooms / wheat cream / herbs 16,00

\*bonito / braised vegetables / almond / green almond ariani - yoghurt beverage / chives oil \_17,50

fresh fish carpaccio / summer salad tartar fermented tomato / bulbs 17,00

\*squid confit / chickpeas / lamb tripe / coriander / tomato \_19,00

\*shrimp / squid / mussels / seafood consommé citrus fillet / fennels / onion 18,40

apaki - homemade smoked pork / mushrooms anthogalo - goat butter / molasses \_15,90

#### Salads (a)

summer vegetables / smoked galomyzithra - goat cheese onion powder  $\_12,90$ 

zucchini tagliatelle / xigalo - goat cheese PDO Sitia fermented grape / olive / beer sauce 12,70

green salad / cucumber / zucchini / seasonal fruits / gruyere / lonza / buckwheat / agourida - early harvest grape juice \_13,30

greens / raw and grilled mushrooms / pickled onions wheat / agourida - juice of early harvest grapes \_13,00

## Main courses (a)

ravioli / zucchini / anthogalo - goat butter broth / herbs 16,90 risotto / baked summer beetroot / green apple / touloumotiri 16,40 kalitsouni - traditional carob pasta / sofegada - braised vegetables vegetables broth / buckwheat 15,30 mix peas / onion wrap / crispy eggplant / broth 18,00 \*cuttlefish (sepia) braised with ink / fennels / potato foam carob / coffee 19,20 grilled fresh fish fillet / stir - fried greens greens extract / zucchini 37,00 rooster / bulbs / shallot / orange / corn\_18,90 roasted lamb / seasonal vegetables / mustard leaf **gravy** \_27,00 male goat / tomato / green beans anthotiros - goat cheese \_29,00 beef of the day (200 - 250 gr) \_45,00

ask your waiter/ waitress

### Desserts (a)

chocolate creme /
almond milk / berries / red fruits \_9,00

chocolate namelaka / pear / eggplant cocoa / olive 8,80

gastrin - biscuit /nuts / yoghurt ice cream / carob / dried fruits / molasses \_8,60

almond amaretto cream / sponge cake / white chocolate roasted almonds / fig sorbet \_9,40

sable / citrus cream / citrus confit \_8,50

selection of rare Greek cheeses paired with sweet wine \_14,00

It is our pleasure
to guide you
into the wonderful world
of the flourishing areek vineyard.
Enjoy your degustation dinner,
paired with one
of the following selections.

**3 glasses (\*75 ml)** of selected Greek wines  $\_19,00$ 

**5 glasses (\*75 ml)** of selected Greek wines \_32,00





























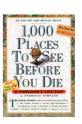












\*Fresh or occasionally frozen seafood.

We use extra virgin olive oil.

All our dishes contain allergens (C). Please inform the waiter, in case needed.

Green color signifies bio products.

Person upon market inspection: Katerina Xekalou.

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