AMBROSIA
WINE & DINE

CREATIVE & MODERN
CRETAN CUISINE

DINNER MENU

by Chef Stefanos Psaromiligkos

#AMBROSIA_DINNER #ZEUSVILLAGE

Cover charge per person
Includes bread, herbed Cretan olive oil
and a welcome dish from our kitchen.
1,5

DISHES TO SHARE

Imam Byaldi
Smoked eggplant with spices and herbs,
roasted hazelnuts, light tomato sauce,
crispy onion chips and feta mousse.
“Inspired on Greek recipe from Asia Minor”
11

Grilled sun-dried Octopus
with herbs, house-pickled kritamo,
capers leaves, white cod roe emulsion
finished with a citrus–olive oil dressing.
16

Kreatotourta
Traditional meat pie from Chania,
slow-cooked lamb, local cheeses, staka and
aromatic herbs wrapped in a fluffy, golden dough.
14

Please let us know if you have any allergies.
Some of our dishes can be made vegan and gluten-free.

RAW DISHES TO SHARE

Bonito fish “Lakerda”
Marrinated aegean bonito fish with seaweed,
sea urchin dressing, caper fruit and citrus zest.
14

Beef carpaccio
Thinly sliced beef with flakes of
aged Cretan cheese “graviera”, green leaves
and Cretan olive oil infused with herbs and truffle.
15

SALADS

Warm Cretan Salad
Local leafy greens, baby zucchini,
cherry tomatoes, green onions and baby potatoes
12

Greek salad
Cherry tomatoes, feta mousse, house-pickled kritamo,
olives dust, spring onion and Cretan barley rusk.
13

Greek “Spinach Pie” salad
Fresh spinach leaves with feta cheese,
crispy phyllo, fresh herbs and sesame seeds
13

FROM THE SEA

Seafood Pasta
Pappardelle pasta with sautéed shrimp,
sea urchin, shrimp bisque, chives,
and a touch of lime zest.
16

Sea Bass “Frikase”
Steamed sea bass fillet, served with
Cretan wild greens in a lemon–egg sauce.
“Inspired by the traditional Greek frikase”
17

Grandma's Fish
Fresh fish fillet served with sun-dried okra,
slow-cooked in a homemade tomato sauce
flavored with garden herbs.
“Inspired by a traditional Cretan recipe from Kissamos”
18

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FROM THE LAND

Traditional Cretan “Pilafi”
Creamy risotto cooked in rich lamb broth,
with Cretan staka butter, Greek yogurt,
and tender lamb chunks.
16

Pastitsio-Style Pasta
Traditional Cretan pasta “skioufichta” with
slow-cooked beef, served with a rich béchamel.
“Inspired by the traditional Greek pastitsio”
16

Celery Chicken
Juicy chicken balotina with crispy skin
served with leek confit, celery root puree,
crispy onion chips and egg–lemon sauce.
“inspired on Greek recipe”
15

Cretan roasted lamb “Ofto”
Slow-roasted lamb with wild Cretan oregano
and herbs, served with baby potatoes.
21

Outside Skirt steak Black Angus
(a beefsteak cut from the diaphragm muscle)
Grilled tagliata-style beefsteak, served with
truffle-infused mashed potatoes
and seasonal baby vegetables.
29

STILL WATER

Samaria Water 0,5L - 0,60
Samaria Water 1L - 1,20

SPARKLING WATER

Sparkling Water 1L - 4,50
Sparkling Water 0,5L - 3,50
Sparkling Water infused with Mint - 3,50
Sparkling Water with Grapefruite - 3,50

SODAS

Coke - 2,50
Coke Zero - 2,50
Sprite - 2,50
Orangeade - 2,50
Lemonade - 2,50
Tonic Water - 2,50
Soda Water - 2,50
Red Bull - 4,00

PREMIUM SODAS

Pink Grapfruit Soda - 4,50
Mandarin and Bergamont Soda - 4,50
Pineapple Soda - 4,50
Aegean Tonic (Cucumber) - 4,50
Lemon Tonic - 4,50
Elderflower Tonic - 4,50

LEMONADES

Homemade Lemonade 5,00
Homemade lemon syrup, Mint
Top up: Sparkling or Still water

Strawberry Lemonade 5,00
Lemon, Strawberry puree, Mint
Top up: Sparkling or Still water

Tropical Lemonade 5,00
Lemon, Mango & Passion puree
Top up: Sparkling or Still water

BEERS

Alpha Draft 300ml - 4,00
Alpha Draft 500ml - 5,00
Fix Hellas 330ml - 4,50
Mythos 330ml - 4,50
Amstel 330ml - 4,50
Corona 330ml - 5,00

CRETAN BEERS

Xaos Enigma, IPA 330ml - 8,00
Xaos Locki, Pale Ale 330ml - 8,00
Xaos Pulsar, IPA 330ml - 8,00
Xaos Midnight, Porter (Dark) 330ml - 8,00
Methia, Blonde Ale 330ml - 7,00
Methia, Indian Pale Ale 330ml - 7,00
Methia, Pale Ale 330ml - 7,00

COCKTAILS

Cretan Garden
Raki gently infused with lemon zest, enriched by the herbal depth of Mastiha liqueur, velvety lemon curd and
a cloud-like citrus & jasmine foam - served with a dusting
of Campari powder for a subtle bitter flourish.
• **Profile:** Bright Citrusy | Floral | Sweet Balance.
12

Rosé Geranium Spritz
Dry gin meets prosecco, lifted by a handcrafted rosé geranium syrup, refreshing citrus, and a crisp pink grapefruit soda.
• **Profile:** Balanced | Sweet & Sour | Aromatic | Carbonated
12

Passion Island
Golden rum layered with passion fruit purée, citrus, warming spice & black tea, cool mint, and a tangy cranberry lift.
• **Profile:** Juicy | Sweet & Sour | Exotically fresh
12

Sparkling Rose
A vibrant blend of vodka and Aperitivo Rosato with
rose syrup, citrus, and chilled pink grapefruit tea — gently carbonated in-house for a sparkling and refreshing finish.
• **Profile:** Carbonated | Floral | Sweet & Sour | Bright
12

Modern Paloma
Tequila, fresh pink grapefruit juice, homemade grapefruit-cardamom syrup and a touch of Campari. Gently carbonated in-house for a sparkling, spicy twist on the classic. Served with a lemon salt rim.
Profile: Sour-Sweet | Citrusy | Aromatic
12

Zeus Village Resort

ADULTS ONLY

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Prices are inclusive of all government taxes

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