



MAGALI
cretan cooking

MENU

ΣΑΛΑΤΕΣ SALADS

Ντοματίνια Ιεράπετρας 9.50 **Ierapetra cherry tomatoes**
σε ξύδι και νερό ντομάτας με *in vinegar and tomato water with*
χαρουποκουλούρα και ξύγαλο *carob rusk and local sour cheese*

Υφές από παντζάρι 11.00 **Textures of beetroot**
με πράσινο μήλο, καρύδια *with green apple, walnuts*
και κατσικίσιο τυρί *and goat cheese*

Κρητική σαλάτα 8.00 **Cretan salad**
με πατάτα από τον ξυλόφουρνο *with baked potatoes from the*
και αυγό σε κρούστα με *wood oven and breaded egg*
άρωμα απάκι *infused with apaki smoked pork*

Πράσινη σαλάτα σπανάκι 8.50 **Green salad with spinach**
με λιαστή ντομάτα, μανούρι *sun dried tomato, manouri soft*
και σουσάμι *cheese and sesame seeds*

ΟΡΕΚΤΙΚΑ STARTERS

**Χειροποίητο ψωμί
στον ξυλόφουρνο**
ανά άτομο

2.00

**Handmade bread
in the wood oven**
per person

Arancini μπακαλιάρου
με σπιτική μαγιονέζα σκόρδου

8.50

Cod arancini
with homemade garlic mayo

Λευκός ταραμάς με καλαμάρι
υφές από ντομάτα και χαρούπι

9.00

White tarama with calamari
textures of tomato and carob

Ψάρι ημέρας Μαρινέ
*με κρίταμο και μοσχολέμονο
ρωτήστε τον σερβιτόρο*

13.00

Marinated fish of the day
*with sea fennel and lime
please ask your server*

Καραμελωμένη μελιτζάνα
*με τσιγαριστό αρνί και
σάλτσα γιαουρτιού*

13.00

Caramelized aubergine
*with sautéed lamb and
yoghurt sauce*

Φάβα παντρεμένη
*με σουτζούκι και
τηγανητό αυγό*

8.00

Fava split yellow peas
*with soutzouki smoked beef
sausage and fried egg*

Ποικιλία ελληνικών τυριών
με μαρμελάδα κρεμμύδι

12.00

Variety of greek cheeses
with onion jam

ΚΥΡΙΩΣ ΠΙΑΤΑ MAIN DISHES

Μπαρμπούνι Μπουρδέτο
με κρέμα σελινόριζας και
λέπι πάπρικας

19.00

Red mullet Bourdetto
with celeriac cream and
paprika flakes

Ψάρι ημέρας αυγολέμονο
με χόρτα εποχής και λάδι άνηθου

18.00

Fish of the day in egg-lemon sauce
with seasonal greens and dill oil

Κόκορας ελευθέρως βοσκής
με πατάτα κονφί, κρέμα καπνιστό
κουνουπίδι και ρεβίθια

15.00

Free-range rooster
with potato confit, smoked
cauliflower cream and chickpeas

Αρνάκι στον ξυλόφουρνο
με κριθαράκι και
σάλτσα γραβιέρας

16.50

Lamb in the wood oven
with orzo and graviera
cheese sauce

Μοσχαρίσια μάγουλα σπιτάδο
με πουρέ πατάτας

23.00

Beef cheeks stifado
with potato purée

Σκιουφιχτά Κριτσάς
με παστιτσάδα κόκορα και
κρέμα κατσικίσιου τυριού

14.00

Kritsa traditional skioufichta pasta
with rooster pastitsada and
goat cheese cream

ΕΠΙΔΟΡΠΙΑ DESSERTS

Λεμόνι με κόκκινα φρούτα
κραμπλ φουντουκιού και
μαρέγκα μαστίχας

7.00

Lemon with red fruits
hazelnut crumble and
mastic meringue

Κολοκυθόπιτα της γιαγιάς
με το δικό μας τρόπο,
συνοδεύεται από παγωτό
αλατισμένης καραμέλας

8.50

Grandma's pumpkin pie
our way, served with
salted caramel ice cream

Χαρουποσπάσιο
με υφές μαύρης σοκολάτας,
κουμ κουάτ και παγωτό μαύρης
σοκολάτας Valrhona

12.00

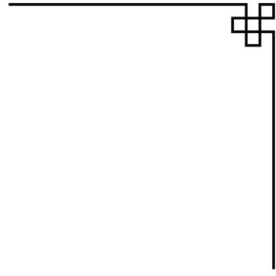
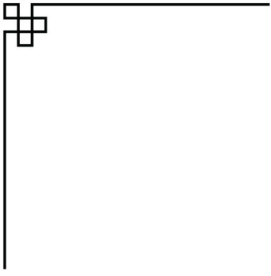
Charoupospasio
with textures of dark chocolate
infused with carob, kumquat
and Valrhona dark chocolate ice
cream

 Vegan  Vegetarian  Gluten Free  Nuts / Ξηροί καρποί

Αγορανομικώς υπεύθυνος: Σφρακίης Γιώργος
Στις αναγραφόμενες τιμές συμπεριλαμβάνεται ο Φ.Π.Α. και τα Δημοτικά τέλη.
(*) Κατεψυγμένο. Η φέτα είναι ελληνικής παραγωγής. Για την παρασκευή των
φαγητών χρησιμοποιούμε ελαιόλαδο και για το τηγάνισμα ηλιέλαιο.
Παρακαλείστε να ενημερώσετε το σερβιτόρο σας για οποιαδήποτε αλλεργία ή
ειδική διατροφική ιδιαιτερότητα για την οποία πρέπει να είμαστε ενήμεροι.
"Ο καταναλωτής δεν έχει την υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο.
(Απόδειξη - Τιμολόγιο)"

Responsible for the law: Sfirakis Giorgos
Prices include council tax and VAT.

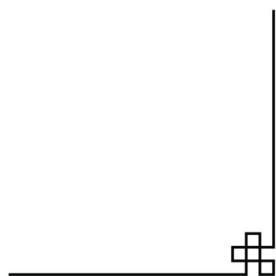
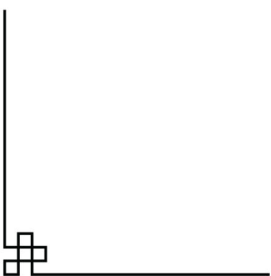
(*) Frozen. Feta cheese is Greek. We use olive oil for cooking & sunflower oil for frying.
Some dishes may contain traces of nuts. Please inform us of any allergies before ordering.
Consumer is not obliged to pay if the notice of payment has not been received (Receipt - Invoice).



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DRINKS LIST



— CHAMPAGNE & SPARKLING

		
LAURENT PERRIER BRUT • LAURENT PERRIER <i>CHARDONNAY, PINOT MEUNIER, PINOT NOIR</i> <i>Elegant, cool, with aromas of stone fruit & citrus. Balanced, tasty with persistent, thin bubbles.</i>		120.00
VEUVE CLICQUOT ROSÉ BRUT <i>CHARDONNAY, PINOT NOIR, PINOT MEUNIER</i> <i>Intense aromas of strawberries, cherries & citrus. Sharp acidity & long, spicy finish.</i>		180.00
PROSECCO BRUT • ITALY • 200 ml <i>Floral aromas, hints of peach & apricot. Crisp, refreshing finish.</i>	9.00	
AKAKIES ROSÉ • KIR-YIANNI ESTATE - NAOUSSA <i>XINOMAVRO</i> <i>Cherry colour, persistent bubbles, aromas of cherries & strawberries. Elegant acidity & cool finish.</i>		29.00
AMALIA BRUT • TSELEPOS WINES - MANTINEIA <i>MOSCHOFILERO</i> <i>Elegant sparkling wine with a light yellow-green color and fine bubbles with intensity and resistance over time. On the nose, aromas of rose and honey can be distinguished, with a background of charming aromas of dough.</i>		34.00
MOET ET CHANDON BRUT IMPERIAL • 200 ml <i>CHARDONNAY / PINOT MEUNIER / PINOT NOIR</i>		38.00

— WHITE WINES

		
LYRARAKIS WHITE • LYRARAKIS WINERY - HERAKLION <i>MUSCAT OF SPINA, VIDIANO</i> <i>Excellent balance between fruity and floral aromas. Stone fruit and lime dominate the taste, with a particular crispness and gentle aftertaste.</i>		19.00
MUSCAT OF SPINA • STRATARIDAKIS WINERY - HERAKLION <i>Intense aromas of jasmine, rose & chamomile. On the palate is rich, elegant with a creamy texture & refreshing finish.</i>	7.00	24.00
THRAPSATHIRI • AMARGIOTAKIS WINERY - HERAKLION <i>THRAPSATHIRI</i> <i>Sophisticated aromas of pear and green apple, fresh and crisp taste with a lasting fruity aftertaste, moderate acidity.</i>		28.00
SANTORINI • AKRA CHRYSOS WINERY - SANTORINI <i>ASYTIKO, AIDANI, ATHIRI</i> <i>Native yeasts, minimal sulphides, gentle natural vinification with manual harvest from centuries-old vines. Characteristic saltiness, minerality and sea breeze combined with high acidity.</i>		55.00
ADOLI GIS • ANTONOPOULOS WINERY - ACHAIA <i>CHARDONNAY, ASPROUDI, LAGORTHI</i> <i>White green colour with aromas of melon, mango and pineapple. High acidity and freshness minerality.</i>		31.00
KRYOVRISI • DOMAINE HATZIMICHALIS - FTHIOTIDA <i>SAUVIGNON BLANC</i> <i>Distinct aroma of citrus and exotic fruits as well as notes of flowers and grass. Pleasant taste with cool acidity, fruity elements and a lasting aftertaste.</i>	7.00	26.00

— WHITE WINES

MALAGOUSIA • DOMAINE GEROVASSILIOU - THESSALONIKI
Aromas of ripe fruits, pear, mango & citrus. On the palate it is rich, with lemon flavour & balanced acidity.

 
43.00

AETHERIA • SEMELI ESTATE - NEMEA PELOPONNESE
MALAGOUZIA, CHARDONNAY
Aromas of apple, pear and pepper are intense, joining the citrus and herbal elements of the Chardonnay. In the taste we find sweet fruits like peach but also spicy elements which last for a long time. In the mouth it is oily with lively acidity.

27.00

BIBLIA CHORA WHITE • KTIMA BIBLIA CHORA - KAVALA
SAUVIGNON BLANC, ASSYRTIKO
Light yellow-green colour. Intense aromas of tropical fruits, grape-fruit & citrus. Rich full taste in mouth, with refreshing acidity and long lasting finish.

33.00

— ROSE WINES

PINK PULL • KARIPIDIS WINERY - LARISSA [bio]
SANGIOVESE
Light colour with pleasant acidity and aromas of quince, lychee and orange peel. Buttery mouth.

 
28.00

PSITHIROS • SILVA DASKALAKI WINERY - HERAKLION
MERLOT, LIATIKO, KOTSIFALI
Fruity & spicy aromas. Full-bodied, velvet on the palate, smooth, caramel finish.

7.00 24.00

LIMNIONA • ZAFIRAKIS WINERY - TYRNAVOS
LIMNIONA
Attractive pomegranate colour of medium intensity and refined aromas of red berries, white flowers, toffee and herbs. Medium body and light oily texture

33.00

LITTLE ARK • LANTIDES WINERY - NEMEA, PELOPONNESE
MOSCHOFILERO
Aromas of quince, cherry & strawberry. Roses & white blossom give a flowery character. Full-bodied with oily & buttery texture.

7.00 23.00

NAUTILUS • LA TOUR MELAS - ACHINOS, FTHIOTIDA
GRENACHE ROUGE, SYRAH, AGIORGITIKO
Aroma fresh and full of cherries, pomegranates, roses and citrus peels. In the mouth it is delicious with refreshing acidity, more than average body with a very nice and lasting aftertaste.

18.00

LENGA • AVANTIS ESTATE - EVIA
GEWURZTRAMINER
Pronounced aromas of pink rose, peach & lime. On the palate is balanced, with refreshing acidity & oily texture.

28.00

DIANTHOS • BOUTARI - NAOUSSA
XINOMAVRO
Fresh aroma, with red fruits such as strawberries, pomegranates and hints of rose. Its taste is cool with an excellent fruity and lasting aftertaste.

25.00

DITHIRAMVOS • LOULLOUDIS WINERY - HERAKLION
LIATIKO
Wine with a moderate body and a refreshing aftertaste, light, with a strong predominance of fruit and flower aromas.

18.00

— RED WINES

IDAIA GI • IDAIA WINERY - HERAKLION
KOTSIFALI, MANDILARI

Dark red colour, taste of vanilla, plum & hints of chocolate. Long, fruit finish.

 
7.00 23.00

MAVRO KALAVRYTINO NATURE • TETRAMYTHOS WINERY
ACHAIA PELOPONNESE
SYRAH, VIOGNIER

Dark ruby colour, aromas of violet, liquorice & red fruits. Spicy, rich palate, delicate tannins & high acidity.

24.00

FRAGOSPITO • GAVALAS WINERY - HERAKLION [bio]
CABERNET SAUVIGNON, SYRAH

Deep red colour, aromas of ripe red fruits & sweet spices. Sharp tannins & long finish.

35.00

XINOMAVRO • MARKOVITIS WINERY - NAOUSSA
XINOMAVRO

Complex and delicate aromas, such as sun-dried tomato, olive, cherry, lavender and sweet spices. High acidity with a dynamic presence of tannins. In the flavors, the spices make their presence more intense.

29.00

PLAGIOS • VIVLIA CHORA WINERY - KAVALA
MERLOT, AGIORGITIKO

Dense ruby colour with aromas of plums & cherries. Hints of vanilla, chocolate & cedar.

50.00

PINOT NOIR • ALPHA ESTATE - AMYNDEON

Aromas of wild cherries, raspberries & some hints of black plums. Vibrant acidity & refreshing, long finish.

53.00

IDISMA DRIOS • WINE ART ESTATE - DRAMA
MERLOT

Aromas of red fruits, licorice, vanilla, notes of mint and bitter chocolate. High acidity, velvety tannins with high alcohol. Peppery in the mouth, with a long aftertaste.

38.00

KTIMA DRIOPI RESERVE • TSELEPOS WINERY - NEMEA
AGIORGITIKO

Dark ruby colour with aromas of ripe forest fruits, black cherry and dried nuts. Rich palate with velvety tannins and crispy acidity.

42.00

DILOFOS • TSELEPOS WINERY - ARCADIA PELOPONNESE
CABERNET SAUVIGNON, MERLOT



Black and red fruits, but also spices like vanilla. It has a round fruity taste with a long aftertaste and a very nice tannic balance.

7.00 24.00

— ROSE SEMI-DRY WINE

AN • GAVALAS WINERY - HERAKLION
KOTSIFALI, CABERNET SAUVIGNON



Rose color with aromas of fresh fruit & flowers. Rich fruity aftertaste.

 
5.00 20.00

— DESSERT WINE

ANTHEMIS • UWC - SAMOS
MUSCAT OF SAMOS

Rich, full of ripe & dried fruits. Crispy acidity & long, sweet finish.

 
6.00 22.00

ΜΠΥΡΕΣ BEERS

Βαρέλι Νύμφη 250 ml	3.00	Draught Nymfi 250 ml
Βαρέλι Νύμφη 500 ml	5.00	Draught Nymfi 500 ml
Heineken 330 ml	3.00	Heineken 330 ml
Heineken 500 ml	4.50	Heineken 500 ml
Μάμος 500 ml	4.50	Mamos 500 ml
Φιξ 330 ml	3.00	Fix 330 ml
Φιξ 500 ml	4.50	Fix 500 ml

ΤΣΙΚΟΥΔΙΑ TSIKOU디아

35N πολυποικιλιακή 200 ml	10.00	35N multi-varietal 200 ml
35N syrah 200 ml	12.00	35N syrah 200 ml
35N muscat of spina 200 ml	12.00	35N muscat of spina 200 ml
35N τσικουδιά με μέλι 200 ml	12.00	35N tsikoudia with honey 200 ml

ΟΥΖΟ OUZΟ

Απαλαρίνα 200 ml	9.00	Apalarina 200 ml
Πλωμάρι 200 ml	8.50	Plomari 200 ml
Βαρβαγιάννη μπλε 200 ml	9.00	Barbayanni blue 200 ml
Βαρβαγιάννη πράσινο 200 ml	8.50	Barbayanni green 200 ml

ΚΟΚΤΕΪΛ COCKTAILS

Mojito rum, fresh mint, lime, sugar	8.00	Negroni gin, red vermouth, campari	8.00
Aperol Spritz aperol, prosecco, soda	8.00	Old Fashion bourbon whiskey, sugar, bitters	8.00

ΠΟΤΑ DRINKS

Beefeater	5.00	Jameson	6.00
Hendricks	7.00	Chivas 12 Y.O.	7.00
Stolichnaya	5.00	Jose Cuervo Blanco	6.00
Grey Goose	8.00	Jose Cuervo Reposado	6.00
Havana 3*	5.00	Metaxa 7*	6.00
Diplomatico Reserva Exclusiva	8.00	Remy Martin Vsop	8.00

ΑΝΑΨΥΚΤΙΚΑ SOFT DRINKS

Γκαζόζα Φλωράλ 250 ml	2.50	Gazozza "Floral" 250 ml
Πορτοκαλάδα Φλωράλ 250 ml	2.50	Orangeade "Floral" 250 ml
Λεμονάδα Φλωράλ 250 ml	2.50	Lemonade "Floral" 250 ml
Σόδα Φλωράλ 250 ml	2.50	Soda "Floral" 250 ml
Coca Cola regular, zero 250 ml	2.50	Coca Cola regular, zero 250 ml
Fanta πορτοκάλι, λεμόνι 250 ml	2.50	Fanta orange, lemon 250 ml
Sprite 250 ml	2.50	Sprite 250 ml
Schweppes σόδα, indian tonic 250 ml	2.50	Schweppes soda, indian tonic 250 ml
ΑΥΡΑ φυσικό μεταλλικό νερό 1 lt	2.50	AVRA natural mineral water 1 lt
Ξινό Νερό Φλώρινας 200 ml	3.00	"Xino" Sparkling Water 200 ml
Ξινό Νερό Φλώρινας 750 ml	3.50	"Xino" Sparkling Water 750 ml

ΚΑΦΕΔΕΣ COFFEES

ΖΕΣΤΑ ΕΣΠΡΕΣΟ		HOT ESPRESSO DRINKS
Εσπρέσο <i>streto, lungo, machiato</i>	2.00	Espresso <i>streto, lungo, machiato</i>
Διπλό εσπρέσο	3.00	Double espresso
Καπουσίνο	3.00	Cappuccino
Λάτε	3.50	Latte
Τσάι	3.00	Tea
ΚΡΥΑ ΕΣΠΡΕΣΟ		COLD ESPRESSO DRINKS
Φρέντο εσπρέσο	3.00	Freddo espresso
Φρέντο καπουσίνο	3.50	Freddo cappuccino
Κρύο λάτε	3.50	Iced latte