

**Small print**

We strive to offer only the best quality; our dishes are prepared almost exclusively with Cretan ingredients. We use Cretan olive oil for all casserole dishes and salads. For frying we use vegetable oil. We use fresh potatoes and feta cheese is Greek. When frozen, meat, chicken, burgers, fish and seafood are frozen with the I.Q.F. method (Individual Quick Freezing) to maintain freshness and to keep the flavor intact.

Legal notice

Prices include local taxes and V.A.T. The restaurant is subject to market regulations controls. It is obliged to issue receipts with a cash register certified by the Tax Office.

Please tell us what you think; our complaint forms are available at the exit of the restaurant.

Accountable by law: *Kosmas Linoxilakis*



Kasmas

taverna

art of slow cooking

Local food

MENU



LAND OF VALUES

our story

At the beginning of the 20th century, Kosmas Linoxilakis lost his heart not only to a wonderful woman, but also to one of the most beautiful places on the island of Crete: Agia Galini. He left his home in the mountains of Crete, married the love of his life and settled in the village of his wife, Agia Galini.

Here Kosmas first opened a traditional kafeneion in 1906, where he served Greek coffee and Raki (tsikoudia).

In the late 1950s Kosmas' son Dimos Linoxilakis took over the kafeneion, extending it with groceries like chocolate, candy and liquor. Dimos, always eager for innovations, was the first to make ice cream in Agia Galini; all of the children in the village wanted to work for him, because he gave the best wages: a portion of ice cream!

Dimos travelled to the island of Siros to learn how to make the best pastry and traditional cakes. He specialized in vanilla, locally known as 'submarine' (ypovrichio). The kafeneion was widely popular with traveling cinemas, parties and celebrations that were held in Agia Galini. From the 1970s until the mid nineties, the business was run by Dimos' nephews as a restaurant under the name 'Libyan Sea'.

In 1996 Dimos' son Kosmas Linoxilakis took over the restaurant and continued the tradition of a family business under the name 'Kosmas Taverna'. He renovated the restaurant, giving it this special, cozy atmosphere it is known for up until today.

*Welcome to
Kosmas Taverna
and enjoy!!!*

Aperitif

200. **TSIKOUDIA** 50ml _____ 0,2lt _____
(traditional cretan raki single distillation)
201. **TSIPOURO** 50ml _____ 0,2lt _____
(raki, multiple destillation)
202. **OUZO** 50ml _____ 0,2lt _____
(anice flavoured spirit)
203. **WHITE SANGRIA** _____
White wine, vanilla, citrus, passion fruit
204. **RED SANGRIA** _____
Red wine cinnamon, citrus, metaxa
205. **SPARKLING WINE (0,2l)** _____
206. **ROYAL** _____
Prosecco wild blueberry or strawberry
207. **HUGO** _____
Prosecco, Elderflower, mint
208. **ATHENIAN SPRITZ** _____
Prosecco ,Otto's vermouth, Tonic water
209. **APEROL SPRITZ** _____
Aperol, soda, prosecco

Refreshments

210. **Coca Cola** 0.25lt _____
211. **Fanta (orange-lemon)** 0.25lt _____
212. **Spezi** 0.25lt _____
(Fanta orange - cola)
214. **Sprite -Tonic** 0.25lt _____
215. **Soda (Sparkling water)** 1lt _____
216. **Natural table water** 1lt _____
217. **Ice tea** 0.25lt _____

Fruit Juices

218. **Fresh Orange Juice** _____
219. **Lemon** _____
(lemon, mint, verbena)
220. **Kimba juice** _____
(banana - cherry)
221. **Tropical** _____
(pineapple, passion fruit, lemon)



Soups

1. **TOMATO SOUP**
With Couscous,yoghurt ,basil oil
2. **VELOUTÉ CHICKEN SOUP**
With Mediterranean vegetables,
peas, ginger
3. **FISH SOUP**
With Lionfish fillet, vegetables & red
saffron

Starters

4. **GARLIC BREAD**
Pita bread with garlic butter, herbs
and cheese
5. **BRUSCHETTA WITH SMOKED
EEL FILLET**
With Wasabi, olive oil & lemon, capers
& Dijon mustard.
6. **PITA WITH GRILLED VEGETABLES**
Sun-dried tomatoes, olives, graviera
cheese (Cretan Gruyere) & rocket leaves
7. **PITA BREAD WITH SARDINE FILLET**
White taramas (fish roe), roasted
tomatoes, onion & capers
8. **TZATZIKI**
Strained yogurt with cucumber &
grated garlic
9. **DAKOS Cretan barley rusks**
Topped with baby tomatoes, olives,
capers,xinomizithra (soft Cretan sour
cheese), oregano & olive oil
10. **HUMOUS served with pita bread**
11. **DOLMADAKIA**
(Traditional Stuffed vine leaves)
With olive oil & lemon, yoghurt & spe-
armint dip & grilled pita bread
12. **STUFFED MUSHROOMS**
Fresh mushrooms in the oven, filled
with local cheeses & sage

Starters

14. **VEGETABLE SUSHI**
With Wasabi, soya & ginger

15. **SALMON SUSHI**
With wasabi, soya & ginger

16. **GARLIC MUSHROOMS**
With olive oil & lemon, thyme, garlic, rocket lea-
ves & matured graviera cheese (Cretan Gruyere)

17. **EGGPLANT (AUBERGINE) ROLLS**
With feta, graviera cheese filling,
coated with sesame seeds
& fig fruit jam

18. **KEFTEDAKIA(meatballs from
ground beef)**
With fresh tomatoes, mozzarella,
graviera cheese, basil & baked pita bread

19. **CHEESE SAGANAKI FLAMBÉ**
Pan-seared cheese with lemon & cognac

20. **HALLOUMI CHEESE**
With dried fruit, orange juice, thyme & petimezi
(Cretan style molasses syrup made from grapes)

21. **CANNELLONI**
With spinach & myzithra (soft cretan
cheese), tomatoes & basil

22. **FETA CHEESE OVEN BAKED
WITH OLIVES**
With peppers, garlic, rosemary, chili,
olive oil & grilled pita bread

23. **BEEF FILLET CARPACCIO**
With rocket leaves, mature graviera
cheese, capers, olive oil & lemon

24. **VARIETY OF
SELECTIVE GREEK
CHEESES & COLD MEAT
CUTS FOR 2 PERSONS**
Graviera, anthotiro, manouri, feta,
prosciutto, apaki, ham, salami
,baby tomatoes, olives &
"Paximadakia" (Cretan Rusks)

25. **VARIETY OF GREEK
APPETIZERS FOR
2 PERSONS**
Spicy cheese dip, white tarama (fish
roe), "melitzanosalata" (eggplant dip),
pita bread,olives, tomatoes & cucumber

Seafood

26. FRIED SQUID (KALAMARI)

With garlic Mayonnaise

27. SMOKED EEL FILLET

With couscous, beetroot and yoghurt dressing

28. FRESH TUNA TARTARE

Marinated in sesame oil, ginger, soy sauce, sesame, avocado, & bean sprouts

29. OCTOPUS SALAD

With olives, fennel, orange, citrus vinaigrette, fresh oregano

30. GRILLED OCTOPUS

With fava, greens(chorta), grilled pepper, olive oil & lemon dressing, olives, capers & oregano

31. FRIED SARDINES

With garlic panko bread crumbs, grated lemon zest & chili sauce

32. SHRIMPS WITH TOMATO & GRAVIERA

With garlic & brandy "Metaxa" & cream sauce

33. CURRY SHRIMPS

With baby spinach, coconut milk & basmati rice

34. GARLIC SHRIMPS

With garlic, olive oil, white wine, parsley, baby tomatoes and grilled pita bread

**35. MUSSELS "AHNISTA"
(Steamed mussels)**

With vegetables, spices, white wine, garlic, lemon, mustard & galeni cheese

36. MUSSELS "SAGANAKI"

Cooked with tomatoes, peppers, onion, garlic, feta cheese & ouzo

37. SCALLOPS

With spicy crust and olive oil & lemon



Salads

38. TRADITIONAL GREEK "Xoriatiki"

With tomatoes, cucumber, onion, peppers, olives, feta cheese & oregano

39. CRETAN WITH XINOMIZITHRA (sour cheese)

With paximadi(cretan barley rusk), tomatoes, cucumber, onion, peppers, boiled potatoes, olives, capperi & oregano

40. "PANDAISIA"

Different variety of lettuce, dried fruit, herbs, walnuts, "manouri" (semi-soft Greek cheese), balsamic vinegar, honey & petimezi (Greek style molasses syrup made from grapes) dressing

41. CAPRESE

With baby tomatoes, mozzarella, basil, onion & crispy bacon

42. SUMMER

With Mango, avocado, egg, cucumber, & citrus vinaigrette

43. SALMON

With fresh lettuce, carrot flakes, celery, home smoked salmon, olive oil & lemon,capers & black sesame seeds

44. CAESAR

With romaine lettuce, croutons, bacon, chicken, parmesan cheese & Caesar dressing

45. REFRESHING

With rocket & spinach leaves, celery, fig, pomegranate, raisins,xinomizithra (Kretan sour cheese), apple cider vinaigrette, Dijon mustard & olive oil dressing

46. EEL FILLET(home smoked) & KRITAMO (Rock samphire)

With romaine lettuce, green apple, radish, boiled potatoes, capers, croutons with mustard & apple cider vinaigrette



Pizzas

47. GREEK

Tomato sauce, mozzarella, tomatoes, olives, peppers, onion & feta

48. ITALIAN

Tomatoe sauce, mozzarella, prosciutto, rocket leaves & parmesan

49. CHICKEN

Tomato sauce, mozzarella, mushrooms, bacon & peppers

50. SALAMI

Tomato sauce, mozzarella, salami, chilli & rocket leaves

51. COLD CUTS

Tomato sauce, mozzarella, salami, ham, bacon, sausage & rocket leaves

52. MARGARITA

Tomato sauce, mozzarella & fresh basil

53. FLORENTINA

Tomato sauce, spinach, mozzarella, bacon, ham & egg

54. TUNA

Tomato sauce, mozzarella, tuna, olives, onion & chili

55. HAWAII

Tomato sauce, mozzarella, ham & pineapple

Burger

56. CLASSIC

With tomatoe, lettuce, onion, BBQ sauce, fried potatoes & mayonnaise dip

57. BURGER WITH CHEDDAR CHEESE

With tomatoes, lettuce, pickled cucumber, onion, BBQ sauce, fried potatoes & mayonnaise dip

58. PHILI BURGER

With Philadelphia cheese, BBQ sauce, crispy bacon, onion rings, tomatoes, lettuce, pickles, fried potatoes & mayonnaise dip

59. CHICKEN BURGER

With crispy chicken, honey, mustard, cheddar cheese, coleslaw, rocket leaves, garlic mayonnaise, lemon, fried potatoes & mayonnaise dip

60. BURGER WITH GRILLED PINEAPPLE

With crispy bacon, cheddar cheese, grilled onion, cocktail sauce, lettuce, fried potatoes & mayonnaise dip

61. DOUBLE BURGER

With bacon, cheddar cheese, crispy onion, pickled cucumber, fried potatoes & spicy mustard dip

62. VEGETARIAN BURGER

With, tomatoe, grilled vegetables, sundried tomatoes, lettuce, onions, fried potatoes & yoghurt dip



Pasta

63. PENNE BOLOGNESE
With ground beef, tomatoes & basil

64. PENNE CHICKEN
With mustard, honey, thyme,
galeni(Cretan soft cheese)
and graviera cheese

65. PENNE TONATA
Tuna, olives, florina (red) pepper,
aubergine, chili, baby tomatoe & capers

**66. MAKAROUNES* WITH
KEFTEDAKIA (MEATBALLS FROM
GROUND BEEF)**
Tomatoes, basil & graviera cheese

**67. MAKAROUNES* WITH 4
CRETAN CHEESES**
With feta, graviera, galeni(Cretan soft
cheese), Xinomizithtra (Cretan sour cream
cheese), fresh thyme & roasted walnut

68. MAKAROUNES* HOMEMADE
With beef ragu & Xinomizithtra
(Cretan sour cream cheese)

OPTION FOR GLUTEN FREE PENNES

* Makarounes are fresh self made
Cretan traditional pasta

69. FUNGI
Linguine with a variety of mushrooms,
milk cream, marjoram & gravy

70. "THE ANCIENT"
Linguine with olives, capers, sun-dried
tomatoes, herbs, rocket leaves &
"Anthotyro" (Cretan parmesan cheese)

71. SHRIMP
Linguine, zucchini, rocket pesto &
Egina island pistachio nuts

72. SHRIMP ALGLIO E OLIO
Linguine with shrimp, garlic,
parsley, baby tomatoes & basil

73. SEA FOOD (MARINARA)
Linguine with squid (kalamari), shrimps,
mussels, tomatoe & oyster sauce

**74. SALMONE WITH FRESH
HOME SMOKED SALMON**
Linguine, spinach, baby tomatoes,
basil, lemon zest & milk cream

**75. FISH ROE
(avgotaracho from Messolongi)**
Linguine with lemon zest,
lemon juice and fresh herbs



Risotto

76. BEEF FILLETS

With vegetables, "Mayrodafni" sauce (Greek sweet red wine), gravy, marjoram & parmesan

77. SHRIMPS

With oyster sauce, cream cheese, parmesan & ouzo

78. FUNGI

A variety of mushrooms, thyme & parmesan, wine sauce

Vegan Dishes

79. STIFADO" (STEW)

With mushrooms, legumes & tomatoes

80. STUFFED EGGPLANTS (AUBERGINES)

With vegetables, couscous & tomato sauce

81. COUSCOUS With vegetables, saffron & rocket leaves

82. CAULIFLOWER WITH RED CURRY

Tikka Masala, coconut milk & grated coconut

83. FALAFEL

With tahini sauce dip, pita bread & tomatoe, cucumber salad



Greek cuisine

84. GYROS PORK OR CHICKEN

With pita bread, tzatziki & fried potatoes

85. MOUSAKA

Layers of potato, eggplant, minced meat, with béchamel cream & grated cheese, baked in the oven

86. SOUTZOUKAKIA OF SMYRNA

Oven baked small meatballs made of ground beef in a tomato sauce & potatoe puree

87. BEEF STIFADO

With Fried potatoes

88. LAMB "KLEFTIKO"

Lamb (no bones), mushrooms, feta cheese oven baked served with grilled vegetables

89. CHICKEN DRUMSTICKS SOUS VIDE

Slow cooked with honey, sage, lemon. Served with couscous

90. GOAT STEW IN TOMATOE SAUCE

With makarounes* (homemade traditional Cretan pasta) and "Xinomizithtra" (Cretan sour cheese)

91. TRADITIONAL GREEK KONTOSOUVLI (SKEWERED) FOR 2 PERSONS 600GR

From pork neck, lamb, beef & chicken, marinated with red wine & Cretan herbs. Served with vegetables, fried potatoes, homemade barbecue, mustard dip & baked pita bread



Dishes from the Chef

92. CHICKEN TIKKA MASALA - Sous vide

With spicy red curry, coconut milk,
roasted almonds,grated coconut &
basmati rice

93. CHICKEN WITH SPICY CRUST & GRAVIERA CHEESE - Sous vide

With grilled vegetables and couscous

94. TUSCANY CHICKEN - Sous vide

With mushrooms, sundried tomatoes,
spinach, baby tomatoes, milk cream,
parmesan & couscous

95. PORK FILLET WITH MU- SHROOM RAGU - Sous vide

With "Mavrodafne" (sweet red wine)
sauce, potatoe puree and broccoli

96. PORK FILLET WITH OLIVES Sous vide

With Sundried tomatoes "Marou-
va"(aged red Cretan wine) wine sauce,
garlic & herbs. Served with fried
potatoes & grilled vegetables

97. PORK SPARE RIBS - Sous vide

Slow-cooked with homemade BBQ
sauce, fried potatoes & coleslaw

98. PARISIAN BEEF FILLET

With sauce made from fresh green
pepper, gravy, cream, brandy, broccoli
& potato puree

99. BEEF CHEEKS - Sous vide

Σιγοψημένα με λαχανικά & σάλτσα
ψητού, κρεμονάδα & πουρέ πατάτας

100. LAMB SHANK WITH FIGS - Sous vide

Slow-baked with wine sauce,
pomegranate, mixed spices & potatoe
puree

Extra side orders

101. SAUTÉED GREENS
(CHORTA) WITH LEMON &
OLIVE OIL DRESSING.

102. STEAMED BROCCOLI
WITH OLIVE OIL.

103. GRILLED VEGETABLES
WITH ROCKET LEAVES, LEMON
& OLIVE OIL DRESSING

104. HOMEMADE POTATOE PURÉE

105. POTATOES WITH GARLIC, ARO-
MATIC HERBS & GRAVIERA CHEESE

106. FRIED POTATOES (FRESH)

107. BUTTER RICE

108. VARIETY OF LEGUMES
WITH LEMON & OLIVE OIL
DRESSING

109. STEAMED VEGETABLES OF
THE DAY WITH OLIVE OIL -
LEMON DRESSING



Grilled Meats

110. PORK SOUVLAKI (on the skewer)

Meat cut from the neck. marinated in white wine. olive oil, & fresh herbs, served with tzatziki. pita bread and fried potatoes

111. CHICKEN SOUVLAKI

Meat from chicken legs. marinated with turmeric, lemon, spices. with fragrant yoghurt dip with spearmint, lemon, pita bread & fried potatoes

112. GYROS PORK OR CHICKEN

With pita bread, tzatziki & fried potatoes

114. MEATBALL (BIFTEKI) FILLED WITH CRETAN CHEESE, OLIVES, SUNDRIED TOMATOES

With grilled vegetables & fried potatoes

115. CHICKEN BREAST FILLETS

Marinated with mustard, orange, wine, rosemary. Served with basmati rice & vegetables

116. PORK CHOP (HOME SMOKED)

With fried potatoes & mustard dip & coleslaw

117. TAGLIATA STEAK

From sirloin fillet served over garlic potatoes, thyme, rocket leaves & mature graviera cheese

118. LAMB CHOPS

With greens(chorta), spinach & fried potatoes

119. PORK FILLET

With grilled vegetables & fried potatoes

120. SIRLOIN STEAK 300 gr

With fried potatoes, grilled vegetables & chimichurri

121. BEEF FILLET 200gr

With grilled vegetables, fried potatoes & chimichurri

122. MIX GRILL for 1

Gyros, lamb chop, burger, chicken, with pita bread, tzatziki & fried potatoes

* HOW DO YOU PREFER YOUR FILLET

RARE Slightly cooked on the outside, red & juicy on the inside

MEDIUM RARE Medium rare on the outside, pink & juicy in the center

MEDIUM Cooked but still pink in the center

WELL DONE

Sauces

A la creme with fresh mushrooms
BBQ
Mustard & honey
Pepper



Fish

123. TSIPOURA (Sea Bream) 400gr

With fresh vegetables, potato puree, olive oil & lemon dressing

124. GRILLED KALAMARI (Squid)

With green salad & garlic mayonnaise

125. SALMON (HOME SMOKED)

With potato puree, butter vegetables

126. FRIED COD

With greens (chorta), beetroot, orange, fried potatoes & garlic mayonnaise

127. GRILLED OCTOPUS

With fava, greens(chorta) & roasted peppers

128. SALMON HOME SMOKED WITH CREAM FROM GREENS (CHORTA) & SPINACH

With fried mushrooms, potato puree & basil oil

129. TUNA FILLET

With Caponata, greens(chorta), olives & capers

130. SEA BASS FILLET

With spicy crust, tomatoes, garlic & vegetables

131. MACKEREL HOME SMOKED

With Legumes, sundried tomatoes, orange, spices and rocket leaves

132. CRAB WITH OYSTER SAUCE

133. VARIETY OF GRILLED SEAFOOD FOR 2 PERSONS

With crab, scallops, mussels, squid(kalamari), octopus, shrimps, olive oil & lemon dressing & garlic mayonnaise

