

Beers

Harma Chanion glass (draft) fresh, unfiltered lager	400ml / 5.00€
Candia lager (Heraklion, Crete)	500ml / 4.50€
Rethymnian Brewery (BIO) blonde and dark	330ml / 5.50€
Alfa	500ml / 4.50€
Mammos	500ml / 4.50€
Amstel	500ml / 4.00€
Kaiser	500ml / 5.00€
Fischer	500ml / 5.00€
Vergina Weiss	500ml / 5.00€
Alfa 0% Alcohol	500ml / 4.50€

Distillates

Raki	100ml / 3.50€ • 200ml / 6.50€
Rakomelo (cinnamon and honey infused raki)	100ml / 4.50€ • 250ml / 9.00€
Inomelo (cinnamon and honey infused wine)	250ml / 5.00€ • 500ml / 9.00€
Psimeni raki (cinnamon, honey and clove infused raki)	100ml / 5.50€
Herb-infused raki with dittany, sage and honey	100ml / 5.50€
Ouzo from Rethymnon 35N	200ml / 9.00€
Ouzo Hatzopoulos	200ml / 9.00€
Ouzo (glass)	3.00€
Tsikoudia Minotavros (Rethymnon, Crete)	200ml / 10.00€
Finest Artisanal Tsikoudia 35N fractionally distilled, single-varietal Syrah	200ml / 14.00€

Wines

Ktima Mihalaki White (Muscat, Vidiano)	250ml / 3.50€ • 500ml / 6.05€
Ktima Mihalaki Red (Merlot, Syrah, Kotsifali)	250ml / 3.50€ • 500ml / 6.50€
Manousos Rosé (Roditis, Agjorgitiko, Muscat)	250ml / 3.50€ • 500ml / 6.50€
Manousos Semi-sweet (Agjorgitiko, Merlot, Muscat)	250ml / 3.50€ • 500ml / 6.50€
Marouvas Chania wine (high-alcohol)	250ml / 3.50€ • 500ml / 6.50€
Glass of Wine	3.00€

Non-alcoholic drinks

Orangeade	2.50€	Soumada (almond drink)	2.50€
Lemonade	2.50€	Club Soda	2.50€
Gazzosa sparkling	2.50€	Sparkling Water	2.50€
Sour cherry drink sparkling	2.50€	Coca Cola (& Light)	2.50€
Cinammon drink	2.50€		

Coffees and Beverages served until 20:00

Greek coffee	single / 2.00€ • double / 2.50€
Frappe	2.50€
Dittany	3.00€
Marjoram	3.00€



menu

Rakoumel raki tavern • Emm. Benaki st, Exarhia

Responsible for the implementation of statutory regulations: Yannis Begnis • V.A.T. IS INCLUDED IN PRICES • The restaurant is legally required to issue official receipts, certified by the relevant tax office.

*Frozen **Salads are prepared with virgin olive oil and fried dishes with corn oil

14.10.2025

Salads

Dakos	6.50€	
Cretan oven-dried crispbread, freshly chopped tomatoes and crumbled feta or mizithra (fresh goat or sheep cheese)		
Rakoumel Salad	8.50€	
Mizithra, spinach, lettuce, spiny chicory, arugula, fresh onion, cucumber, sundried tomatoes, olive oil		
Cretan Greek Salad	9.00€	
Tomato, cucumber, peppers, onion, feta cheese, caper, stamnagathi (spiny chicory), dakos, boiled potato, olive oil		
Potato salad with arugula	7.50€	
Boiled potato, arugula, onion, olives, olive oil, boiled egg		
Black-eyed pea salad	6.50€	
Black-eyed peas, tomato, onion, dill, olive oil		
Tabbouleh Salad	6.50€	
Groats, peppers, parsley, onion, tomato, olive oil		
Boiled Greens Salad		
Amaranth Greens with olive oil and lemon	6.00€	
Stamnagathi spiny chicory with olive oil and lemon	6.50€	

“ Χοχλιοβολοσέρματ
δε θέλω μπλιο μαζί σου
γιατί είδα κι αλλουνού χοχλιού
σημάδια στο κορμί σου ”

Starters - dishes

Graviera cheese (from Sfakia)	4.50€	
Mizithra cheese (from Chania)	4.50€	
Xigalo (from Sitia)	4.50€	
Creamy textured cheese		
Staka (from Sitia)	4.50€	
A roux dish made from goat milk fat		
Rakoumel's Tyrokafteri	4.50€	
Spicy homemade cheese spread		
Oven-baked feta cheese with tomato and pepper	5.50€	
Mini mizithra cheese pies*	6.50€	
Black salty cured olives (from Chania)	3.00€	
Mini Olives (from Lasithi)	3.00€	
Fresh fried potatoes	4.50€	
with mizithra cheese	+2.50€	
with staka	+2.50€	
Fava beans puree	5.50€	
Fennel cream soup with sour mizithra	6.50€	
Makarounia skioufista with sausage, eggplant & tomato	8.50€	
Cretan handmade pasta with staka butter and mizithra cheese		
Eggs with staka butter and tomato	6.50€	
Fried mushrooms portobello mushrooms with lemon & oregano	7.00€	
Zucchini flowers stuffed with rice	9.00€	
Trachanas fritters	8.50€	
With cretan vinegar sausage and graviera cheese		
Kayianas fried scrambled eggs with tomato	6.50€	
Fennel pie*	6.50€	
Fried snails marinated with rosemary	9.00€	

Fish & Seafood dishes

Shrimps* saganaki (tomato sauce, garlic, ouzo & feta cheese)	11.50€
Marinated anchovies	6.00€
Smoked herring fillet	6.00€

Meat dishes

Cretan vinegar sausage	8.00€	
Traditional sausage	8.00€	
Fried liver, marinated with rosemary and white wine	8.50€	
Apaki - pork	8.50€	
Low-fat pork, smoked with herbs, finished with red wine		
Apaki - chicken	8.50€	
Low-fat chicken, smoked with herbs, finished with white wine		
Beef Meatballs on top of potato bread	9.50€	
With red sauce and graviera cheese		
Stir fried chicken with sage	10.50€	
Accompanied with Cretan wedding pilaf		
Stir fried pork with Marouva wine and molasses	11.00€	
Accompanied with fresh fried potatoes		
Omelet with Cretan siglino (tender pork bites smoked with herbs) and tomatoes	8.00€	
Smoked pork steak (from Rethymnon)	10.50€	
with cretan herbs and red wine		

“ Όποτε ζρώχω σφακιανή
ζα χείλη σου θυμούμαι
και ζρώχω δυο και ζρώχω ζρεις
και ετσά παρηγορούμαι ”

Desserts

Cheese pie with honey from Sfakia*	6.50€	
Mizithra cheese with honey, nuts & raisins	5.50€	
Sweet fritters with honey, nuts & cinnamon	5.00€	
Spoon sweets	3.00€	
Kaimaki ice-cream with sour cherry spoon sweet	5.00€	

Today's Specials

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Cretan small rusks / bread	2.00€

 Traditional Cretan dish

 Vegan dish