



# PELAGOS

SEA SIDE RESTAURANT

## Welcome

(Finger food with fresh juice of seasonal fruits and vegetables)

## Handmade warm bread

(With virgin olive oil, juice of greek salad, sea salt and sea fennel)

5€

## STARTERS

### Marinated raw lionfish

(With citrus, chili, chamomile, salicornes, almond, peach and nectarine)

14€

### Shrimps carpaccio

(With tomato crumble, kumquat, pollen, fig leaf emulsion and chips of purple potato)

16€

### Moussaka rolls

(With Black Angus tartare, almond mornay, herb broth, aubergine biscuit and tomato)

14€

### Egg at 64 °C

(With potato espuma, caramelised Cretan apaki, San Michali cheese, crispy oil pita and fried leeks)

10€

### Double kneaded crispy bread

(With Black Angus beef tenderloin, truffle emulsion, roasted mushrooms, aged Cretan cheese and valeriana)

13€

### Trilogy of traditional dips

(With tzatziki, eggplant salad and tarama mousse, served with crispy oil pita)

10€



## GREEK MEZE

### Cretan dakos trilogy

(With xygalo from Sitia, pichtogalo from Chania and galeni cream)

10€

### Shrimps saganaki

(With fresh grated tomato, white wine, feta cheese and summer herbs)

13€

### Fried calamari

(With fresh salad leaves, walnuts and black garlic aioli)

14.5€

### Katsochiri cheeseballs

(With lemon marmalade, green leaves and pomegranate balsamic)

8€

### Marinated anchovies

(With Cretan avocado cream, "Galeni" cream cheese, pickled cucumber and crusty rustic bread)

11€

### Fried shrimps

(With tarama mousse and crispy oil pita)

13€

## SALADS

### Pelagos aura

(With handmade smoked tuna, valeriana, baby artichokes, avocado from Chania, beluga lentils, and orange-sage dressing)

16€

### Summer breeze

(With roasted chicken, salad leaves, avocado, mango, corn, cucumber, mushrooms and sauce with roasted hazelnuts, ginger and lime)

10€

### Ampelochorafa

(Salad with fresh grapes, bio salad leaves, cherry tomatoes, cucumber snowball, roasted katsochiri cheese and dressing of grape molasses and mavrodafni sweet wine)

12€

### Ierapetra's aroma

(Greek salad with tomatoes from Ierapetra, cretan rusks, sea fennel, feta cheese and green olive oil)

10€



## MAIN DISHES

### Cretan lamb with pesto of ascolybrus

(With baby potatoes, black garlic, seasonal vegetables, graviera cheese and chicory biscuit)

22€

### Chicken ballotine

(With sweet potato puree, green kale, pork chips, linseed and olive oil with wild cretan herbs)

14€

### Stuffed beef burger with Cretan cheeses (bunless)

(With parsley root puree and wheat frumenty risotto with sundried tomato and summer herbs)

15€

### Lobster ravioli

(With macadamia, estragon, saffron, salicornes and cream of vegetables and bitter almond)

34€

### Pargus fillet

(With sauteed greens, black eyed peas, and tomato vinaigrette)

22€

### Tuna fillet

(With fresh salad of fried millet, purple cabbage, carrot, dried apricot, string beans and sweet red pepper gremolata)

22€

### Lionfish fillet

(With wild greens & herbs, ascolybrus roots, potatoes, lime, fennel and citrus)

18€

Fresh fish & oysters of the day



## PASTA - RISOTTO

### Summer memory risotto

(Traditional "Gemista" risotto with pine seeds, raisins and yoghurt with summer herbs)

14€

### Grouper orzo bourdeto

(With cherry tomatoes, fennel, lemongrass, lemon zest, fresh herbs and onion juice with raki)

24€

### Shrimp pasta

(With linguine, salicornes, lime, shrimp bisque, ouzo, basil and roasted cherry tomatoes)

18€

### Tagliatelle with three kinds of mushrooms

(With wild forest mushrooms, chicken fillet, crispy courgette and roasted hazelnuts)

14€

### Pappardelle with beef cheeks ragu

(With graviera cheese from Naxos, fresh herbs, cherry tomatoes confit and summer truffle)

16€

### Cretan pasta

(With smoked chicken apaki, cream of free range eggs and dried anthytyro Cretan cheese)

12€



## PRIME PIECES OF BEEF

Wagyu Rib Eye Japan A5  
32€ / 100g

Tenderloin Black Angus USA  
17€ / 100g

Striploin AUS  
11€ / 100g

Rib Eye Black Angus USA  
14€ / 100g

Flat Iron Tagliata AUS  
8€ / 100g

Mix grill 300g / Person  
(100 gr Striploin, 100 gr Flat Iron, 100gr Ribeye)  
30€

(100 gr Wagyu A5, 100 gr Flat Iron, 100gr Striploin)  
48€

(100 gr Wagyu A5, 100 gr Tenderloin, 100gr Ribeye)  
48€

## BEEF TRIMMINGS

Bio crop  
(Buttered baby potatoes with thyme and garlic)  
6€

Field mushrooms  
(With crispy zucchini and roasted hazelnuts)  
8€



## DESSERTS

Chocolate Trio  
(Chocolate biscuit, milk chocolate crème brulee & strawberry sorbet with berry root)  
12€

Red Berries Pavlova  
(Lime ganache montee and red berries)  
10€

Lemon Textures  
(Namelaka lemon-yuzu, lemongrass soil & coconut cream flavored with lime)  
11€

Traditional dessert of the day with a modern twist  
10€

Leave your order with us...  
Tell us what your heart desires and  
put your trust in us!!!

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# PELAGOS


SEA SIDE RESTAURANT

## WINE LIST

### SPARKLING

	   
Nebula Pet-Nat Thrapsathiri, Ampelourgein Wines, Crete	39€
Douloufakis traditional method brut, Crete	38€   7€
Karanika Brut Cuvee Speciale, Amyntaion	37€
Karanika Brut Rose, Amyntaion	37€
Milia Riza Chardonnay-Pinot Noir Brut Nature 2020, Nemea	36€
La Farra Prosecco Valdobbiadene D.O.C.G.	35€   7€
Champalou Vouvray Brut, Vouvray AC	43€
Pieropan Ghes Spumante Extra-Dry Rosé, Veneto	48€
Artadi 'Izar-Leku' 2017 Hondarribi Zuri, Pais Vasco	77€
Raventos I Blanc 'De Nit' Rosado 375ml, Catalonia	31€

### CHAMPAGNE

	   
Drappier Carte D'Or Brut	68€   14€
Alexandre Filaine Cuvée Spéciale	110€
Benoît Lahaye Millésimé 2012 Grand Cru	150€
Jacquesson Cuvée No. 745 Extra Brut	110€
Pol Roger Brut Reserve	100€
Dom Ruinart Blanc de blancs Brut	110€
Cramant Grand Cru Dhondt Grellet Blanc De Blancs	230€
Egly Ouriet Les Vignes De Vreigny Premier Cru	167€
Billecart Salmon "Cuvee Nicolas-Francois" 2008	330€
Billecart Salmon Brut Rose	150€
Nicolas Maillart Rose Grand Cru Extra Brut	135€

### WHITE

#### CRETE

	   
Aori Muscat of Spina 2023, P.G.I Crete	36€
Fragospito Muscat of Spina-Malvasia 2023, P.G.I Crete	27€   6€
Thrapsathiri Armi 2021, Lyrarakis, P.G.I Crete	48€
Gerto Thrapsathiri 2023, Toplou, P.G.I Crete	28€
Θ{έρως} Thrapsathiri - Plyto 2022, Wine Collectiva, P.G.I Crete	37€
Odyssey Economou 2014, P.G.I Crete	88€
Assyrtiko Economou 2014, P.G.I Crete	88€
Petali Assyrtiko 2023, Diamantakis, P.G.I Crete	22€   5€
Vilana Idaia Gi 2023, P.G.I Crete	25€   6€
Vilana Moinotera 2022, P.G.I Crete	36€
Desmos Vidiano 2023, Amariotaki, P.G.I Crete	26€   6€
karavitakis Vidiano 2016 indigenous yeasts, P.G.I Crete	78€
Amygdalos Vidiano Malinin 2021, P.G.I Crete	60€

#### ISLANDS

Familia Santorini 2022, Hatzidakis, P.D.O Santorini	50€
Akra Chrysos Santorini 2022, P.D.O Santorini	46€
Santorini Argyros 2022, P.D.O Santorini	50€   11€
Santorini Argyros 2020, P.D.O Santorini	58€
Santorini Argyros 2018, P.D.O Santorini	61€
Santorini Argyros 2017, P.D.O Santorini	63€
Santorini Argyros 2016, P.D.O Santorini	63€
Pure Argyros 2020, P.D.O Santorini	105€
Pyritis Santorini Karamolegos 2015, P.D.O Santorini	92€
Nykteri Santorini Karamolegos 2016, P.D.O Santorini	73€
Acrotterra Assyrtiko 2015, P.D.O Santorini	190€
Lacomatia Robola 2022, Sclavos, P.D.O Kefalonia	64€
Palia Armakia Robola 2022, Petrakopoulos, P.D.O Kefalonia	58€
Wild Paths Robola 2022, Gentilini, P.D.O Kefalonia	60€
Sainte Obéissance 2021, Kalathas, Tinos	70€
Alina Xynisteri 2021, Vouni Panaya, P.G.I Paphos Cyprus	30€



## WHITE

### CENTRAL & NORTH

Sant'or Roditis Natural 2022, P.G.I Achaia	28€	
Penteskoufi Roditis-Savatiano 2021, Kontogiannis, P.G.I Korinthos	29€	
Retsina Aoton Savvatiano-Roditis 2022, P.G.I Retsina of Mesogia	28€	
Mantinia Bosinakis Moschofilero 2021, P.D.O Mantinia	31€	
Noemvris Late Harvest Moschofilero 2021, Moropoulos, P.G.I Arcadia	31€	7€
Salto Mavrofilero 2022, Skouras, P.G.I Peloponnese	28€	
Malagousia Dryos 2022, Hatzimichalis, P.G.I Atalanti Valley	27€	
Chardonnay Katsaros 2022, P.G.I Krania Olympus	44€	
Blanc de Coteaux Thymiopoulos 2021, Naoussa	56€	
Ovilos Semillon - Assyrtiko 2020, Vivlia Chora, P.G.I Paggaion	62€	
Oenops Vidiano 2021, Drama	35€	
Techni Alipias Sauvignon Blanc-Assyrtiko 2023, P.G.I Drama	29€	
Malagousia Iatridis 2023, Chalikidiki	32€	

### INTERNATIONAL

Le Fief du Breil 2017 Jo Landron, Muscadet Sèvre et Maine AC	48€	11€
Savennières-Roche aux Moines 2018, Roche-aux-Moines AC	72€	
Sancerre "I" 2019, Guillerault et Fargette	89€	
Chablis Orangerie 2020, Chateau de Beru	107€	
Chassagne 1er Cru Macherelles 2021, Guy Amiot et Fils	195€	
Riesling Grand Cru Pfersigberg Kuentz-Bas 2018, Alsace AC	67€	
Red Slate Riesling Dry 2021, Dr. Loosen, Mosel	37€	
Thörle Hölle Riesling 2016, Rheinhessen	96€	22€
Nigl Grüner Veltliner 2021, Kremstal DAC	44€	9€
Coz-s vital 2021, Da Cruz e Teles, Lisbon	54€	
Benje Blanco 2019, Envinat, Canary Islands	36€	
La Salvación Godello 2021, Cesar Marquez, Bierzo	55€	
Marina Cvetic 2018, Trebbiano d'Abruzzo	85€	
Scapulin Chardonnay 2020, Giuseppe Cortese, Langhe DOC	45€	10€
Tabali Talinay Sauvignon Blanc 2022, Limari Valley Chile	57€	

## ROSE

An Semi Dry 2023, Fragospito, P.G.I Crete	22€	5€
Silva Kotsifali 2023, P.G.I Crete	22€	6€
Malihin Liatiko 2022, P.G.I Crete	28€	
Kedros Liatiko 1,5lt 2022, Lyrarakis, P.G.I Crete	69€	
3,14 Kotsifali-Merlot 2022, Paterianaki, P.G.I Crete	35€	
Geranium Grenache Rouge 2023, Karavitakis, P.G.I Crete	35€	
Two Gorges Malvasia-Mourvedre 2023, Miliarakis, P.G.I Crete	22€	5€
Negoska Mikro Ktima Titou, P.D.O Goumenissa	31€	
Markovitis Xinomavro, P.G.I Macedonia	30€	7€
Alpha Estate Xinomavro, P.D.O Amyntaion	43€	
Les Fossiles 2022 Denis Jamain, Reuilly AC	35€	
Clos Cibonne Tibouren, AOP Côtes-de-Provence	50€	
Lou Peyrassol 2023, AOP Côtes-de-Provence	40€	9€
Otto Oxer 2022, DOCa Rioja	95€	
Rosa Del Rosa Proprieta Sperino 2022, Piemonte	39€	

## RED

### GREEK


Dafnios 2020 Douloufakis, Liatiko, P.D.O Dafnes	24€	5€
Aggelis Liatiko 2021, Lyrarakis, P.G.I Crete	48€	
Sitia Economou Liatiko, P.D.O Sitia	170€	
Antigone 2004 Economou, P.D.O Sitia	220€	
Mirabello Liatiko - Mandilari 2015, Economou, P.G.I Crete	110€	
Psithiros 2017 Silva, Liatiko - Merlot, P.G.I Crete	29€	
Erotodimataris 2020 Kotsifali - Mandilari, Ampelourgein, P.G.I Crete	40€	
Kotsifali indigenous yeast 2019, Karavitakis, Crete	68€	
Nostos Syrah 2016, Manousakis, Crete	62€	
Diamantopetra Syrah-Mandilari 2018, Diamantakis, P.G.I Crete	29€	6€
To Kokkino 2022, Kalathas, Tinos	68€	
Nees Rizes 2021 Mandilaria-Vaftra, Domaine Myrsini, P.G.I Cyclades	28€	
Plakota 2021 Mavro-Maratheftiko, Vouni Panayia, P.G.I Paphos	28€	
Laurier Noir Nature 2021 Mavrodafni, Tetramythos, Aigialia	40€	
Nemea Acra 2021, P.D.O Nemea	31€	
Limniona 2021, Zafeirakis, P.G.I Tymavos	46€	
Rapsani Old Vines 2019, Dougos, P.D.O Rapsani	44€	
Naoussa Markoviti 2019, P.D.O Naoussa	28€	7€
Paliokalias 2017, Dalamara, P.D.O Naoussa	120€	
Aftorizo 2016, Thymiopoulos, P.D.O Naoussa	160€	
Xinomavro Old Vines 2018, Karanika, P.D.O Amyntaio	43€	
Limnio 2017 Kikones, Thrace	54€	
Fine Mavroudi 2020, Anatolikos, Thrace	54€	12€

## RED

### INTERNATIONAL

	   
Chinon 2020 Bernard Baudry, Chinon AC	34€
Morgon 2021 Marcel Lapierre, Morgon AC	52€   12€
Guillerault et Fargette Sancerre "Ψ" 2019, Sancerre AC	94€
Sylvain Dittière Les Cormiers 2019, Saumur AC	90€
Jean Grivot Bourgogne 2016, Côtes de Nuits	110€
Domaine de la Janasse Châteauneuf du Pape tradition 2019	98€
Le Sang des Cailloux, Vacqueyras AC	49€
Muntada 2016 Gauby, Côtes Catalanes IGP	125€
Domaine de l'A AOC Castillon, Côtes de Bordeaux 2019	94€
Luigi Baudana Barolo DOCG 2016	125€
Lousas Parcela Seoane 2021 Mencia, Envinata, Ribeira Sacra	94€
Las firmas de Valtuille Mencia 2021, Cesar Marquez, Biezo DO	52€
COZs vm-Castelão 2020, Da Cruz e Teles, Obidos	52€   8€

## DESSERT WINES (90ML)

	
Magiovotano Liatiko 2020 Ampelourgein Wines, Crete	7€
Vinsanto Argyros first release 2015, P.D.O Santorini	15€
Vin Doux De Soleil 2017 Sclavos, Cephalonia	11€
Château Climens 2008 Sauternes - Barsac, France	22€

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