

DESSERTS

Yoghurt V / GF with honey and walnuts	6.30
Sfakiani v ♥ cheese pie with honey	8.00
Local Pies v with cheese and honey	6.80
Baklava v with ice cream	9.20
Chocolate Cake v with ice cream	8.20
Cheesecake Tart v with salted caramel	6.20



MILKSHAKE V/GF
vanilla, chocolate,
or strawberry
5.80

ICE CREAM

Mixed V / GF vanilla, chocolate, strawberry whipped cream and syrup	6.90
Banana Split V / GF vanilla, chocolate, and strawberry, banana, whipped cream, syrup and sprinkles	8.40

COFFEE & BEVERAGES



Greek Coffee	3.20
Espresso SINGLE	3.50
Espresso DOUBLE	4.50
Americano	3.70
Filter Coffee	3.70
Cappuccino	4.90
Frappé	3.70
Frappé with Ice Cream	6.50
Latte	5.60
Freddo Espresso	4.20
Freddo Cappuccino	4.90
Irish Coffee	8.40
Tea	3.30
Mountain Tea	3.80
Cold Chocolate	4.20
Hot Chocolate	4.20

LIQUOR / SPIRITS



Bar Rail	8.40
Premium	9.40
Shooters	3.20
Metaxa 3★	5.80
Metaxa 5★	6.80
Metaxa 7★	7.80
Remy Martin VSOP	9.40

OUZO / TSIKODIA



Glass of Ouzo	4.50
Carafe of Ouzo 200ML	10.00
Carafe of Kalaitzi Tsipouro 200ML	10.00
Carafe of Nikoludakis Raki 200ML	10.00
Carafe of Nikoloudakis Raki with Honey 200ML	12.00

REFRESHMENTS



Pepsi SMALL LARGE	2.90 5.50
Pepsi Max SMALL LARGE	2.90 5.50
7UP SMALL LARGE	2.90 5.50
Lemonade SMALL LARGE	2.90 5.50
Orangeade SMALL LARGE	2.90 5.50
Gazoz 250ML	3.00
Biral (local Pepsi) 250ML	3.00
Soda 250ML	3.00
Tonic 250ML	3.00
Lemon Iced Tea 330ML	4.60
Peach Iced Tea 330ML	4.60
Bottled Water 500ML	2.50
Bottled Water 1000ML	3.50
Sparkling Water 330ML	3.60
Sparkling Water 1,000ML	5.60
Fresh Juice	
orange, lemon, or apple	4.80
pomegranate bio	7.80
mixed fruit	6.70

BEER



Charma Draught Lager 250ML 400ML	4.80 6.20
Mythos Lager 500ML	6.00
Bella Pilsner 500ML	6.60
Notos Weiss (Cretan) 500ML	7.20
Noctua Endangered Hazy IPA 330ML	8.20
Chios Hazy IPA (Chios) 330ML	8.20
Lyra (Cretan Golden Ale) 330ML	8.20
Chaos (Cretan Pale Ale) 330ML	8.20
Strongbow Gold Apple 330ML	6.00
Corona 330ML	6.80
Amstel (alcohol-free) 500ML	5.80

COCKTAILS



Aperol Spritz prosecco, Aperol Aperitivo, sparkling water	11.00
Mastiha Spritz mastiha, white vermouth, pink grapefruit	11.00
Hugo Spritz elderflower liqueur, soda, mint prosecco	11.00
Sangria Spritz red sangria, prosecco, soda, citrus	12.00
Paloma tequila, lime, pink grapefruit	11.00
Cool Summer gin, cucumber syrup, elderflower, lime	11.00
Strawberry Daquiri rum, Triple Sec, lime, strawberries, sugar	12.00
Mimosa freshly squeezed orange juice, prosecco	11.00
Mojito rum, lime, mint, sugar, soda	12.00
Espresso Martini vodka, espresso coffee, Kahlúa	11.00
Passion Star vanilla vodka, passionfruit, lime	11.00

MOCKTAILS 0% ABV



Ocean Blue blue curacao 0%, lemon, soda	7.80
Refresher cucumber, lime, soda, sugar, mint	7.80
Virgin Strawberry Daquiri strawberry, lime, sugar	8.20



AMPHORA

TAVERNA · EST 1987



In 1987, after years abroad, Stylianos Tsourounakis felt the pull of his homeland. Returning to Chania, he saw potential in a neglected harborfront building and, with passion and perseverance, Amphora Hotel and Restaurant was founded. His wife stood by his side, while his brother Jacob, devoted to authenticity, mentored him. For decades, Manolis, a trusted family member, has overseen Amphora with

integrity, while his brother, chef Michali, nurtured the restaurant's early days with his renowned fish soup. With the support of gracious guests and a dedicated staff who treated Amphora as their own, it became what it is today. Staying true to our roots, we continue sourcing fresh ingredients from family farms, ensuring every dish reflects the true flavors of Crete—just as our father would have wanted.

CRETAN STARTERS

Fennel Pie Marathopita VGN	8.00
Local Pita Sfakiani v ♥ filled with Cretan cheese & honey	8.00
Dakos v Cretan bruschetta with cheese and fresh tomato	8.50
Cheese and Spinach Pies v with Cretan soft cheese and spinach	9.50
Saganaki Fried Cheese v with local graviera cheese & tomato chutney	9.50
Roasted Potato with staka and smoked pork	11.50
Local Village Sausages grilled with lemon	8.20
Wild Cretan Greens VGN / GF stamnagathi	8.80
vlita with zucchini and potatoes	6.80

GREEK STARTERS

Marinated Olives VGN / GF	6.20
Tzatziki v / GF	6.00
Taramosalata	5.50
Fava Dip VGN / GF	6.50
Tirokafteri v / GF spicy cheese dip	6.90
Dip Quartet ♥ sample of four above dips with pita	13.50
Fried Zucchini VGN with tomato dipping sauce	8.80
Grilled Feta v / GF with tomato, peppers, and olives	9.00
Pan Fried Meatballs with yoghurt dip	9.50
Vine Leaves v / GF ♥ stuffed with rice, yoghurt	9.90
Fried Potatoes VGN / GF fresh hand-cut fries with oregano	6.00
Feta Fries v / GF ♥ fries with feta & lemon dressing	9.50
Zucchini Croquettes v with yellow cheese and feta	9.50

Fresh Bread with Beetroot Dip v

small 4.50 | large 6.50
GLUTEN FREE BREAD AVAILABLE.

SEAFOOD STARTERS

Seafood Bruschetta marinated anchovies, octopus, fresh tomato, onion	12.70
Steamed Mussels GF ♥ with garlic, olive oil, white wine and herbs	15.90
Shrimp with Garlic* GF no shell, with rice	17.40
Marinated Anchovies with Fava Dip GF	12.80
Small Fried Fish	12.00
Fried Calamari ♥ with garlic sauce	16.50
Shrimp Saganaki* GF ♥ with tomato sauce, feta & oregano	19.40
Marinated Octopus GF with onions, herbs, olive oil, vinegar	18.40

SALADS

Greek Salad v / GF tomato, cucumber, feta, onion, peppers, olives, capers	9.80
Cretan Salad v ♥ tomato, cucumber, local cheese, potato, bruschetta, onion, capers, peppers, olives	12.80
Amphora Salad v / GF ♥ romaine, arugula, graviera, sesame pastelli, orange, walnuts & citrus dressing	13.50
Pan-Seared Tuna Salad GF fresh tuna, romaine, cabbage, tomato, onions, lemon mayo dressing	18.50

PASTAS

Bolognese spaghetti with meat sauce	14.60
Cretan Carbonara skioufikta with smoked pork in white cream sauce	17.20
Salmon linguine in a cream sauce with onion, dill and lemon	22.80
Seafood ♥ linguine with fresh mussels, octopus and shrimp*, tomato and parsley	24.50

RISOTTO

Mushroom v / GF with mushrooms, onions, butter and parmesan	16.80
Risotto Amphora v / GF deconstructed greek specialty "gemista", tomato, herbs, butter, parmesan and zucchini	16.80
Shrimp GF ♥ with fresh tomato, parsley, white wine, butter, and parmesan	22.40

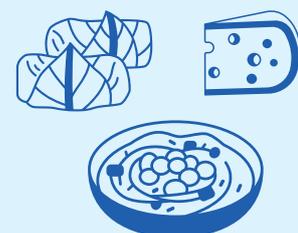
HAND-MADE PIZZA

Greek Style v with feta, tomato, peppers, onions, olives, mozzarella & tomato sauce	15.00
Pepperoni with pepperoni, mozzarella & tomato sauce	15.40
Cretan Style ♥ with local smoked pork, fresh local cheese (mizithra), mozzarella & tomato sauce	15.90
Mushroom v with mushrooms, garlic confit, cheese, graviera sauce	15.90

MIXED STARTER MEZE

MEATBALLS, BRUSCHETTA (DAKOS), LOCAL CHEESE AND SPINACH PIES, VINE LEAVES, ZUCCHINI CROQUETTES, GRAVIERA, PITA, TZATZIKI AND TIROKAFTERI

29.00
FOR TWO PEOPLE



FISH AND SEAFOOD MAINS

Sardines GF ♥
with fava & grilled vegetables 14.20

Salmon Steak GF
with chickpea salad & grilled vegetables 23.00

Tuna Steak GF
with a roasted potato & grilled vegetables 24.00

Sea Bream GF
with a roasted potato & grilled vegetables 22.00

*SAUCE CONTAINS MUSTARD

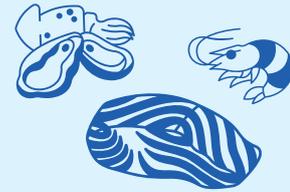
Sea Bass Fillet GF
with a roasted potato & grilled vegetables 26.00

Grilled Calamari GF
stuffed with feta, with chickpea salad & grilled vegetables 24.00

Grilled Octopus GF ♥
with fava and grilled vegetables 24.00

Grilled Jumbo Shrimp* GF
with rice & grilled vegetables 28.00

ALL FISH IS FRESH



MIXED FISH PLATE

tuna steak, salmon steak, small fried fish, grilled sardines, grilled shrimp*, fried calamari, steamed mussels and octopus

WITH grilled vegetables and roasted potatoes

60.00

FOR TWO PEOPLE

FROM THE GRILL

Pork Chop GF
with fries and green salad 14.50

Pork Souvlaki
with fries, green salad, pita and tzatziki 17.50

Pork Gyros Pita Plate*
with fries, pita and tzatziki, onion and parsley 17.50



MIXED GRILLED MEAT PLATE

chicken chops, pork chop, pork sausages, greek burgers, and lamb kebab

WITH side of fries, tzatziki, and graviera cheese sauce

50.00

FOR TWO PEOPLE

Pork Scallopini
with hot local creamy cheese and fries 19.00

Chicken Souvlaki ♥
with fries, green salad, pita and tzatziki 18.50

Chicken Gyros Pita Plate*
with fries, pita and tzatziki, onion and parsley 17.50

Chicken Fillet GF
with fries and green salad 17.50

Kebab Yiaourtlou ♥
lamb kebab with tomato sauce, fries, pita and yoghurt 18.50

Lamb Chops GF ♥
with fries and green salad 21.00

Beef Biftekia
Greek burgers with fries and green salad 17.80

Beef Ribeye Black Angus GF 350G
with fries, vegetables, and pepper sauce 39.00

CRETAN AND GREEK MAINS

Boureki V / GF
layers of potatoes, zucchini, tomato mizithra, mint 13.80

Stuffed Tomatoes & Peppers V / GF
with rice, herbs and yoghurt 13.50

Imam V / GF
whole eggplant stuffed with onions, tomatoes, garlic & cheese 13.50

Moussaka ♥
layers of potatoes, eggplant, minced meat and bechamel 14.50

Rabbit Stifado GF ♥
in tomato sauce with onions & fries 16.60

Fish Soup GF ♥
with redfish, potatoes, zucchini and carrot in lemony broth 17.50

Soutzoukakia
Greek meatballs baked in tomato sauce, with fries 15.50

Pastitsio
Greek-style lasagna 13.50

Braised Rooster
in wine sauce with skioufikta pasta 15.50

Lamb Stamnagathi GF
with local wild chicory and lemon 19.50

Gigantes VGN / GF
giant lima beans with tomato sauce, olive oil, carrots and celery 11.50

Our food is made with fresh, local ingredients. We proudly support our local producers, offering our customers an authentic Cretan food experience.

V = Vegetarian | VGN = Vegan | GF = Gluten-Free
* = Frozen | ♥ Guest Favourites

Please alert us of any allergies prior to your order.