



Ethimo

CRETAN GASTRONOMY

Executive chef

Nikolaos Chomatas

Signature Dishes





RUSTICO

SOFT STRAPATSADA WITH SMOKED PORK APAKI AND GALENI CREAM CHEESE,
SERVED ON RUSTIC SOURDOUGH WITH A TOUCH OF FRESH SALAD.

A seemingly humble Cretan morning that hides within it
an explosion of bold, authentic flavor.

Every bite tells a story from the smoky scents of the
wood-fired oven to the island's first autumn rains and the
kneading of bread in the village.

A journey to the heart of Crete, wrapped in the freshness
of morning dew and the warmth of the day's first
greeting.



MONASTIC MILLET

BOILED PASTA WITH BISQUE SAUCE, SWEET PUMPKIN,
SHRIMP AND GALENI CREAM CHEESE.

A culinary technique that awakens true memories and
spiritual whispers at the table.

A taste of the sea, harmoniously united with the local
treasures of the island's land.



GRANDMA'S BOSTANI

FRAGRANT BASMATI RICE WITH CHICKPEAS, WHEAT, AVOCADO, CHERRY TOMATOES, PICKLED VEGETABLES, CHERRIES AND FRESH HERBS FROM THE GARDEN.

A nourishing bowl full of true colors and aromas, just like those of our beloved grandmother who always knew how to care for us.

A meal deeply rooted in the soul. A feeling of simplicity that holds within it the wisdom of years. Love becomes flavor, with the hope of warmth coming alive.

This bowl nourishes not only the body but also the soul, filling every moment with the sweet warmth of tradition and the magic of life that begins from the earth.



PURE MEMORY

PURE MILK PIE WITH HONEY AND RUSK

A humble prayer that warms your heart and palate, with the natural sweetness of honey awakening memories and fires.

An authentic dessert that brings the earth and tradition to your table.



NOSTALGIA

SWEET TOASTED BREAD WITH SUMMER WATERMELON, FETA,
NUTS AND SEEDS OF THE EARTH, TOPPED WITH CHERRY TOMATO JAM.

A bite of summer nostalgia, a legendary hymn to the simple and profound joys of Greek summer days.

A soul of time flowing slowly, a moment of eternity deep within destiny, a breath of light that warms the heart even when the sun has set.

A mindful reminder that life is found in the small moments that touch the soul. The sweet and fleeting beauty of a summer that lives within us forever.



ETHIMIKO PASTITSIO

CRETAN PASTITSIO WITH GROUND BEEF, FRESH HERBS
AND A BECHAMEL MADE WITH AUTHENTIC LOCAL CHEESES.

An authentic version with local Cretan touches, cooked in a simple, homemade way that brings out the true, pure flavors and aromas of the island.

Every bite awakens warm memories of family, the village, and cozy Sunday gatherings. This is more than just a dish, it's the soul of Crete, served with love.



THE SQUID'S SECRET

CALAMARI WITH GNOCCHI AND SPINACH.

A flavorful dive into the sea of the most beautiful shores.

Combinations that captivate thoughts and imagination,
with the journey beginning again and again on the same
plate.



CRETAN SUMMER

FETA WRAPPED IN PHYLLO PASTRY, WITH A HONEY-GLAZED SAVORY FRUIT SALAD, POPPY SEEDS AND RED CHERRY TOMATO JAM.

The Cretan summer always holds a special place in the heart.

Filled with beloved faces, unforgettable moments, and, of course, the flavors and aromas of traditional dishes, pure ingredients, and recipes passed down through generations.

This is how summer comes to life again, every time we sit at the table and taste flavors like these.



CRETAN LAND

SALAD WITH GRILLED VEGETABLES, BOILED GREEN BEANS, BAKED POTATO, NUTS, SEEDS OF THE EARTH, BLACK AND WHITE SESAME, DRIED FRUITS, FRESH HERBS, OLIVE OIL, CITRUS AND GRAPE MOLASSES.

All the miracles of God on a plate that resembles a prayer and a sacred ritual.

A divine offering and blessing at the table and on the lips of man.

A dish that brings to mind times gone by yet remains alive in the soul.



ZELITA

VEGAN AND SUGAR FREE. ROASTED BANANA WITH GRANOLA,
COCONUT MIL CHOCOLATE GANACHE AND AEGINA PISTACHIOS.

The Cretan version of our childhood moments in the
village playgrounds.

Years that can never fade from our minds.

Happy times, beloved faces, and flavors that remain alive
in every scent.







Ethimo

CRETAN GASTRONOMY