

AVLI

CREATIVE CUISINE



- 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 guests, 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 life-enhancing 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 (α) _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



AVLI

RAW MATERIALS

Our intensive
engagement
with Greek
nutritional culture,
has resulted in the
creation
of a special agora
(marketplace).

AVLI RAW
MATERIALS presents
exclusive products
from all over Greece,
and especially
from Crete.

The result of
the effort
and knowledge of great
producers
can now be found on
our shelves.

You are invited
on an unforgettable
journey
of discovery through
the savoury
tastes of our country.

Starters (α)

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 (α)

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 (α)

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 Greek 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 (α).
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).