

Mezedes

Pita (v) (lf) Soft, slightly leavended, baked flat bread	\$4.00	Giouvarlakia (lf) Rice and beef mince balls with herbs in an egg and lemon sauce	\$19.00
Olive Dip (v) (vg) (gf) (lf) Greek olives marinated in olive oil	\$9.00	Manitaria Stifado (v) (vg) (gf) (lf) Button mushrooms with pickled onions in a tomato and vinegar sauce	\$20.00
Dakos (v) Cretan dakos topped with grated tomato, black olives, feta, oregano and olive oil	\$14.00	Gamopilafo (gf) (lf) Traditional wedding dish of risotto with goat and rooster	\$25.00
Sarikopites Me Horta (v) Small round pies filled with spinach, eggs, herbs and mizithra cheese	\$16.00	Psari Me Fasolakia (gf) (lf) Barramundi accompanied by flat beans in a tomato and white wine sauce	\$35.00
Kritiki Salata (v) Rusk, capers, onion, tomato, rocket, mizithra cheese, balsamic pearls and oregano	\$18.00	Arni Antikpisto (gf) (lf) Cretan slow cooked lamb with cream potatoes	\$39.00
Arni Tourta Puff pastry open pie with lamb, Cretan cheese, tomato and parsley	\$18.00		

Paidiko Menou

Keftedakia Beef and pork minced meat balls served with patates	\$15.00	Glyka	
		Kalitousnia Lihnarakia (v) Small sweet pies with mizithra cheese, honey and mint	\$14.00

‘Historically Greek cuisine has been made to share and enjoy together as dishes are ready. This tradition will continue at Avli Restaurant’

Dimitirs Rigas
Executive Head Chef

‘We hope you enjoy your day in Crete, one of Greece’s most beautiful islands’

Sophia Griggs
Avli Restaurant

