

# TZATZIKI • 4€

(Sauce with yogurt & garlic, Greek traditional recipe)

## TIROKAFTERI(SPICY CHEESE DIP) ● 4€

(Spicy cheese dip with mizithra, feta & chili)

# FRIED POTATOES\* • 4,5€

(With their skin)

#### FETA IN THE OVEN ● 4€

(Baked feta with tomato, pepper & onion)

#### KALITZOUNIA\* • 5,5€

(Cretan traditional minipies with cheese and spinach)

#### BEER MEZE ● 7€

(Mixed plate with 2 kinds of cheese, 2 kinds of meatballs, sausages, cherry tomatoes, salty olives and croutons)

#### **CRETAN SALAD** ● 7.5€

(Fresh salad with local vegetables: 2 kinds of letuce, tomatoes, cucumber, peper, onions, salty olives, rusks, feta or mizithra)

#### **CHICKENSALAD● 8.5€**

(Fresh salad with slices of grilled chicken fillet, 2 kinds of lettuce, tomatoes, onions, pepper, croutons and sauce)

#### APAKI • 8€

(Smoked pork, traditional Cretan recipe finished with our Dunkel Beer, served with potatosalad)

#### **MEATBALLS** • 7.5€

(Fried minced pork with Charma Blond Lager Beer in the mixture, served with fresh salad and tzatziki or spicy cheese dip)

#### SAUSAGES ● 7.5€

(Local pork sausages served with fresh salad)

#### DAKOS • 5€

(Barley Rusk with fresh grated tomato, mizithra, olive oil and local oregano)

#### **CRETAN MEZE** ● 9.5€

(Mixed plate with 2 kinds of meat, boureki, dakos, cherry tomatoes and tzatziki)

#### **CRETAN MEZE FOR VEGETARIANS** ● 9.5€

(Mixed plate with boureki, dakos, cherry tomatoes, kalitsouni, tzatziki and potatosalad)

#### BOUREKI • 8€

(Traditional Cretan vegetarian recipe with potatoes, zucchinis, mizithra & staka)

#### **CHICKEN FILLET** ● 9€

(Grilled chicken fillet, marinated with mustard sauce, served with fried potatoes & salad)

#### PORK STEAK ● 8,5€

(Grilled steak marinated with Charma Dunkel Beer, served with fried potatoes & salad)

#### BURGERS • 9.5€

(Beef burgers with Charma Blond Lager in the mixture served with fried potatoes & salad)

#### **CHICKEN TIGANIA** ● 8€

(Traditional Greek recipe, sliced chicken fillet cooked with oregano & thyme, finished with Charma Blond Lager, served with fried potatoes)

#### PORKTIGANIA ● 8€

(Traditional Greek recipe, sliced pork cooked with feta cheese, peppers and onions, finished with Charma Dunkel Beer, served with fried potatoes)

# MIXED GRILL ● 26€

(Mixed plate for 2 persons, with 4 kinds of meat, fries potatoes, tzatziki, spicy cheese dip or sauce)

**BREAD** • 0,8€

For our recipes we use olive oil

& local ,fresh meat

\*Frozen Products

# REAL CRETAN DRAFT BEER









# Menu

# **CHARMA BEERS**

# PILSNER • 2,5€/300ml • 7€/1lt

(Blonde Pils, Czech recipe that combines American hops. Aromatic, pleasantly 'bitter' and extremely easy to drink, perfectly accompanies our meal, 4.8% alcohol)

# BLOND LAGER ● 2,5€/300ml ● 7€/1lt

(Refreshing Blond Lager with fresh grass & light floral citrus aromas, 5% Alcohol)

# WEISS● 2,5€/300ml • 7€/1lt

(Weiss type wheat beer, takes its character from the typical for the category yeast. Fruity and citrusy, very refreshing and enjoyable with our meal or....not, 4.8% alcohol)

# PALE ALE • 3€/300ml • 9€/1lt

(A fruity & hoppy beer with grapefruit, citrus & floral aromas with nice bitterness and a long refreshing aftertaste, 6% Alcohol)

## **DUNKEL** • 3€/300ml • 9€/1lt

(Bavarian recipe with a Cretan touch. Chocolate, coffee & caramel flavors from the roasted barley, boosted by Cretan Carob Syrop, 5.5% Alcohol)

#### **SPECIAL BREWS**

(Seasonal Beers from the Special Brews Series avaliable only here, The price depends on the Beer Type)

#### **ALCOHOL-FREE DRINKS**

MINERAL WATER (750ml) • 0.70€

SPARKLING WATER • 1.5€

GERANI• 1.5€

(Local soft drinks, Orangade, Lemonade, gazoza and biral)

JUICE BOX• 1.5€

FRAPPE• 2€

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www.cretanbeer.gr

f: Charma Beer-Cretan Beer

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