

[SAPEL RESTAURANT \(https://www.sapel.gr/en/\)](https://www.sapel.gr/en/)

Located in Agia Marina, Chania, Sapel sets the bar high by setting the perfect scenery for all kind of celebrations and dinner. On the outside, Sapel Sea Senses offers the unique feeling of serenity and fluidity, surrounded by majestic palm trees by the sea and the magnificent sandy beach of Agia Marina. You will enjoy your diner under the palm trees, overlooking the sea to the sound of music.

The menu for DENDRITES Conference 2024 will be:

Starters

- cretan traditional shepherd pie (with slow cooked lamb fillet & cretan cheeses)
- eggplant rolls with sun-dried tomatoes & low-fat local cheese
- traditional cretan pies with spinach, cheese and various herbs
- mini DAKOS (rusk with goat cheese, tomatoes, thyme & extra virgin olive oil)
- stuffed mushrooms with mix cheese and herbs
- pumpkin meatballs

Main dish

risotto with mushrooms, vegetables and Parmesan

Salad

- mixed salad with dried figs, green apple, mini tomatoes & sweet and sour dressing

Second plate

antikristo (roasted lamb that it cooked slowly for many hours on the fire and serve with potatoes in the oven)

Dessert

kadaifi with ice cream

Seasonal fruits

The menu also includes bread, refreshment, water and bottled wine (white, red & roze) from Pnevmatikakis vineyard.

