



taste the premium quality...



Olive Oil List

Variety Koroneiki

Cretanthos, Early Harvest Extra Virgin Olive Oil, Organic	100ml	8,00		
Koronekes, First Cold Pressed Olive Oil, With Lemon Zest	200ml	12,00	500ml	21,00
Koronekes, First Cold Pressed Olive Oil, With Basil	200ml	12,00	500ml	21,00
Koronekes, Fluer D'huile, Extra Virgin Olive Oil	200ml	12,00	500ml	21,00
Ziro, Early Harvest Extra Virgin Olive Oil, Bio ,			500ml	25,00
Ziro, Early Harvest Extra Virgin Olive Oil, Bio , Special Pack			500ml	50,00
Ziro, Extra Virgin Olive Oil, Organic	100ml	3,00	500ml	14,50
Skoutari, Extra Virgin Olive Oil, Organic	250ml	17,00	500ml	26,00

Variety Tsounati

Pamako, Extra Virgin Olive Oil, Organic	250ml	19,00	500ml	30,00
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Bakery Products

1. Homemade freshly baked bread **1.50**
2. Garlic bread with aromatic butter and freshly ground pepper **3.30**
3. Homemade freshly baked bread **2.70**
(Organic tomato pulp with olive oil and oregano, Cretan cheese and salted olives)

Soups

- | | |
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| 4. Velvet fish soup | 5.50 |
| (Fish soup capuccino , lemon cream and flying fish roe) | |
| 5. Fish soup with fish of the day | 15.60 |
| 6. Fish soup with fresh shellfish and seafood | 15.60 |
| (with fennel olive oil and lime pearls) | |

Appetizers

- | | |
|---|-------------|
| 7. Tzatziki | 3.90 |
| 8. Beetroots | 3.90 |
| 9. Handmade stuffed vine leaves | 5.60 |
| 10. Cheese croquettes | 6.20 |
| 11. Dakos (carob flour rusk) with fresh tomatoes and feta cheese | 5.30 |
| 12. Santorini fava (split peas) | 4.40 |
| 13. Fried zucchini | 5.60 |
| 14. Homemade French fries | 4.80 |
| 15. Grilled vegetables | 5.80 |
| 16. Boiled seasonal greens | 4.50 |
| 17. Smoked aubergine spread on freshly baked bread | 5.60 |
| 18. Graviera cheese saganaki with carob flour and lemon cream | 6.30 |

Appetizers

Seafood and shellfish

19. Fried squid*	8.80
20. Crostini with anchovy cream, cuttlefish ink, tarama, Greek red Safron and beetroots	9.60
21. Mussels saganaki	6.90
22. Steamed mussels fresh 500ml	11.20
23. Spring rolls with monkfish, shrimps and handmade garlic mayonnaise	8.20
24. Octopus in wine sauce, with parmesan cream, summer truffle and rocket	15.90
25. Sauted shrimps with gorgonzola cream, fresh thyme, cherry tomatoes and breadsticks	8.90
26. Grilled octopus	14.70
27. White grouper polpete (with celery root cream and estragon)	13.20
28. Marinated anchovies	7.80
29. Grilled shrimps (fresh)	14.70
30. Sea urchin salad	12.00 / 5.00 (Shot)
31. Tarama salad	3.90
32. Surf & Turf tartare with beef fillet, sweet Chilli sauce and king Crab	17.80
33. Seviche sea bass (with pickled kritamon and tiger milk)	12.50
34. Tuna carpaccio (with smoked mayonnaise, rocket, parmesan and cherry tomatoes)	12.80

Salads

35. Greek salad (tomato, cucumber, onion, feta cheese, olives)	6.50
36. SCALA (fresh greens with smoked salmon, Graviera, cherry tomatoes and smoked cream)	9.50
37. Summer salad (leaf vegetables, haloumi cheese, citrus fruit vinaigrette)	8.10
38. Cretan salad (rocket, spinach, lettuce, pickled bulbs, cream cheese, sesame candy)	7.70
39. Boiled vegetable salad (cauliflower, broccoli, carrot, zucchini)	5.80

Pasta

40.	Linguini (with seafood and shellfish)	14.70
41.	Penne (with smoked salmon and champagne sauce)	13.30
42.	Risotto (with seafood and shellfish)	13.80
43.	Kritharoto with fresh shrimps	14.70
44.	Cuttlefish risotto	14.70
45.	Linguini (with sea urchin roe, golden herring roe and sturgeon roe)	24.00
46.	Lobster spaghetti (500 gr) or lobster risotto	40.00
47.	Vegetable risotto	8.40
48.	Linguini (with basil pesto and herbs)	7.70
49.	Linguini Napoli (freshly cut organic tomato and herbs)	6.50
50.	Risotto (with mushrooms and summer truffle)	13.80

Fish

51.	Scala sea food (assortment for 2 people) (Gilt-head bream, octopus, squid, mussels, shrimps, small fish)	45.00
52.	Fish fillet (with greens fricassee on toasted bread)	13.50
53.	Grilled gilt-head bream (with sauted vegetables)	13.90
54.	Grilled Seabass (with sauted vegetables)	14.70
55.	Porto bello mushroom burger With salmon, rocket, haloumi cheese and pickle cream	14.50
56.	Fresh Squid 500gr (fried or in the oven)	22.00

Fresh fish straight from the sea

57. Ask our crew what the fisherman brought us today!!!

Assortments

58. Cold cuts / Cheese assortment

Small: **12.00**

Large: **19.00**

Grilled Meat

59. Pork steak (700-900 gr)

14.80

60. Burger from Beef minced meat

12.80

61. Lamb chops

12.50

62. Chicken fillet or schnitzel

9.80

63. Beef Tagliata (300gr)

19.00

64. Rib eye (300gr)

29.00

65. Spare ribs (with a barbecue cream and chips)

14.50

66. Mixed grill (for 2 people)

23.00

Traditional Kitchen

67. Onion stew rabbit

8.90

Our Today's Dish

68. Please ask us about the dish we've prepared for you

Sweets

- 69. Chocolate Sphere** **6.80**
with strawberry compote, custard cream, almond crumble,
fresh melon and butter caramel.
- 70. Scala Illusion** **6.20**
Vanilla ice cream with aged caramelized balsamic vinegar,
spicy feuilletine, cannabis flavored olive oil and freshly ground pepper.
- 71. Strawberry Semifreddo** **6.60**
With creme patisserie, lemon compote and crunchy meringue
- 72. Gastrin** (Minoan Baklava) **6.30**
- 73. Smoked Tiramisu** **6.80**

Follow us on Social Media



*We use extra virgin olive oil in our salads *Our tomatoes are organic

*All our cheeses are local Cretan production

*All our vegetables and fruits are local Cretan production

*Frozen

Food & Beverage responsible : Tsavolakis Manos

Menu made by Lapas Christos