



Crazy Horse's
Sample Menu

Breakfast

Everyday Selections

Seasonal Fruit Salad

Watermelon, strawberries, melons, apples, peaches, figs, grapes.

Cold Cuts

Greek variety of hams, turkey, salami, etc.

Artisanal Breads & Pastries

Sourdough bread, whole grain, brioche, koulouri.

Dairy & Cheese Selection

Greek yogurt, fresh milk, butter, graviera cheese, and feta cheese.

Homemade Marmalades & Honey

Orange, fig, apricot, thyme, and honey from Crete.

Fresh Garden Selection

Tomatoes, cucumber, arugula, capers, olives.

Sweet Treats

Chocolate cake or croissant.

Daily Specials

Pancakes, served with Nutella, maple syrup, fresh fruits, or Greek honey & walnuts.

Crepes

Sweet selections or savory selections.

Eggs Florentine with Herb Bread

Poached eggs, spinach, and mushrooms on sourdough bread.

Poached Egg with Avocado Toast & Prosciutto, with a touch of lemon & olive oil.

«Kagianas» with Soutzouki

Greek scrambled eggs with spicy Soutzouki sausage & tomato sauce.

Cherry Tomatoes & Mizithra

Tomatoes, mizithra cheese, oregano, and olive oil.

Scrambled Eggs with Feta & Herbs

Light and fluffy with fresh oregano and dill.

Traditional Greek Pies

Feta cheese pie “tiropita”, spinach pie “spanakopita”, vanilla cream “bougatsa.”





MEZE & APPETIZERS

Cold Meze & Spreads

Smoked Eggplant Purée Melitzanosalata, Charcoal-smoked eggplant blended with garlic, lemon, and extra virgin olive oil.

Muhammara, roasted red pepper and walnut dip, balanced with pomegranate molasses and mild chili heat.

Hummus, silky chickpea, and tahini purée finished with citrus and extra virgin olive oil.

Tyrokafteri, Whipped feta spread with roasted peppers and gentle chili spice.

Anchovies, Tarama Mousse & “Lakerda”, marinated anchovies, airy fish roe mousse, and traditional salt-cured mackerel.

Raw & Lightly Cured

Seasonal Fish Tartare with Fresh Fruit, hand-cut catch of the day, seasonal fruit acidity, citrus oils.

Beef Tartare, prime hand-cut beef, capers, Dijon, olive oil, cured egg yolk.

Fish Carpaccio (Capriccio Style), translucent slices of raw fish, lemon zest, sea salt, and micro herbs.

Grouper Cheeks with “Ladolemono”, delicate grouper cheeks, gently poached, finished with classic lemon-olive oil emulsion.

Hot Appetizers

Fried Cheese Saganaki, golden pan-seared Greek cheese with fresh lemon.

Mushroom “Napoleon” with Thyme, Garlic & Feta Cream, layered mushrooms, thyme aroma, whipped feta.

Gazpacho, chilled tomato and vegetable velouté with olive oil pearls.

Sea Appetizers

Grilled Sardines with Tomato Concassé, charcoal-grilled whole sardines, fresh tomato brunoised, and oregano.

Chargrilled Octopus, slow-braised, flame-finished octopus with extra virgin olive oil.

Shrimp Saganaki, prawns simmered in tomato, feta, and a touch of ouzo.

Grilled Mediterranean Prawns, whole shell-on prawns, sea salt, lemon.

Crispy Fried Mussels with Walnut & Pine Nut Skordalia, golden fried mussels, garlic-walnut cream, toasted pine nuts.

Bouillabaisse, aromatic seafood stew, saffron broth, Mediterranean herbs.

Traditional & Vegetable Small Plates

“Dakos Riganada”, barley rusk, crushed tomato, feta, oregano, olive oil.

Stuffed Vine Leaves “Dolmadakia”, tender vine leaves filled with herbed rice.

Stuffed Zucchini Blossoms, zucchini flowers filled with aromatic rice or fresh cheese.

“Kalitsounia” (Cretan Cheese Pastries), hand-shaped Cretan pastries with soft local cheese and herbs.

“Sykomaida” with French Goat Cheese & Thyme Honey, traditional pressed fig confection paired with aged goat cheese and thyme honey.





SALADS

Vegetable & Herb Salads

Sautéed Yardlong Beans with Tomato & Feta, tender beans lightly sautéed with vine tomato and crumbled feta.
Tabbouleh, bulgur, parsley, and lemon-herb salad.

Tomato, Capers & Wild “Stamnagathi” with Sea Salt Blossom, Cretan wild greens, tomato wedges, capers, and fleur de sel.

Beluga Lentils with Fennel & Smoked Salmon, black lentils, shaved fennel, citrus, and delicate smoked salmon.

Horiatiki (Greek Salad), tomato, cucumber, red onion, olives, and feta with oregano and olive oil.

International Salads

Vegetable Ribbon Salad with Asian Honey Dressing, cucumber, zucchini, and carrot ribbons, Florina pepper, and orange segments in a honey-soy dressing.

Caprese with Pickled Cucumber & Onion, tomato, mozzarella, basil, and lightly pickled cucumber and onion.

Fattoush, crisp vegetables, toasted pita, sumac, and pomegranate dressing.

Summer & Fruit Salads

Watermelon & Cherry Tomato Salad with Honey, Black Sesame & Feta, sweet watermelon, cherry tomatoes, feta, honey glaze, and toasted black sesame.

Tomato, Peach, Basil & “Xinomyzithra”, juicy peach and tomatoes, fresh basil, and Cretan soft whey cheese.

Cucumber, Grape & Dill with Lime–Olive Oil Dressing, crunchy cucumber, sweet grapes, and fresh dill in citrus olive oil.

Quinoa, Avocado & Grilled Vegetables, quinoa, avocado, seasonal grilled vegetables, and herb vinaigrette.

Dakos, carob rusk, crushed tomato, feta, capers, samphire, and early harvest olive oil.

Legume & Grain Salads

Black-Eyed Pea “Piyaz”, tender black-eyed peas with red onion, parsley, and olive oil vinaigrette.

Steamed Chickpeas with Onion, Cucumber, Tomato, Sumac, Samphire & Katiki, warm chickpeas, fresh vegetables, wild samphire, and creamy Greek “katiki” cheese.





MAIN COURSES

From The Sea

Grilled Fresh Fish with Wild Coastal Greens, whole catch of the day, charcoal grilled, served with seasonal sea greens.

Grouper with Celeriac Purée, Shimeji Mushrooms & Crispy Parsley, pan-seared grouper, earthy celeriac, and sautéed mushrooms.

Orzo with Squid Ink & Shrimp, “kritharaki” cooked risotto-style in cuttlefish ink with prawns.

Fried Red Mullet with Cauliflower Purée, lightly fried “barbounia” over silky cauliflower cream.

Grilled Calamari with Sautéed Swiss Chard & Orange Sauce, charred calamari, bitter greens, and citrus reduction.

Sautéed Tuna with Vegetable Pappardelle, seared tuna served over ribbons of seasonal vegetables.

Shellfish & Luxury Seafood

Lobster Tails with Sesame-Scented Rice & Grilled Kale, Sauce Hollandaise, butter-poached lobster over aromatic rice, finished with classic hollandaise.

Pasta with Bottarga, Crab Meat & Lemon Aroma, fresh pasta with cured fish roe, sweet crab, and toasted breadcrumb crumble.



Heritage Clay Pot Dishes

Gemista, oven-baked stuffed tomatoes and peppers with herbs.

Moussaka

Layered eggplant, slow-cooked beef ragù, and béchamel.

Imam Bayildi with Fava & Capers, slow-braised eggplant, yellow split pea purée, and caper acidity.

Vineyard Lamb (Lamb Baked in Vine Leaves & Graviera), slow-roasted lamb wrapped in vine leaves with melted graviera cheese.

“Hünkâr Beğendi”, slow-braised beef in tomato sauce over smoked eggplant purée.

Red Meat

Saffron Risotto with Flap Steak Milanese Style, creamy saffron risotto topped with thinly sliced grilled beef.

Lamb Lollipops with Dauphinoise Potatoes & Red Wine Sauce, French-trimmed lamb chops, layered potatoes, and wine reduction.

Tomahawk Steak with Baby Potatoes & Chimichurri, charcoal-grilled prime rib on the bone, herb chimichurri, and roasted baby potatoes.

Poultry

Duck Breast with Raspberry Reduction & Steamed Rice, pan-seared duck, red fruit acidity, and delicate jus.

Chicken Fillet with Couscous, “Galomyzithra” & Pickled Onion, grilled chicken breast over fluffy couscous and fresh whey cheese.



DESSERTS

Greek Classics Reimagined

Rice Pudding Crème Brûlée, traditional “rizogalo” finished with caramelized sugar crust.

Pistachio Baklava (Aegina Pistachios), layered phyllo, butter, and Aegina pistachios with light syrup.

Portokalopita, Greek orange phyllo cake infused with citrus syrup and yogurt cream.

Frozen Chocolate Mosaic Bites with Pistachio Pasteli & Crème Anglaise Chocolate and biscuit mosaic, frozen into bite-sized portions, served with vanilla anglaise.

Contemporary Desserts

Avocado Chocolate Mousse with Fresh Strawberries, silky dark chocolate mousse enriched with avocado, served with fresh seasonal strawberries.

Molten Chocolate Lava Cake, warm chocolate fondant with a flowing center and deep cocoa intensity.

Red Wine Poached Apples with Almond Biscuit & White Chocolate, slow-poached apples in spiced wine syrup, almond crumble, and white chocolate cream.

Cheesecake & Tarts

Greek-Style Cheesecake with Traditional Products, cream cheese blended with Greek dairy, honey, and seasonal fruit.

Seasonal Tarts, buttery tart shells filled with citrus curd, chocolate ganache, or fresh fruit.