



FOOD CAFE COCKTAILS SUMMER 2024

OUR PHILOSOPHY

At Med Cafe & Restaurant we serve modern Mediterranean cuisine focused on quality with a strong farm to table ethos emphasising on organic, local, fair trade ingredients. Keeping in mind that organic food is fresher and healthier, we use as many organic products as we can for the preparation and creation of your meal.



www.medcafe.gr



[#medcaferestaurant](https://www.instagram.com/medcaferestaurant)



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OUR INGREDIENTS

Our **bread** is made fresh daily by our chef.

The **beef** is from selected Greek farms from northern Greece to Crete.

The **black truffles** and porcini are fresh from **Funghi Hellas** in the Peloponnese.

The **mussels** are from Greece and are delivered daily.

The traditional **Cretan twisted pasta** comes from Melko located in Gagales, Crete.

Our **cheese** is from the Amari area in Rethymnon, Crete.

Our draught **beer**, Charma, is from the Cretan village of Zounaki

A portion of our **vegetables** is from our own certified organic garden and others are from Veziroglou Farm in northern Greece.

We only use extra virgin **olive oil** from our grandparents' farm in Episkopi, Crete.

Our **coffee beans** are roasted weekly from Mr. Archontakis' roastery in Chania, Crete.

A portion of our **ice cream** selection is made in Crete, using 100% goat's milk.

We use **recyclable paper towels** and **recycle** all organic food material and compost them for **natural fertiliser** for our garden.

Menu by Chef Pavlos Kyriakis

V=vegetarian

VG=vegan

GF=gluten-free

*****=frozen product



MED SUMMER DAY MENU available from 12-5pm

V=vegetarian VG=vegan *=frozen product

ACAI BOWL (VG) (*)

Served with grated coconut, banana, muesli, chia seeds and honey • 12

TRUFFLE PIZZA (V)

Fresh mozzarella, mushrooms, truffle cream, parmesan and arugula • 16

HOT DOG (VG) (*)

Beef sausage, caramelized onion, cabbage, carrot, bacon crumble, served in a brioche bun with mayonnaise and mustard • 14

TRUFFLE FRIES (VG) (V)

Hand cut potatoes served with Parmesan cheese, truffle oil, sea salt, thyme, pepper and aioli • 7

DIPS WITH PITA (VG) (V)

*Hummus; blended chickpeas with tahini and olive oil
Fava; blended beans with olive oil capers and pickled onion
Raita; with cow's yoghurt, olive oil, cucumber and chili, served with traditional pittas from Rhodes • 14*

CROQUETTES (V)

Four croquettes made with rice, parmesan and mushrooms, served with a lettuce 'coulis' • 12

BEACH BURGER (V)

Two smashed beef burgers served with cheddar cheese, tomato, lettuce, mayonnaise, ketchup and hand cut fries. add fried egg +1.50 • 16

MARGARITA PIZZA (V)

Fresh mozzarella, San Marzano tomato sauce, fresh basil, parmesan • 15

FROM OUR GARDEN

GREEN 'CAESAR' (V)

green mixed leaves, spring onion, chicken fillet, sourdough bread croutons, pork 'siglino' and parmesan vinaigrette • 12

CRETAN SALAD 'NICOISE' (V)

baby potatoes, cherry tomatoes, olives, green beans, pickled onion, boiled egg in aromatic crust, smoked trout • 10

AEGEAN SALAD (V) (VG)

mixed green leaves, goat cheese, pistachio, fresh onion, peach and lemon verbena dressing • 12

LETTUCE WRAPS (GF)

cod with dill mayonnaise and herbs from the garden. Served in three baby gem lettuces • 10



PAN AND OVEN

DAILY BREAD (VG)

served with olive oil from our grandfather's farm • 2.80

BEEF CARPACCIO (GF)

beef fillet marinated with juniper berries, thinly sliced and served with fried capers, parmesan and truffle oil • 18

CROQUETTES (V)

croquettes made with rice, parmesan and mushrooms, served with a lettuce coulis • 12

TRUFFLE POTATOES (V)

potatoes served with Parmesan cheese, truffle oil, sea salt, thyme and pepper • 7

SAGANAKI SHRIMP (GF) (*)

in tomato sauce with goat feta cheese, chorizo, parsley and a touch of red chili • 15

DIPS AND PITA (V) (VG)

***hummus**; blended chickpeas with tahini and olive oil
raita; with Greek yoghurt, olive oil, cucumber, mint and spices,
fava; blended beans with olive oil capers and pickled onion served with traditional pittas from Rhodes • 14*



PAN AND OVEN

LOBSTER CLAW PASTA (GF)

half lobster with linguini, cherry tomatoes confit, lobster bisque, fennel and tarragon oil • 48

MUSHROOM PAPPARDELLE (V) (GF)

a pasta dish with white and porcini mushrooms, cream, cognac, thyme and cocoa • 14

COD

baked fresh cod fillet with a potato cream and beetroot • 24

CARBONARA

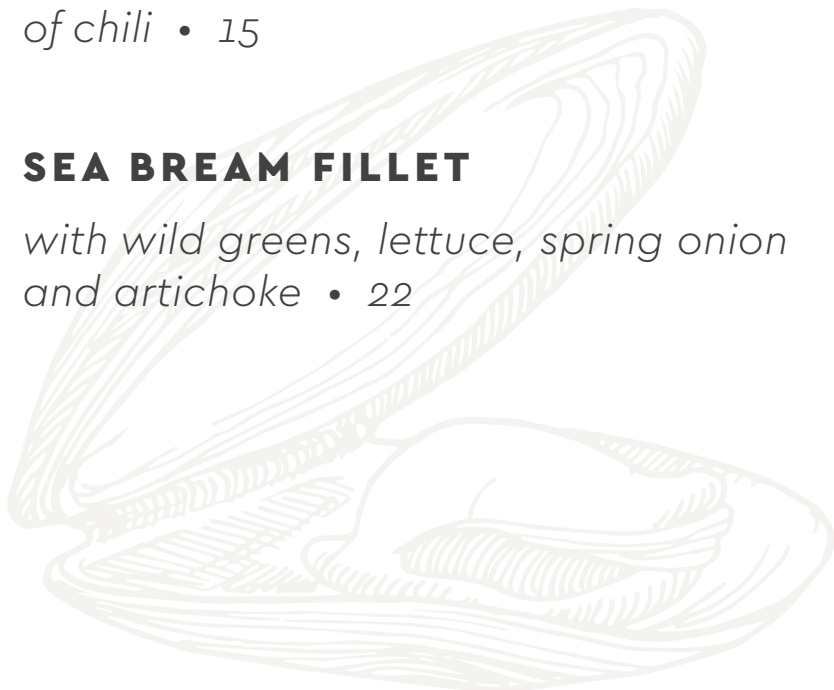
with traditional 'twisted' pasta, traditional cured pork 'apaki', egg and anothiro cheese from Crete • 16

STEAMED MUSSELS

with garlic, thyme, lemon, white wine and a touch of chili • 15

SEA BREAM FILLET

with wild greens, lettuce, spring onion and artichoke • 22



GRILL & CHARCOAL



SQUID 200g (*)

whole with Chimichurri sauce, celeriac, zucchini and carrot • 16

JUMBO PRAWNS 400g (*)

five prawns served with pineapple, jalapeno sauce and chives • 46

CHICKEN KEBAB 200g

traditional marinated grilled chicken souvlaki served with pita from Rhodes, tomato, raita sauce and pickled onion • 17

LAMB CHOPS 400g

half a rack of lamb chops served with a side baby potatoes • 39

RIB-EYE STEAK 350g

one of the most delicious cuts of beef, it has great taste value and tenderness due to the excellent distribution of its fat.

Served with baby potatoes • 42

LOBSTER market price (*)

grilled and served with corn, aioli and baby potatoes

EXTRA SIDES

chimichurri | peppercorn | jalapeno sauce • 2.50

baby potatoes | corn on the cob | green salad • 3

DESSERTS

GALAKTOBOUREKO

white chocolate cream, caramelized phyllo, syrup flavored with rum, pistachio ice cream • 10

CHEESECAKE

butter cookies, Philadelphia cream cheese and forest fruit marmalade • 12

CHOCOLATE SOUFFLE

single origin cacao, salty caramel ice cream, caramelized pecans • 12

ICE CREAM (price per scoop)

MADAGASCAR VANILLA • 3

Madagascar vanilla with fresh Greek milk

CHOCOLATE • 3

made with fresh Cretan goat milk and dark chocolate

SALTY CARAMEL • 3

a creamy ice cream with caramel to make you ask for more!

STRAWBERRY • 3 (VG)

imagine bright red, ripe, firm and highly tasty strawberries turning into a cool and delicious sorbet

STRACCIATELLA • 4 (VG)

made with pieces of dark chocolate and oat milk ice cream. Ideal for our Vegan friends

AEGINA PISTACHIO • 3

based on real pistachio and fresh Greek milk

COCKTAILS

GREEK SPRITZ *sweet & sour*

*perfect for a warm afternoon in the Mediterranean!
Skinos Mastiha, Ottos Vermouth and grapefruit
soda • 9*

BLOODY MARY *vegetal & spicy*

*vodka infused in garden vegetables, tomato
and spices. This cocktail is known for its bold flavor
profile and famous for its use in hangover recovery*
• *alcohol-free, 7 / regular, 12*

NEGRONI *bitter*

*one of the most consumed cocktails in the world, it
was born in Florence and is perfectly enjoyed before
or after meals. Coconut infused Campari, Athens
vermouth and gin • 12*

ISLAND OF PASSION *sweet & slightly spicy*

*vodka mixed with passion fruit, lime juice, pineapple
soda, Tajjin • alcohol-free, 7 / regular, 12*

KAKI-GORI *fruity & slightly peppery*

*tequila anejo, pink grapefruit soda, pink pepper,
strawberry snow, lime zest*
• *alcohol-free, 8 / regular, 12*

OAXACA *sweet & smoked*

*raspberries crushed with tequila and mezcal, lime
juice, bitters and orgeat syrup*
• *alcohol-free, 7 / regular, 12*

COCKTAILS

PINA COLADA *sweet & fruity*

a tropical blend of rum, coconut puree and pineapple juice, served in a young Thai coconut. Our classic recipe from 2016, famous for its creamy and delicious tropical taste!

• *alcohol-free, 8 / regular, 12*

MARGARITA *sweet & sour*

shaken with tequila, orange liqueur, lime juice and Cretan Sea salt. Ideal for a warm summer night • 10

MAI-TAI *boozy with citrus*

a classic Tiki cocktail with a homemade blend of rum, orgeat, orange curacao, fresh lime juice and bitters. It will give you a smile up to your ears! • 14

SINGAPORE SLING *fruity & boozy*

a tropical blend that will take you back to 1900s in Singapore where this "Punch" was among the few acceptable alcoholic beverages allowed to be enjoyed in public. It consists of gin, Benedictine, Cherry Heering, Cointreau, pineapple, lime and herbs • 12

PROHIBITION ICED-TEA *floral with citrus*

a timeless classic cocktail at Med, dedicated to the Prohibition era! It consists of five Premium white spirits, cold-brew Earl grey tea and bergamot. Chilled with dry ice and serve in a teapot • 14

JUNGLE BIRD *fruity & spicy*

a 'tiki' drink inspired by the tropics. Dark rum, Campari, pineapple and lime juice. Serve in pineapple! Dare to finish it yourself! • 26

GIN & TONICS

HENDRICK'S

with Aegean tonic, mini rose, fresh cucumber and pink pepper • 14

GRACE

a unique handmade Greek gin with citrus aromas, pickled sea fennel and dry tonic • 14

BOMBAY

served with fresh watermelon, lime and dry tonic • 12

TANQUERAY 0.0%

made with alcohol-free gin, serve with lime and dry tonic • 7



FREAKSHAKES

CHOCO-CHIP

chocolate ice cream with fresh milk, chocolate chips, caramel and whipped cream • 8

VANILA MARSHMALLOW

vanilla ice cream with fresh milk, marshmallows, sour cherry syrup and whipped cream • 8

JUICES & LEMONADES

ORANGE JUICE • 4 | APPLE JUICE • 5.50

ICED TEA

freshly brewed daily; choose between Passion fruit or strawberry • 5

MINT LEMONADE

fresh mint, garden lemon juice, homemade mint syrup and soda • 6

FRESH BABY COCONUT

enjoy your own baby coconut and its thirst-quenching iced coconut water. Perfect for a hot summer day! • 8

COFFEE, TEA & COCOA

additional 1 euro for almond milk

HOT

Cappuccino *single* • 4 | *double* • 4.50

Latte • 4 **Americano** • 4

Espresso *single* • 3 | *double* • 4

Chocolate • 5

Tea *Earl Grey, Green tea, Fresh Mint tea, Chamomile flower* • 3

COLD

Freddo espresso • 4 | **Freddo Cappuccino** • 4.50

Iced Chocolate • 5 | **Cold Brew Iced Coffee** • 6

Iced Matcha latte – *matcha tea from Uji, Japan and almond milk* • 7

SOFT DRINKS

Pepsi / 7-Up / Pepsi Max / Orange Soda Grapefruit Soda • 3.50

Mineral Water *330ml* • 2 | *500ml* • 3

Sparkling Water *250ml* • 3 | *750ml* • 7

Three Cents premium tonic & beverages:

Aegean tonic / Pineapple soda / Cherry soda Dry Tonic • 6

WHITE WINES

Moschato, Vidiano - Klados Winery – The Big Falcon

A very fresh fruity wine from Rethymno, Crete with complex aromas of flowers such as rose and jasmine. Balanced acidity. 150ml • 5 | 75cl • 25

Sauvignon Blanc - Mega Spilaio Winery

With intense aromas of citrus and tropical fruits on the nose, with notes of mint and grass to follow. In the mouth it is medium body, with crisp acidity, oily feeling that balances the wine beautifully and gives us a refined aftertaste.

150ml • 6 | 75cl • 30

Vidiano - Elia - Karavitakis Winery

Definitely one of the most elegant and impressive expressions of the famous Cretan variety. With aromas of apricot, peach, bergamot and grapefruit. Subtle notes of vanilla, butter, honey, toast and tobacco complete the set.

75cl • 37

Assyrtiko - Lalikos Mountain Vineyards (VG)

A typical mainland Greek Assyrtiko, dry with high acidity, medium to full body and medium lemon-green color. The acidity and sea feeling of Assyrtiko "marries" perfectly with shellfish, seafood and fish, On the other hand, ideal earthy combinations are lamb or goat in the oven since the oiliness of the dish fervently asks for the refreshing acidity of Assyrtiko.

75cl • 30

Chardonnay, Domaine d' Aussieres

Baron de Rothschild, Lafite (VG)

With a golden yellow colour and delicate aroma of tropical fruits and citrus, hints of vanilla and honeyed oak. On the palate, it is fresh, crisp and elegant, with a silky mouthfeel and pleasant acidity.

75cl • 35

Sauvignon Blanc - Sancerre – Domaine Pierre Martin

Clear and bright in appearance with green highlights, Sancerre Tradition is a classic expression of Sauvignon Blanc from the limestone rich soils of the central Loire Valley. Aromas of grapefruit and quince are complimented by notes of gun flint and wet stone. On the palate the wine is medium bodied with mouthwatering acidity and great depth of fruit.

75cl • 79

ROSE

Merlot - Fortant de France

It offers a pleasant aroma with notes of strawberry and mint. Delicious in the mouth with a wonderful red berry flavour with a light to medium body. 150ml • 6 | 75cl • 29

Corvina, Trebbiano, Symphony, Carmenera

11 Minutes- Famiglia Pasqua

This juice of this delicately coloured rose spends 11 minutes in contact with the skins, taking its light hue from the combination of Corvina, the white grape Trebbiano di Lugana, Syrah and Carmenera that comprise the blend. The resulting wine is elegant, bright and fruity, with tangy strawberry, citrus, and snappy acidity. A great sipper, this will shine with baked fish. 150ml • 6 | 75cl • 58

Grenache Rouge - Geranium – Karavitakis Winery

With pale pink colour and elegant aromas of strawberry, cherry, raspberry, vanilla, brioche and white rose, cream and peach. In the mouth it has a medium plus body, creamy texture and crisp acidity. 75cl • 37



RED WINES

Pinot Noir - Villa de Croix

With wonderful aromas of wild strawberry, red stream and a touch of smoke. Light to medium body, the mouth is well balanced between acidity and structure. The finish is fragrant with fine tannins. 150ml • 6 | 75cl • 28

Merlot - Merlet – Dalamara Winery

Expressive aromas of red and black fruits, coexist wonderfully with notes of vanilla and oak. Medium body, with round tannins in the mouth that fill with pleasure the fruity character. 75cl • 32

Grenache Rouge - Geranium

This blend is aged in new French oak barrels for 12 months. It's a medium to full and its characterized by aromas of red fruits and vanilla. It has a deep red color, a balanced taste and an aftertaste that lasts. 75cl • 35

Malbec - Crios - Susana Balbo

A deep ruby red wine with intense aromas of chocolate, red fruits with spicy notes of black pepper. On the palate, the wine is full bodied with smooth and rounded tannins and a long finish. Perfect for charcoal grilled dishes. 75cl • 39



CHAMPAGNE & BUBBLES

Veuve Clicquot Brut Yellow Label

Perfect balance with aromatic intensity and a lot of freshness. With notes of peach, pear, vanilla and brioche it makes it ideal as an aperitif, and ideal as champagne to enjoy with a meal. • 140

Billecart - Salmon Brut Reserve

With reflections of straw yellow, this cuvee is recognizable by the finesse of its slowly rising bubbles and its persistent and abundant mousse. There is a ripeness with a touch of freshness of flowers for this cuvee, which expresses aromas of fresh fruit and ripe pears. A full and precise taste followed by a delicate freshness and a rich bouquet testify to the aging of this cuvee in the traditional cellars of the House. • 160

Veuve Clicquot Rose

A new attack is followed by a fruity harmonic sensation on the palate. The wine is perfected balanced in the best Veuve Clicquot style of pink champagne, combining elegance and feel. Full of body and wonderfully fruity, with intense flavours of juicy ripe strawberries and cherries, this rose is an explosion of red fruits and the expression of Madame Clicquot's intelligent and bold spirit. • 180

Cuvee Laurent Brut Blanc de Blancs

This wine is memorable for its pleasant and refreshing character. Light yellow colour with green highlights. It has a complex nose characterized by a hint of delicious citrus flavour's, such as lemon and grapefruit, and sweet-tasting fruits such as apples and peaches. Glass • 7 | Bottle • 32

SPIRITS

GREEK APERITIF/DIGESTIF 40ml

Raki shot • 4 | *100ml* • 8

Ouzo Varvagiani 100ml • 12 | **Ouzo 12** • 6

Skinos Mastic • 8

Ottos Athens Vermouth • 8

Metaxa 7 Stars • 9 | *Metaxa 12 Stars* • 12

Metaxa Reserve • 15

TEQUILA & MEZCAL 40ml

El Jimador Blanco • 9 | *El Jimador Reposado* • 9

Patron Silver • 14

Mezcal Illegal Joven • 14

GIN 40ml

Bombay Sapphire • 9

Hendricks • 12

Monkey 47 • 15

Grace • 12

Tanqueray 0.0% • 6

RUM 40ml

WHITE

Bacardi • 9

Havana 3 Years • 9

Clement Blanco • 12

DARK

Bayou Spiced • 10

Captain Morgan • 9

Zacapa • 17

SPIRITS

VODKA 40ml

Belvedere • 12

Grey Goose • 13

Beluga • 14

WHISKEY & WHISKY 40ml

IRISH WHISKEY

Jameson • 9

BLENDED SCOTCH

Red Label • 9

Black Label • 10

Blue Label • 45

Chivas 12 Years • 10

Haig • 9

TENNESSEE WHISKEY

Jack Daniels • 10

BOURBON

Makers Mark • 14

Four Roses • 9

Jim Beam • 9

SINGLE MALT WHISKEY

Aberlour • 16

Glenfiddich 12 Year • 12

COGNAC & BRANDY 40ml

Remy Martin VSOP • 14



BEERS

BARREL

Charma - unfiltered lager | 330ml • 4 | 500ml • 5

Charma Black | 330ml • 5 | 500ml • 6

Michelada - Charma Beer, Cretan sea salt, lime juice | 330ml • 6

BOTTLE

Blame the Sun Brewing – Beach Bum - Blonde Ale
330ml • 6

Taos Brewing – Sauvignon - IPA | 330ml • 7

Corona | 330ml • 7

Fix Aney – Alcohol free | 330ml • 5

Prices are in Euro

The kitchen team uses olive oil for dressings and seed oil for frying

Frozen products are marked with an asterisk*

All prices include a VAT of 13 – 24%

If you have feedback, suggestions or complaints, please use one of the forms near the exit please ask a member of our staff

The customer is not obliged to pay if the notice of payment has not been received (receipt-invoice)

Market regulator: Emmanouil Gerokostas



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