

Rizes celebrates the essence of Cretan and Mediterranean cuisine through a contemporary lens and heartfelt approach. Rooted in local ingredients and seasonal produce, each dish is crafted with simplicity, balance, and depth of flavor. A dining experience shaped by the land, the sea, and the rhythm of Crete.

**Η Κρήτη είναι ο κορμός,
τα φύλλα ειν' οι άλλοι,
κι όποιος τσι Rizes του Ξεχνά,
είναι ντροπή μεγάλη..
-From Grandma Eugenia*

**Mantinada: a traditional Cretan couplet, often shared to express thoughts, emotions, and moments of life.*

Kindly ask your server if you would like to learn its meaning

RIZES
THE CRETAN GASTROBAR
EXPERIENCE

A LA CARTE MENU

18:00 – 22:30

BREAD & STARTERS

- Sourdough Bread** w vG 4.5€
Extra virgin olive oil, sea salt
- Cretan Cheese Selection** vG 16.0€
Aged graviera, tyromalama, aged anthyros, herb goat cheese, fig chutney, carob rusks, green apple, walnuts

SOUPS

- Potato velouté** 9.0€
Crispy "apaki" (Cretan smoked pork) and white truffle oil.
Contains: milk, sulphites

SALADS

- Cretan Burrata** w vG 15.0€
Sitia Xynogalo sphere, cherry tomato confit, mint-pistachio pesto, carob crumble
Contains: milk, gluten, nuts
- Greek Salad** w vG 13.0€
Heirloom tomatoes, cucumber, red onion, olives, capers, aged Feta cheese, Cretan carob rusks, wild oregano | *Contains: sulphites, gluten, milk*
- Fresh Green Salad** w vG 14.0€
Seasonal greens, asparagus, haricots verts, zucchini, Amfilochia Pecorino, honey vinaigrette
Contains: mustard, sulphites, milk
- Cretan Dakos** w vG 12.0€
Barley rusk, tomato fillet, galomizithra cream, rock samphire, olive powder
Contains: gluten, sulphites, milk

APPETIZERS

- Catch of the Day Carpaccio** w P 18.0€
Fresh fish, tomato essence, pickled samphire, red onion, aromatic fronds of fennel
Contains: fish, celery, sulphites
- Crab Tartar** w P 16.5€
Crab tartar with spicy sriracha mayo and bergamot zest
Contains: eggs, mustard, crustaceans, sulphites, fish
- Grilled "Hortopita"** w vG 12.0€
Handmade rustic pastry filled with wild Stamnagathi and spinach, served with whipped Feta-yogurt cream | *Contains: gluten, milk, eggs*
- Octopus Confit** P 17.0€
Slow-cooked octopus, Santorini fava puree, infused with citrus zest and green olive emulsion
Contains: molluscs, eggs, mustard
- Cretan Graviera "Saganaki"** vG 13.0€
Cereal-crusted aged Cretan Graviera cheese, served with homemade tomato marmalade
Contains: milk, gluten, eggs, nuts
- Grilled Calamari** P 15.0€
Charred calamari served over roasted eggplant cream, with pickled rock samphire and smoked paprika oil | *Contains: milk, molluscs, sulphites*

ORZO & PASTA

- "Gemista" Orzo** vG 13.0€
Slow-cooked orzo with tomato essence, fresh mint, nuts, raisins, crispy eggplant, Feta cream | *Contains: gluten, milk, nuts, sulphites*
- Seafood Pappardelle** w P 19.0€
Pappardelle, prawns & mussels, cherry tomatoes, garlic, shellfish bisque
Contains: molluscs, crustaceans, gluten, milk, eggs, sulphites
- Wine-Braised Rooster with Skioufichta** 15.5€
Slow-cooked rooster in red wine, Skioufichta (cretan pasta), summer truffle, aged graviera cream | *Contains: gluten, milk, sulphites*

MAIN COURSE

- Sea Bass in Olive Oil** w P 21.0€
Slow-poached sea bass in extra virgin olive oil, served with cauliflower "tabbouleh" and white "taramas" (fish roe mousse) | *Contains: fish, sulphites, gluten*
- Shi Drum "en Papillote"** w P 18.0€
Sea-farmed Shi Drum fillet baked in parchment paper ("en papillote") with seasonal summer vegetables, fresh herbs, and Cretan white wine | *Contains: fish, sulphites, celery*
- Free-Range Chicken Breast** 19.5€
Chicken breast with a smoked apaki-herb crust, velvety celeriac purée, and green apple confit finished with a cold carob & balsamic reduction | *Contains: gluten, milk, celery, sulphites, mustard*
- Lamb Chops** 26.5€
Oven-roasted potato, fresh oregano pesto | *Contains: gluten, nuts, sulphites, mustard*

PRIME MEATS

- Rib Eye steak** (per 100g) 14.0€
- Flap Beef steak** (per 100g) 11.5€
- Tomahawk Pork Steak** (500g) 28.0€

All prime meat dishes are served with one (1) sauce and one (1) garnish of your choice

SAUCES

Beef jus with aged Mavrodaphne and pepper | *Contains: gluten, milk, sulphites*
Herb sauce, oregano, mint, lemon | *Contains: sulphites, mustard, celery*
Béarnaise with staka butter and cretan white wine | *Contains: milk, eggs, sulphites*

GARNISHES

Seasonal Grilled Vegetables
Hand-cut potatoes
Truffle Potato Purée

DESSERTS

- Baklava** 13.5€
Pistachio cream, mastiha ice cream | *Contains: eggs, nuts, milk, gluten*
- Vanilla Pavlova** 11.0€
Lime foam, mango | *Contains: milk, eggs*
- Galaktoboureko** 11.0€
Kaimaki ice cream | *Contains: milk, eggs, gluten*
- Chocolate, Olive Oil & Orange** 13.0€
Contains: nuts, soy, milk, eggs, gluten

W = Wellness
V = Vegan
vG = Vegetarian
P = Pescetarian



Available from 18:00-00:00
LAST ORDER 23:30

SIGNATURE COCKTAILS

Health is Wealth 15.0€

Vodka meets watermelon puree, zesty lime and a kick of black pepper for a cocktail that's as refreshing as it is guilt-free. Low-calorie, high refreshment, this is your go-to sip for feeling good and looking good, with a fluffy lime foam to top it all off.

British infusion 14.0€

Gin and forest tea infused to create the ultimate summer escape. With Pimm's No1 aperitif, sage syrup, orange bitters and premium tonic, we elevate the Gin & Tonic experience.

Eclipse 16.0€

For those who like their drinks mysterious! Fig, cinnamon and anise infused Gin, team up with orange liqueur, almond syrup and lemon juice. A splash of absinthe adds the perfect hint of magic. Get ready for a dark and dreamy sip.

Aegean Chill 14.0€

Craving a refreshing escape? Tsipouro blends with mountain tea, cucumber syrup, lemon and mint, all clarified for the smoothest sip. A splash of premium Aegean tonic finish it off. Cool, light and effortlessly breezy, with Low ABV that lets you sip all day long.

Citrus Couture 14.0€

Feel fancy without the fuss. Gin or vodka (your choice), meets tangerine syrup and zesty lemon juice, topped off with soft lemon foam. It's fresh, chic and elegant.

Burning Desire 15.0€

This one brings the heat! Tequila reposado meets fiery habanero infused with agave syrup, fresh lime and a splash of pineapple premium soda. One sip and you'll feel the spice, followed by the sweet escape you never saw coming. Ready to turn up the thrill?

Heritage Roots 15.0€

Bold, bright and full of character. Roots Mastic liqueur and local tsikoudia (raki) shake things up with fresh lemon and a burst of pomegranate. It's like taking a stroll through Mediterranean, but with a glass in hand.

THE ART OF SPARKLES

Fig & Fizz 13.0€

Italicus, lillet blanc vermouth, orange bitters, premium fig leaf soda

Crimson Spritz 13.0€

Campari, otto's Athens vermouth, violet syrup, premium tonic

Amber Glow 13.0€

Gin, benedictine, premium mandarin & bergamot soda

Ivory Spark 13.0€

Mastic liqueur, elderflower, white wine, premium soda, angostura bitters

CLASSIC COCKTAILS

Pornstar Martini 12.0€

Vodka, passoa, passion fruit puree, pineapple juice, vanilla syrup, lime juice

Negroni 13.0€

Beefeater 24, Campari, Otto's Athens Vermouth

Tommy's Margarita 13.0€

Tequila reposado 100% agave, lime juice, agave syrup

Whiskey Sour 12.0€

Bourbon whiskey, lemon juice, sugar syrup, angostura bitters, lemon foam

GREEK SELECTION

APERITIF	
Tsipouro with Anise	8.0€
Ouzo	8.0€
Otto's Athens Vermouth	8.0€

DIGESTIVE	
Local Tsikoudia (Raki) 35N shot	4.0€
Local Tsikoudia (Raki) 35N 100ml	9.0€
Local Aged Tsikoudia (Raki) 35N	13.0€
Metaxa 7*	9.0€
Metaxa 12*	11.0€
Metaxa Private Reserve	15.0€

LIQUEUR	
Roots Mastic	9.0€
Roots Rakomelo	9.0€
Roots Divino Bianco 0%	9.0€
Roots Divino Rosso 0%	9.0€

WHISKEY

BLENDS	
Jameson	10.0€
Roe & Co	11.0€
Johnny Walker Black	11.0€

BOURBON	
Four Roses	10.0€
Maker's Mark	12.0€
Woodford Reserve	12.0€

RYE	
Bulleit Rye	13.0€

OTHER	
Canadian Club	9.0€
Jack Daniels	10.0€

MALTS	
Glenfidich 12	12.0€
Monkey Shoulder	11.0€
Mcallan 12	21.0€
Hibiki Japanese Harmony	33.0€

VODKA

Wyborowa	10.0€
Stolichnaya	10.0€
Zubrowka	10.0€
Tito's Handmade GF	11.0€
Grey Goose	14.0€
Belvedere	15.0€
Ciroc	13.0€

GIN

Beefeater	10.0€
Beefeater 0%	9.0€
Bombay	10.0€
Tanqueray	10.0€
Malfy Originale	11.0€
Malfy Con Arancia	11.0€
Malfy Gin Rosa	11.0€
Grace	12.0€
Hendricks	12.0€
Tanqueray 10	12.0€
Beefeater 24	12.0€
The Botanist	13.0€
Gin Mare	14.0€
Monkey 47	14.0€
KI NO BI Kyoto Dry Gin	16.0€

RUM & CACHACA

Havana 3 anos	10.0€
Havana Reserva	11.0€
Havana Especial	11.0€
Bacardi	10.0€
Cachaca Janeiro	10.0€
Havana spiced	10.0€
Appleton Estate Signature	10.0€
Don Pappa 7	12.0€
Diplomatico Reserva Exclusiva	14.0€
Zacapa 23	15.0€
Zacapa XO	38.0€

TEQUILA

Del Maguey Vida Mezcal	14.0€
Olmecca Altos Plata	11.0€
Olmecca Altos Reposado	11.0€
Patron Silver	12.0€
Patron Reposado	14.0€
Don Julio Anejo	17.0€
Don Julio 1942	53.0€

CONGAC

Courvoiser VSOP	14.0€
Martell VSOP	16.0€
Remy Martin VSOP	15.0€

APERITIVOS

Campari	10.0€
Aperol	10.0€
Antica Formulah	10.0€
Lillet Blanc	9.0€
Martini Bianco	9.0€
Noilly Prat	9.0€
Italicus	10.0€
Pimm's No1	9.0€

DIGESTIVE

Jagermeister	9.0€
Sambuca	9.0€
Amaro Ramazzotti	9.0€
Limoncello	9.0€

LIQUEUR

Baileys	9.0€
Kahlua	9.0€
Malibu	9.0€
Batida de coco	9.0€
Passoa	9.0€
Disaronno	9.0€
Pierre Ferrand Dry Curacao	9.0€
St. Germain Elderflower	10.0€

BEERS & CIDER

Mythos draught 250ml	5.0€
Mythos draught 500ml	7.0€
Mythos 330ml	6.0€
Mythos Ice 330ml	6.0€
Mythos 0% 330ml	5.0€
Guinness 330ml	6.5€
Schneider weisse 500ml	7.0€
Nissos Pilsner 330ml GM	7.0€
Nissos All day Organic 330ml GM GF	7.0€
Nissos Easy IPA 330ml	8.0€
Somersby Apple Cider 330ml	6.0€

SOFT DRINKS

Coca Cola	4.0€
Coca Cola Zero	4.0€
Coca Cola light	4.0€
Fanta Orange	4.0€
Fanta Lemon	4.0€
Sprite	4.0€
Schweppes Soda	4.0€
Schweppes Tonic	4.0€
Fuze Tea Peach 300ml	4.0€
Fuze Tea Lemon 300ml	4.0€

**all soft drinks are 250ml bottles
unless otherwise stated*

PREMIUM SOFT DRINKS

Grapefruit Soda	6.0€
Fig Leaf Soda	6.0€
Mandarin & Bergamot Soda	6.0€
Pineapple Soda	6.0€
Aegean Tonic	6.0€
Tonic	6.0€
Ginger Beer	6.0€

**all premium soft drinks are 200ml bottles
unless otherwise stated*

WATER

Zaros mineral 1lt	4.0€
Zaros Sparkling 1lt	4.5€
Perrier 330ml	3.5€

**shots price varies according to label*

**EXTRA SUPPLEMENT*

2.00€ applies for long drinks

*3.00€ applies for long drinks with premium
soft drinks*

GM = Greek Microbrewry
GF = Gluten Free

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