



STARTERS

Pumpkin veloute soup, apple, celery, ginger and coriander	7,00€
Assortment of homemade Greek spreads	9,00€
•Tzatziki with Cretan yoghurt	
•Smoked feta spread with spicy touch	
•Tarama white fish roe spread with lemon and dill	
*Choice of 6,00€	
Crispy rolls of mousaka with Cretan smoked pork apaki and feta sauce.	9.00€
Shrimps tempura with yoghurt and tomato chutney	13,00€
Sauté mushrooms with local sheep cheese, aged balsamic with honey,  roasted hazelnuts and dried figs.	9.50€
Fried potatoes skin on, served with truffle mayonnaise 	5.00€
Barley rusk with avocado , fresh tomato, local sheep cheese and capers.	7.00€
Fried melted local cheese with sesame and raki/honey dressing.	8,00€
Country sausages on grilled Sfakian cheese pie with roasted veggies and balsamic honey vinaigrette	9.00€
Arancini flavored with herbs and feta cheese on top of yogurt	8,50€
Hand made black angus (0-2% fat) burgers with tomato sauce, feta cream cheese and sweet potato chips	9.00€
Semi smoked tuna carpaccio with local seaweed, rock samphire and dressing of soy grape must syrup and lime.	12.00€
Sea bass ceviche with dolma flavors.	13.00€
Beef carpaccio with spiced slow cooked onions, rucola and smoked graviera cheese.	14.00€

SALADS

Greek salad with tomato, cucumber, onion, green pepper, feta cheese and caper	8.50€
Like Caprese. Marinated tomatoes with basil, fresh sheep cheese, super food seeds, rocket and balsamic.	9.50€
Salad with grapes	9.00€
Lettuce, iceberg, crispy tortilla,  grapes, onion, sesame seeds, parmesan and honey-mustard dressing	
Blue farmer's salad with mixed leaves, kale, blue cheese, Beetroot, buttery croutons, hazelnuts, dried figs and grilled lime vinaigrette.	9.00€
*With chicken +3€ 	

PASTA / RISOTTI

Papardelle Funghi fresh porcini mushrooms with black truffle sauce and parmesan	12.50€
Shrimps' pasta with its stock, aromatic butter, fresh tomato and basil.	14.00€
Orzo pasta with Shrimps and Clams , with bisque, fennel	14,00€
Carbonara with pancetta, egg yolks and gravior cheese.	10.50€
Rizotto milanese with smoked pork, shimeji mushrooms, safran and parmesan.	12.50€
Homemade gnocchi with slow cooked Black Angus beef, black truffle and warm cheese cream.	15.00€

SEAFOOD

Kalamari souvlaki on a skewer with black lemon/olive oil dressing and greek salad tapenade.	13.00€
Grilled fresh salmon with zucchini emulsion, baby potatoes and asparagus.	16,50€
Sea bass with vegetable in bouillabaisse sauce.	17.00€

MEAT

Chicken souvlaki with vegetable and homemade country potatoes.	13,00€
Chicken fillet with demi glace sauce, carrot purée, lemon gel and grilled baby potatoes.	14,00€
Grilled Tomahawk pork belly chop with country potatoes and homemade fruity mustard.	19.00€
Slow cooked lamb shank hunkar begendi with its glazed sauce, smoked aubergine purée with béchamel.	16.00€
Pork cotoletta ala Milanese with gravior crust and herbs, fresh rucola and cherry tomatoes	14.50€
Beef cut on the grill of your choice with caramelized carrots, homemade country potatoes and fresh garlic butter. Choice of:	
·Flat iron	19.00€
·Rib eye 300gr	36.00€
Primium Black Angus CreekStone Farms USA	

DESSERTS

Baklava semi freddo with roasted almonds, crunchy puff pastry, cinnamon mousse and olive oil.	7.00€
Profiterole with monte of white chocolate , with chocolate soil and ganduja chocolate sauce.	7.00€

The Hill

restaurant•cafe•bar

Vegan preferences can be edited upon request.

Pease inform us any food allergies.

In our salads and cooked dishes we use our virgin olive oil

Responsible upon market inspection : **Archakis Antonios**

No alcohol served under the age of 18.

All prices are in eurow, including VAT and Municipal Taxes.

Customers are not oged to pay if a legal proof of
payment (receipt - invoice) has not been received.