

# THE STONE

ALL DAY DINING



**...a fair dose of traditional and modern cuisine**

## **Operating hours**

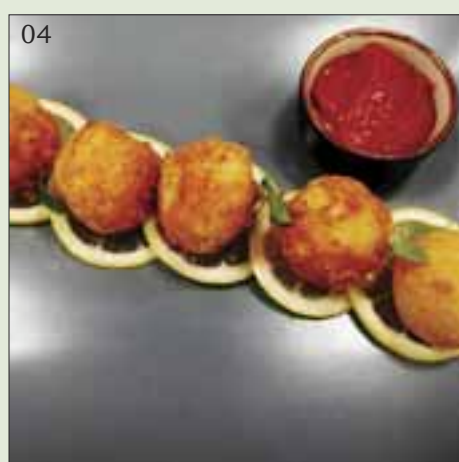
10.00 – 17.30

## **Kitchen operating hours**

11.00 – 17.30

The preparation and storage of food is done in accordance with the ISO 22000(HACCP) Standard.

Please, inform your waiter of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes.



# Starters

01

## Prosciutto Bruschetta

Mozzarella, tomato, rocket leaves, basil pesto



9,00€

02

## Pita Bread

Cherry tomatoes, olives, Feta cheese, gruyere, rocket leaves



8,50€

03

## Tzatziki

Yoghurt, garlic, cucumber, grilled pita Bread



7,50€

04

## “Tirokeftedes”

Cheese Balls with tomato marmalade



8,50€

05

## “Falafel”

Chickpeas balls, yoghurt dip with tachini and grilled pita bread



8,50€

06

## Feta Saganaki

Pan-fried Feta cheese with phyllo pastry, sesame, honey



8,50€

07

## French Fries

7,50€

### Editor note:

Crete, a blessed land, with authentic people

When you find yourself in Crete, right away you feel that this land has a true soul...an untamed soul springing from virgin nature, Its pure products, its age-old history but most important from the wonderful people. Cretans are proud, imperious and full of life. These people are well known-among other things-for their cuisine.



01



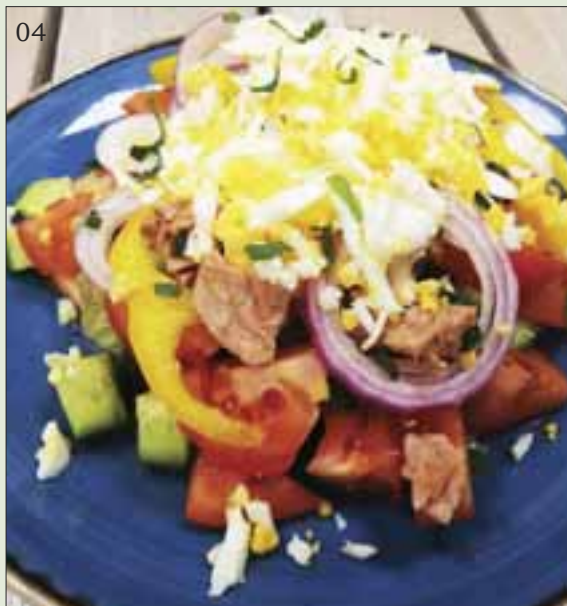
02



03



04



05



06



# Salads

01

## The Island Salad

Variety of lettuces, dried fruits, walnuts, anthyro cheese, olive oil & balsamic honey vinaigrette



11,50€

02

## Caesar Salad

Lettuce, grilled chicken, crispy bacon, parmesan, croutons & Caesar dressing



11,50€

03

## Cretan Salad

With tomato, cucumber, egg, potatoes, onion, peppers, olives, caper, Cretan sour mizithra cheese, olive oil & vinegar from red wine



10,50€

04

## Tuna Salad

With lettuce leaves, tomato, egg, cucumber, pepper, onion, yoghurt dressing with lemon & coriander



11,50€

05

## Greek Salad

With tomato, cucumber, onion, peppers, Feta cheese, olives, "Dakos" barley rusk, oregano & olive oil



10,50€

06

## Spinach & Rocket Salad

Spinach, rocket, walnuts, raisins, green apple, croutons, parmesan, grape vinaigrette



11,50€

### Editor note: a taste of place

The modern reference to healthy eating known as Mediterranean diet is based on the Cretan diet. It was discovered that the Cretans are considerably healthier than American's due to their diet. The Islanders have existed for years and years over more than 100 varieties of wild greens dotting on the mountain sides cooked in abundant amounts of extra virgin olive oil, fresh lemons, bread or rusks, snails, honey, goat or sheep's cheese, sometime fish, virtually no red meat and several glasses of wine and raki.





# Sandwiches

01

**Grilled Chicken  
wrapped in Arabic pie**  
cheese, mushroom, pepper,  
onion, rocket, mayonnaise,  
pesto & green salad



10,50€

02

**Smoked Salmon**  
in a multi-grain baguette  
Cream cheese, mustard,  
honey, tomato, lettuce, egg



12,50€

03

**Panini with Greek  
chicken Gyros**  
Tomato, lettuce, onion,  
rocket, bbq sauce



13,50€


04

**Panini Spice**  
Crispy bacon, avocado,  
tomato, lettuce,  
mayonnaise,  
chili sauce



10,50€

05

**Avocado Sandwich**   
Feta cheese, tomato,  
fresh oregano, lemon juice,  
all in villager's bread



10,50€


06

**Turkey Sandwich**  
Cheese, tomato, lettuce,  
mayonnaise, villager's  
bread



10,50€

07

**Veggie Sandwich**   
Grilled vegetables, basil  
pesto, mashed sun-dried  
tomato, Cretan sour  
Mizithra cheese, tomato



9,50€

08

**Club Chicken**  
Grilled chicken, parmesan,  
bacon, rocket, Caesar salad  
& home-made fries



15,00€

09

**Pita Gyros**  
Roasted pork, tzatziki,  
tomato, onion, fries in  
a pita bread



15,00€

10

**Club Turkey**  
Cheese, bacon, lettuce,  
tomato, egg, mayonnaise  
& house-made fries



15,00€

## Editor note:

Basic Cretan food 'a quick glance..

Olive oil, black bread and rusks, honey, aromatic herbs, raisins, wine, cheese and milk, fruits and vegetables. The 90% of the olive oil produced in Crete is Extra Virgin! It is the main ingredient of the Cretan Diet, a well- hidden secret to Cretan longevity...







# Burgers & Meat

01

## Cheese Burger

Homemade minced beef, cheddar, tomato, lettuce, onion, bbq sauce



15,00€

02

## New York Burger

With homemade minced beef, crispy bacon, cheddar, mushroom, tomato, caramelized onion, bbq sauce



15,00€

03

## Chicken Burger

with Chicken minced meat, cheddar, bacon, tomato, lettuce, caramelized onion, honey mustard sauce



15,00€

04

## Veggie Burger



with caramelized onions, tomato, lettuce, pickles, hummus



13,50€

05

## Kebab

Made of beef and minced lamb, served with pita bread, grilled tomato, tzatziki dip & house-made fries



15,00€

06

## Greek Pork Gyros

a traditional Greek dish with finely chopped roasted juicy pork, pita bread, grilled tomato, onion, parsley, tzatziki dip & house-made fries



15,00€

07

## Homemade Chicken Souvlaki

Chicken fillet cut in small pieces and skewered on a stick. Seasoned with sea salt and Cretan herbs, grilled and served with pita, fries and yoghurt



14,00€

### Editor note:

Honey: The Miracle Worker

Aromatic Herbs: The Joy of Nature

Black Bread or Rusk: The Food of the Poor Raisins

Wine and Nuts: The Guardians of Health

Cheese and Milk: Blessed by Zeus

Fruits and Vegetables: The Gifts of the Earth

\*all the burgers served with house-made fries

01



02



03



04



05



06



07



# Pasta & Fish

01

## Tagliatelle Chicken

Sautéed chicken fillet with cream, mushrooms, onion, garlic, white wine, parmesan



14,00€

02

## Penne Tomato

Fresh tomatoes, fresh basil, gruyere cheese, fresh Mizithra cheese



12,00€

03

## Pappardelle Bolognese

A rich, slow-cooked sauce with minced beef and pork, fresh tomato sauce, onion, garlic and herbs, served over pappardelle with parmesan.



14,00€

04

## Shrimps Linguine

With ouzo, feta, fresh onion, basil



15,00€

05

## Mushroom Risotto

Risotto with mushrooms, onion, garlic, wine, parmesan cheese



12,00€

06

## Fried Calamari

With mashed potato-garlic dip and greens



12,50€

07

## Fish & Chips

Fried Cod fish with fried potatoes and sauce Tartar with garlic



13,00€

\*there is option of gluten free pasta

### Editor note:

Graviera a high mountain cheese for high – spirited people

One of the most popular and delicious types of Cretan cheese. It is made from goat and sheep milk, certified with Protected Designation of Origin. It is a top – quality cheese that is the result of people interactive with nature. The people who make it all share a passion that is shaped by experiences, images, tradition, aromas and music.



# Desserts

01

## Warm Baklava

Crispy layers of phyllo dough, filled with walnuts with vanilla ice cream



8,50€

02

## Cheesecake

With crunchy buttered biscuit, lemon flavoured cream cheese, red fruit sauce



8,00€

03

## Homemade Apple-pie

Juicy apples, brown sugar, aromatic butter, caramel ice cream



8,50€

04

## Chocolate Soufflé

Fluffy chocolate cake with fluid chocolate and vanilla ice cream.



8,50€



\*there is option of gluten free dessert

# Coffee | Tea | Chocolate Juices | Fizz & Water

## Espresso Based Coffee

Espresso	3,00€
Espresso Macchiato	3,50€
Double Espresso	4,00€
Americano	4,00€
Cappuccino	4,50€
Latte Macchiato	4,50€
Espresso Freddo (double iced espresso)	4,50€
Freddo Cappuccino (double iced espresso with iced cream milk)	4,50€
Iced Espresso Latte Affogato (double espresso over vanilla ice cream)	5,50€
Filter Coffee	3,50€
Greek Coffee	4,00€
Double Greek Coffee	5,00€
Instant Iced Coffee Frappé	4,50€
Frappé With Vanilla ice Cream	5,50€
Tea Pot (Orient green, English breakfast, Strawberry, Earl Grey)	4,00€
Pot of Herbs (Sage, Dictamo, Louisa, Chamomile, Mint)	4,00€
Iced Tea (Peach, Lemon)	4,50€
Chocolate Hot or Cold	4,50€
Chocolate hot with cream	5,00€
Baileys Coffee (Baileys, Espresso, cream)	8,50€

Noisetto Coffee (Noisetto, Filter coffee, cream)	8,00€
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Irish Coffee (Irish Whisky, Filter Coffee, cream)	8,50€
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Soft Drinks	3,50€
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Fruit Juices (Orange, Lemon, Peach, Cranberry, Pineapple, Apple)	4,00€
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Fresh Orange Juice	5,00€
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Natural Table Water 1 lt	3,50€
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Perrier 330 ml	4,50€
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San Pellegrino 250 ml	4,50€
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San Pellegrino 750ml	8,00€
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## Cretan Refreshments

Pink Grapefruit Soda	4,00€
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Apple Soda	4,00€
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Psiloritis Gazoza	4,00€
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Psiloritis Lemonade	4,00€
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Psiloritis Orangeade	4,00€
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## Sparkling Wines

Prosecco, 750ml	35,00€
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Prosecco Roze, 750ml	39,00€
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Prosecco glass	8,50€
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## Champagne

Moet Chandon, 750ml	160,00€
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Veuve Clicquot, 750ml	180,00€
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## Editor note:

### Wines of Crete

Crete hosts one of the largest vineyards in Greece, in terms of both size and production. The Cretan vineyard has the longest history and continuous presence in Europe. Local varieties?...Many! Some of them:  
Vidiano the rising diva of the Cretan vineyard! ..Vilana the island's white star!..Muskat of Spinas the fine character!...Dafni the remarkable variety!..Kotsifali the Cretan equivalent of Merlot!... Mandilari the wild!  
...Liatiko fresh and fruity!

# Smoothies-Shakes



Strawberry, Banana, Peach  
8,00€



Strawberry, Mango, Melon  
8,00€



Pineapple, Pear, Mango  
8,00€



Pineapple, Blackberry,  
Blueberry, Banana  
8,00€



Ginger, Apple, Spinach, Carrot  
8,00€



Surprise Chocolate  
(chocolate chips)  
8,00€



Strawberry- Banana Crumble  
8,00€



Mocha Caramel Shake  
8,00€



Vanilla Shake  
(vanilla)  
8,00€



# Beer | Cocktails

## Beer

Draught Beer 250ml	4,50€
Draught Beer 400 ml	6,50€
Cretan Lager Candia 330 ml	4,50€
Fix 330 ml	5,50€
Mythos 330 ml	5,50€
Mythos Radler 330 ml	5,50€
Fix Dark 330 ml	7,00€
Erdinger Weiss beer	7,00€
Corona 330ml	7,00€
Amstel Alcohol Free 330 ml	5,00€
Apple Cider	5,00€
Watermelon Cider	5,00€

## White Wines

Moschato Spinass, Domaine Strataridakis, 750ml	27,00€
Vidiano, Aspros Lofos, Paraskevas Winery	23,00€
Chardonnay, ΧΡΥΣΟΣ ΛΕΩΝ, Nico Lazaridi Wines, 750 ml	29,00€
Enotria, Douloufakis, 375ml	13,00€

## Rose Wines

Vera Rosa, Merlot-Moschato Spinass, Domaine Strataridakis, 750 ml	24,00€
An, Demi-sec, Bio, Gavalas Wines, 750 ml	25,00€
Enotria, Douloufakis, 375 ml	13,00€

## Red Wines

Ixnilatis, Syrah-Kotsifali, Domaine Strataridakis, 750 ml	29,00€
Archos, Syrah-Liatiko, Paraskevas Winery, 750 ml	25,00€
Cabernet Sauvignon, ΧΡΥΣΟΣ ΛΕΩΝ, Nico Lazaridi Wines, 750 ml	29,00€
Enotria, Douloufakis, 375 ml	13,00€
Glass White, Red, Rose	7,00€
Glass Demi-sec, White-Red-Rosé	7,50€

Alcohol is not served to minors under the age of 18

### Editor note:

Rocks and Stone..Mountains and Sea!

..if life has taught us anything, it is that beauty lies in the simple, genuine, everyday things. Wouldn't you agree? If so, you are on the right Island!

## Classic Cocktails

Aperol Spritz (Aperol, Prosecco, Soda)	9,50€
Hugo (Elderflower, Sparkling wine, Soda)	10,00€
Margarita (Tequila, Cointreau, Fresh Lime juice)	10,50€
Caipirinha (Cachaça, Lime, Brown Sugar, Angostura)	10,50€
Pina Colada (Rum, Coconut cream, Pineapple juice)	10,50€
Mojito (Rum, Lime, Sugar, Soda, Mint leaves)	10,50€
Cosmopolitan (Vodka, Cointreau, Fresh Lime juice, Cranberry juice)	10,50€
Frozen Strawberry Daiquiri (Rum, Fresh Lime, Strawberry puree)	10,50€
Cuba Libre (Rum, Lime, Cola)	10,00€
Long Island Ice Tea (Vodka, Rum, Gin, Tequila, Lime, Coca cola)	11,00€
Espresso Martini (Vodka, Coffee liqueur, Espresso)	10,50€
Zombie (Rum, Pink Grapefruit, Pineapple juice, Lime)	11,00€
Mai Tai (White, Black Rum, lime juice, Orange Curacao, Almond Syrup)	11,00€

## Signature Cocktails

Strawberry Caipirosca (Vodka, Lime, Strawberry Puree)	10,50€
Raspberry Bellini (Raspberry syrup, Basil, Sparkling Wine)	9,50€
Passion Fruit Martini (Dry Martini, Vodka, Passion fruit puree)	10,50€
Cocktail Lillet (Lillet, Gin, Forest fruit syrup, Tonic)	10,00€
Passion Dream (Rum, Passoa, Fresh Orange juice, Pineapple juice, Pink Grapefruit)	10,50€
Butterfly Cocktail (Malibu Rum, Blue Curacao, Vodka, Sprite)	10,50€
Strawberitta (Tequila, Cointreau, Lemon juice)	10,50€
Island Paradise (Rum, Noisetto, Malibu, Pineapple, Grenadine)	10,50€

THE GDM ISLAND

