

Heraklion, 27 June 2017

### **A new restaurant and further recognition for Nana Beach hotel**

The new season got off to a flying start for the Nana Beach hotel, owned by the Karatzis Group, with recognition for its Zorbas restaurant and a new addition to the hotel's gastronomic map with the arrival of the restaurant Nami.

In operation for more than thirty years and having guests who continue to return annually, Nana Beach never ceases to seek ways in which to offer even more hospitable experiences that highlight Cretan tradition. New recognition for the hotel comes from the recently refurbished Zorbas restaurant, which received the seal of certification for authentic Cretan Cuisine. Staying true its love of Crete and the region's cuisine, which had been recognised worldwide not only for its flavour but also for its beneficial properties, Zorbas restaurant insists on the flavours of Greece and presents them by using local produce of exceptional quality which is transformed into dishes truly representative of Cretan hospitality.

A new 'child' was added to the already large family of restaurants at Nana Beach this year. Nami is the new à la carte restaurant serving Asian dishes and has taken its name from the sea, with 'Nami' meaning 'wave' in Japanese. The flavours of the Far East will carry visitors to the hotel away as they have the opportunity to enjoy a new kind of cuisine, apart from the Greek which dominates the hotel's restaurants and the Italian dishes served in the Firenze restaurant. At the Poseidon restaurant the main protagonist is always fish; the freshest gift from the waters of Crete. Visitors will be able to try a variety of tasty selections created through the eyes of Lefteris Lazarou and Lefteris Soultatos, who are in charge of the menus of the hotel's restaurants for another year. The two experienced and distinguished chefs create unique dishes which will impress every palate.

Nana Beach has continued for more than 30 years to offer authentic Cretan hospitality in every way, of which gastronomy could not fail to play a leading role, always leaving the hotel's guests with the sweetest aftertaste.

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