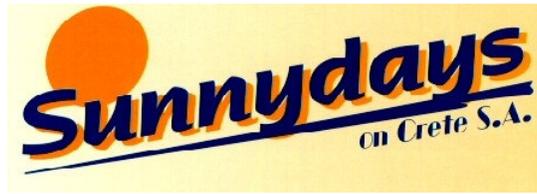


Powered by



### **Few words by the venue's management:**

#### **ZEPOS Restaurant**

We grew up in the Old Venetian Harbor. We played hide and seek at the courtyards of the houses of Topanas district , long time before the area was developed for tourists. Our childish memories have "ZEPOS" restaurant as a scenery. It was 1961 when "ZEPOS" started to cook the first dishes.

Our father "ZEPOS", used to tell us stories about the Old Harbor. Stories about Madam Ortans, the beautiful lover of many men, who lived in one of the houses around the fountain at the first years of the last century. Stories about Sakir Bay, the man who owned this building at the period of Turkish occupation. And of course about Antony Queen, the star of the "ZORBAS" movie. The film production of this movie took place at "Zepos" restaurant, which was used as a studio.

Both true and myth were confused pleasantly in our childish fantasy and the Old Harbor made us create new heroes in our mind.

#### **Continuing... the tradition**

Zepos' needs increase according to our customer's needs. So, our mother who was proudly in charge of the restaurant's cuisine, now is replaced by a professional chef. The facility has been renovated and the menu has been broadened.

In the passing of time of almost half a century, many things have changed. On the other hand, there are some things that are the same. This is the quality of the ingredients.

Our menu has become more creative and... daring, but it is always round the Greek cuisine. Recipes of Cretan dishes are made strictly in the traditional way. The flaky pastry for the chucini pie and the cheese pies is hand made. Our olive oil is pure and virgin and it is produced in our property in Voukolies.

And our wine, that you are able to taste from the barrels in the exposition room of the restaurant, has always been Mr. Zepo's pride.

#### **Our yard has been enlarged**

So many years, so many customers, so many friends. Local and foreigners.

That's why we decided to enlarge our yard in order to have space for everyone. Our new restaurant Mourello has the freshness and beauty of youth, but it has been planted by professional hands. And we say " has been planted", because "mourello" in the Cretan language means the young olive tree newly planted.

We welcome you at "ZEPOS" and "Mourello" as friends, not as customers. According to the Cretan hospitality tradition we consider you as our high guests.

We wish to thank you for preferring us all these years and we hope that every year you will find us improved.

*Litsa & Aria Paraskevaki*



**Sample Menus in Zepos Taverna**  
**Price: 43 euro per person**

**1) Appetizers (served in platters for every 4 guests)**

Saganaki (fried cheese)  
Wine stuffed Leaves with yoghurt sauce  
Mixed Fresh greens with sun dried tomatoes, vinegrette dressing and parmesan cheese  
Eggplant salad  
Tzatziki

**2). Main Course**

Grilled gilthead bream (tsipoura) served with Greek potato salad and vegetables

**Or**

Mediterranean chicken (chicken filed with fresh tomato, sauce, capers, and metaxa sauce, served with Basmati rice

**Or**

Kleftiko (lamb baked in a crispy pastry nest)

### **3). Desserts**

Brownies with ice cream

**Or**

Vanilla panacotta with strawberry sauce

**Or**

Ravani with ice cream

**And**

Fresh Seasonal fruits

### **4). Drinks**

Wines (per 1/2 liter carafe): 5 euro

Beers (international brands):

small: 2 euro

large: 2,50 euro

Soft Drinks: 1.90

Bottled water: 1 euro

Coffees: 2 euro