

Bohème

script



script



Bohème

tender & serve

With great care, chef **Ilias Skoulas** is suggesting flavors that will take you to the Mediterranean neighborhoods, through its creative cuisine with excellent quality and nutritional value products he uses in his recipes. Everyday we choose **organic** fresh fruits and vegetables from local gardens of Crete. We cook with **extra virgin olive oil** and we are looking for the best raw materials from Greece, avoiding as much as possible, import products. We do not use frozen and pre-cooked ingredients, and there is no microwave oven in our kitchen.

- VEGETERIAN
- VEGAN
- GLUTEN FREE

Starters & Salads

Home-made bread ●	1,20€
Cretan wholewheat flour produced in a stone mill	
White Gazpacho "El Greco" ●	6,50€
Cold yogurt soup with cucumber and grilled garlic bread	
Baked tomatoes from our vegetable garden ●	6,50€
Filled with bread, herbs and olive oil	
Bulgur salad ●	7,50€
Parched crushed wheat, Florina peppers, parsley, olives, mint, tomato, pomegranate	
Tomato salad with cheese balls ●●	8,00€
Tomatoes with fresh mountain herbs, cheese balls and yogurt	
Green salad ●●	8,00€
Greek Lettuce, spinach, radish, baked tomatoes, linseed, honey and balsamic vinaigrette	
Giozlemes (hand made pie) ●	8,00€
Turkish style handmade pie with aromatic herbs and feta cheese	
Bean purée with mussels ●	7,50€
Velouté bean purée with spicy smoked mussels	
Cod pies ●	9,00€
With crust pastry and yogurt sauce	
Eggplant parfait with braised squid Tas kebab ●	11,00€
Mashed eggplants with squid braised in Mavrodafni (black wine)	
Caprice - Local treat	7,00€
Ham cooked in lemon leaves	
Zieria ●	7,50€
Traditional village recipe with chicken livers saute in extra virgin olive oil, lemon juice and wild thyme	
Saracen pirates meatballs ●	11,00€
Baked veal meatballs with eggs and tomato sauce	

Main courses

Lentils and mushrooms salad ●●	8,00€
Grilled mushrooms, peppers, fresh onion, spices, molasses	
Handmade pasta ●	9,00€
With fresh cream, sage sauce and cretan cheese	
Mermaid's sardines ●●	9,00€
Grilled marinated fresh sardines	
Rooster and chips	13,00€
Slow cooked rooster in tomato sauce on fries	
Orzo pasta with lamb	13,00€
Shredded lamb with orzo, thyme and honey	
Caramelized short rib ●	15,00€
Slow cooked, served with triple fried potatoes or green salad	

Cretan street food

The cretan answer to the Street Food movement

Therisso (2 pcs) ●	9,00€
Tacos with grilled mushrooms, spring onion, zucchini, avocado, yogurt, curry and hard boiled egg	
Foukaki (2 pcs)	10,00€
Pork cooked in a pot with onions pickled in local wine Marouvas, served on tacos	
Venizelikon (2 pcs)	12,00€
Tacos with sauté lamb and avocado sauce	

Grilled

Steak Burger (180gr)	11,00€
Grilled beef steak burger, served with triple fried potatoes or green salad	
Extra large pork chop (800gr) ●	17,00€
Marinated in tequila, apple and Dijon mustard, served with triple fried potatoes or green salad	
Rib Eye Black Angus (300gr) ●	28,00€
Black Angus beef from Argentina (6-month natural breeding), served with triple fried potatoes and green salad	

Dessert

Halvah and wild orchid ice cream ●	6,00€
Homemade halvah, apple crisp and wild orchid ice cream	
Valrhona Caraibe 66% chocolate mousse ●	6,50€
With rosemary	