



# FOOD CAFE COCKTAILS SUMMER 2025

## OUR PHILOSOPHY

*At Med Cafe & Restaurant, we create refined dishes with a Mediterranean character that embrace comfort and flavor. With respect for the 'farm to table' philosophy, we use organic, local ingredients.*

***Menu curated by Chef Pavlos Kyriakis***



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

The **swordfish** is fished in the south of Crete.

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.

The **pork** we source is Iberico from Kermes Farm in Mount Lapitha in the Western Peloponnese

We only use **extra virgin olive oil** from our grandparents' farm in Episkopi, Crete for the salads and cold dishes.

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

Part 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.

Please inform our team in case of any allergies or food intolerances



# GARDEN

## **GREEN 'CAESAR'** (V)

*mixed greens, fried chicken, sourdough croutons, pork 'siglino' Parmesan vinaigrette • 14*

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## **BUFFALO BURRATA** (V)

*burrata cheese, cherry tomatoes, pickled red onion, kritamo, cucumber jus • 12*

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## **SPINACH PIE SALAD** (V)

*baby spinach leaves, dill vinaigrette, crispy phyllo dough, goat cheese, spring onion • 10*

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## **BABY LEAVES SALAD** (V)

*mix of baby leaves, talagani cheese, walnuts, pear, rakomelo dressing • 12*

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**V**=vegetarian

**VG**=vegan

**GF**=gluten-free

**\***=frozen product

# PAN AND OVEN

## **CHEF'S BREAD** (V)

*served with olive oil from our grandfather's farm • 3.50*

## **DIPS AND PITA** (V)

*hummus; blended chickpeas with tahini and olive oil  
raita; Greek yogurt, olive oil, cucumber, mint paprika  
tomato salsa; finely chopped tomatoes, herbs, olive oil  
Served with two flatbreads • 14*

## **AUBERGINE** (V)

*honey glazed with chimichurri sauce, cherry tomatoes, pumpkin seeds and Cretan gryuere cheese • 12*

## **TRUFFLE FRIES** (V)

*hand-cut local potatoes, white truffle oil, Parmesan cheese, sea salt, thyme, and aioli • 8  
+ fresh truffle • 5*

## **COURGETTE PATTIES** (V)

*feta sauce, black sesame, Metsovone cheese • 12*

## **BEEF CARPACCIO**

*thinly sliced beef fillet, juniper, Parmesan, rucicola, capers, truffle essence • 18*

## **CEVICHE TACOS** (GF)

*catch of the day, avocado, mango, coriander, lime and chili, served with corn tostadas • 16*

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# PAN AND OVEN

## **SAGANAKI SHRIMP** (\*)

*tomato sauce, feta cheese, chorizo, parsley, touch of chilli • 15*

## **RED TUNA TATAKI** (\*)

*tuna fillet, pistachios, Greek salad broth, salicornia, pasteli chips, Kalamata olive powder • 24*

## **PORK BELLY TACOS** (GF)

*slowly cooked pork belly, tomato, onion, yogurt, mustard. Served in three open corn tortillas • 15*

## **TARAMA**

*a dip made of white fish roe, served with bottarga and candied lemon • 8*

## **CRETAN CARBONARA**

*with traditional 'twisted' pasta, traditional cured pork 'apaki' cream and anothotiro cheese • 21*

## **LOBSTER & SEASHELLS** (\*)

*half lobster 400-500 gm sea shell pasta, cherry tomato confit, lobster bisque, tarragon oil, caviar • 49*

## **MUSHROOM LINGUINI** (V)

*with enoki, porcini and white button mushrooms, miso, cream, thyme, and cocoa nibs • 18 + fresh truffle • 5*

## **SUMMER GARDEN RISSOTO** (V)

*Carnaroli rice, basil, zucchini green peas, cherry tomatoes, Parmesan, extra virgin olive oil • 16*

# GRILL & CHARCOAL

## **IBERICO PORK CHOP** 330-350 gram

*marinated in soy sauce, honey, ginger and lime.  
Served with a grilled pineapple salsa • 29*

## **CHICKEN**

*chicken fillet, grilled broccolini, fresh pea puree,  
yogurt, chicken jus • 22*

## **SWORDFISH SOUVLAKI**

*swordfish, tabouleh, seasonal grilled veggies, sun  
dried tomato dressing, baby gem • 32*

## **LAMB GYROS**

*slow roasted lamb shoulder, pickled onions, pita  
bread, Raita salad • 27*

## **CHARRED SEABREAM**

*whole sea bream 'butterfly', fennel and citrus salad,  
extra virgin olive oil, white wine sauce, capers • 26*

## **LOBSTER** market price (\*)

*whole spiny lobster grilled and served with corn,  
baby roasted potatoes and aioli*

## **RIB-EYE STEAK** 330-350 gram

*one of the most delicious cuts of grass-fed beef.  
Its great taste and tenderness is due to its excellent  
distribution of fat. Served with baby potatoes • 42*

**SIDE SAUCES** peppercorn • 3 | chimichurri • 3  
aioli • 1.50 | extra virgin olive oil (100ml) • 4

**SIDE DISHES** grilled baby broccolini | leaf salad  
tabouleh | baby potatoes • 3  
corn on the cob | freshly shaved black truffle • 5

# DESSERTS

## **WARM CHOCOLATE BROWNIE**

*salted caramel ice cream, chocolate ganache, macadamia nut • 14*

## **CITRUS MERINGUE TARTLET**

*flavored with basil and lemon zests, served with raspberry sorbet • 12*

## **GALAKTOBOUREKO**

*White chocolate cream, caramelized phyllo, rum flavored syrup, pistachio ice cream • 12*

## **ICE CREAM** (price per scoop)

*chocolate, straciatella (vegan), raspberry sorbet, pistachio, vanilla bean, salty caramel • 4*





# COCKTAILS

## **TEA-KEY BOBA** *fresh, vegetal*

*gin, cucumber, matcha, popping lychee bobas, aquafaba, lime, kaffir • 12*

## **PINA & COCO** *sweet, fruity*

*a tropical blend of rums, coconut puree, pineapple juice, served in a young Thai coconut. Topped with pineapple and Mahlepi whip cream. Our classic recipe from 2016, famous for its creamy and delicious tropical taste! • alcohol-free 9 / regular 12*

## **ISLAND OF PASSION** *sweet, fruity*

*vodka blended with passion fruit, citrus, vanilla Madagascar, bitters. Tajin-rimmed. Topped with pineapple soda • alcohol-free 8 / regular 12*

## **BLAZING SUN** *fruity, slightly spicy*

*jalapeno infused Tequila Blanca, watermelon, and pomegranate juice. Sea salt-rimmed • alcohol-free 8 regular 12*

## **TIKI DON** *fruit & spices*

*Blend of Jamaican rums, Dom liqueur, mango juice, tonka bean and citrus • 12*

## **OAXACA** *smokey & fruity*

*smashed raspberries, cacao nib infused mezcal, tequila blanca, lime orgeat, aquafaba, Oaxacan 'Sal de Gusano' Agave worm salt • 12*

## **KAKI-GORI** *fruity & slightly peppery*

*Tequila Blanca, grapefruit soda, strawberry snow, pink pepper, citrus • alcohol-free 9 / regular 12*

# COCKTAILS

## **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 • 14*

## **TROPICAL DAIQUIRI** *boozy & fruity*

*shaken with tequila, orange liqueur, lime juice and White rum, vanilla bean, lime juice shaken and topped with coconut banana foam • 14*

## **JUNGLE BIRD** *fruity & bitter*

*inspired by pineapple farms and orange groves. A blend of house made Rums blend, pineapple liqueur, Aperol, pineapple juice, citrus. Served in a pineapple. Dare to finish it alone • alcohol-free 12 / regular 24*

## **MELON PISCO SOUR** *sweet & sour*

*honeydew melon, Pisco, Benedictine, lime, aquafaba, Amargo Chuncho bitters • 12*

## **PROHIBITION ICED-TEA** *boozy & citrus*

*a timeless classic 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 served in a teapot • 14*

## **LOST PARADISE** *boozy & nutty*

*coconut water, coconut rum, creme de cacao blanc, lime juice, soda, toasted coconut flakes • 12*

# PERFECT SERVE

## VODKA

*Grey Goose – club soda, lime • 14*

## GIN

*Rumors – a gin crafted in Hersonissos, served with Three cents Mediterranean tonic, thyme, garden cherry tomato • 12*

*Hendricks Amazonia – Three Cents tonic, kaffir lime leaf, lime, Amazonian spices • 18*

## TEQUILA

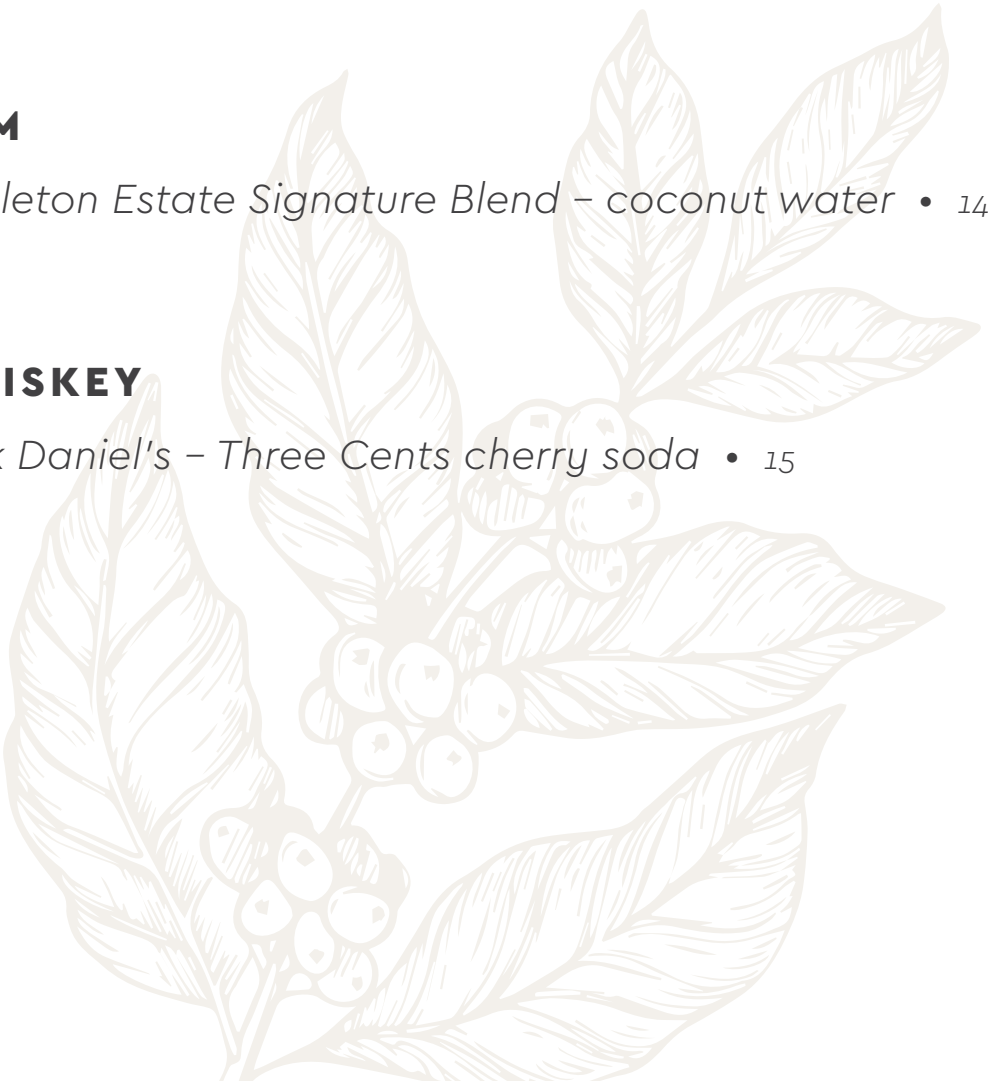
*Cazadores Blanco – Three Cents ginger beer, lime • 12*

## RUM

*Appleton Estate Signature Blend – coconut water • 14*

## WHISKEY

*Jack Daniel's – Three Cents cherry soda • 15*



# JUICES & LEMONADES

**ORANGE JUICE** • 4 | **APPLE JUICE** • 6

**POMEGRANATE** • 5

## **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* • 7

# SOFT DRINKS

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

*Theoni natural water 50cl* • 3

*Aqua Carpatica natural sparkling water  
33cl • 3.50 | 75cl • 6*

*Three Cents premium tonic & beverages:  
Aegean tonic / Pineapple soda / Cherry soda  
Ginger Beer / Dry Tonic 20cl* • 6

# COFFEE, TEA & COCOA

*additional 1.50 for almond milk*

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## HOT

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**Cappuccino** *single* • 4 | *double* • 5

**Latte** • 4      **Americano** • 4

**Espresso** *single* • 3 | *double* • 4

**Chocolate** • 5 | **Cacao Husk tea** • 4

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

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## COLD

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**Freddo Espresso** • 4.50 | **Freddo Cappuccino** • 5

**Coconut Americano** – *coconut water, single shot espresso, toasted coconut, thyme* • 6

**Iced Chocolate** • 5 | **Iced Matcha latte** • 5



# 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.

**glass** • 5 | **bottle** • 25

## **Sauvignon Blanc** - Southern Ocean

This wine has the classic aromas of juicy tropical fruit and zesty citrus with intense flavours of passion fruit and zippy gooseberry. 75cl • 37

## **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 • 49

## **Assyrtiko** - Linon- Stavropoulos Estate (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. Also categorized as the best non-Santorini Assyrtiko. **glass** • 6 | **bottle** • 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 • 43

## **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. **glass** • 6 | **bottle** • 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. 75cl • 52*

## **Grenache Rouge** - Geranium – Karavitakis Winery

*With a dark rose color 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

## **Cabernet, Merlot** - La Farra Amjo Rosso

A light to medium red wine with aromas of red fruit, like ripe strawberry and cherry, but also dried herbs and hints of tobacco. Fragrant with fine tannins. **glass** • 6 | **bottle** • 28

## **Xinomavro** - Earth and Sky - Thymiopoulos Vineyards

It is a rich medium body wine with beautiful aromas of dark fruits, sweet spices and tomatoes, proper structure, firm but well-managed tannins and a long finish. Xinomavros' friends and those not yet acquainted with it will surely love it.

75cl • 48

## **Mavroudi, Cabernet** - MV - Anatolikos Winery

A complex blend of Ancient Greek 'Mavroudi' and Cabernet Sauvignon. It is said that Mavroudi wine was offered by Osyseas to the Cyclops Polyphemus. A juicy vivid deep purple colour, medium to full body, balanced acidity and medium tannins. Plum, cherry, and blackcurrant dominate while cocoa, licorice, and leather follow. 75cl • 46

## **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

## **Pol Roger** - Brut Reserve

*Pol Roger Brut Reserve displays a beautiful golden straw coloured hue, as well as abundant and fine bubbles. With a powerful and attractive nose, it first delivers aromas of pear and mango and then releases light flavours of honeysuckle and white jasmine, lingering on vanilla and brioche notes. 75cl • 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. 75cl • 150*

## **Mailly** - Rose de Mailly - Grand Cru

*Luscious meringue-like hints of sweetness highlighted by subtle floral notes – add a refined, red-fruit driven bouquet and you have all the hallmarks of a masterfully macerated rose. On the palate the wine is wonderfully plush, with kirsch-like notes of raspberries intermixed with juicy citrus adding verve and layers of depth.*

*75cl • 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 flavors, such as lemon and grapefruit, and sweet-tasting fruits such as apples and peaches.*

**glass • 7 | bottle • 35**

# SPIRITS

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## GREEK APERITIF/DIGESTIF 4cl

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*Raki shot* • 4 | *10cl* • 8

*Ouzo Varvagiani* • 6 | *20cl* • 12

*Skinos Mastic* • 8

*Ottos Athens Vermouth* • 8

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

*Metaxa Reserve* • 15

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## TEQUILA & MEZCAL & PISCO 4cl

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*Cazadores Blanco* • 9 | *Cazadores Reposado* • 10

*Patron Silver* • 14 | *Mezcal Illegal Joven* • 16

*Pisco* • 12

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## GIN 4cl

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*Rumours* • 9 | *Bombay Sapphire* • 9

*Hendricks* • 12 | *Hendricks Amazonia* • 15

*Condesa* • 14 | *Monkey 47* • 18

*Tanqueray 0.0%* • 6

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## RUM 4cl

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### WHITE

*Bacardi* • 9

*Havana 3 Years* • 10

*Koko Kanu Coconut* • 10

### DARK

*Bayou Spiced* • 10 | *Zacapa* • 17

*Angostura Anejo Gold 5yr* • 12 | *Appleton* • 12

# SPIRITS

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## **VODKA** 4cl

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*Belvedere* • 12

*Grey Goose* • 13

*Beluga* • 14

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## **WHISKEY & WHISKY** 4cl

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### **IRISH WHISKEY**

*Jameson* • 9

### **BLENDED SCOTCH**

*Haig* • 9

*Red Label* • 9

*Chivas 12 Years* • 12

*Black Label* • 12

*Blue Label* • 45

### **TENNESSEE WHISKEY**

*Jack Daniels* • 12

### **BOURBON**

*Makers Mark* • 14

*Four Roses* • 9

*Jim Beam* • 9

### **SINGLE MALT WHISKEY**

*Aberlour* • 16

*Glenfiddich 12 Year* • 12

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## **COGNAC & BRANDY** 4cl

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*Remy Martin VSOP* • 14



# BEERS

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## BARREL

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**Charma** - unfiltered lager | 33cl • 4 | 50cl • 5

**Charma Seasonal – 'ask us'** | 33cl • 5 | 50cl • 6

**Michelada** - Charma Beer, Cretan sea salt, lime juice • 6

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## BOTTLE

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**Corona** | 33cl • 7

**Alea Brewing – Pale Ale** | 55cl • 8

**Fix Anef – Alcohol free** | 33cl • 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%

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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# MED SNACK MENU

available from 12-5pm

V=vegetarian VG=vegan \*=frozen product

## **ACAI BOWL** (VG) (\*)

*Shredded coconut, banana • 12*

## **DIPS WITH PITA** (V)

*Hummus; chickpeas and olive oil*

*Tomato salsa; herbs and olive oil*

*Raita; cow's yoghurt, olive oil, cucumber mint and spices*

*Served with traditional Rhodian olive oil pitas • 14*

## **BEACH BURGER** (V)

*Two smashed beef patties served with cheddar cheese, tomato, lettuce, mayonnaise, and homemade fries • 16 Extra fried egg +1.50*

## **TRUFFLE FRIES** (V)

*Fries served with parmesan cheese, truffle oil, sea salt, thyme, aioli • 8*

## **MARGARITA PIZZA** (V)

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

## **TRUFFLE PIZZA** (V)

*Fresh mozzarella, mushrooms, truffle cream, parmesan and arugula • 16  
Fresh shaved truffle +5*

## **GREEN CAESAR** (V)

*Mixed greens, fried chicken, sourdough croutons, cured pork "siglino," parmesan, vinaigrette • 14*



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