

G A I A

LUNCH

All our sauces and preserves are produced on site, as are most of our baked goods. Fresh produce is grown in our garden, which you are welcome to visit, and all seafood is fresh and ethically sourced from local fishermen and delivered daily.

Village Salad 8

Tomato, cucumber, feta, green pepper, red onion, olives, dakos dressed with olive oil, oregano and marjoram

Quinoa Burger 14

Made with fresh herbs. Served with chilli mayo, cherry tomatoes and sweet potato wedges

Seasonal Char-Grilled Vegetable Salad 12

With crumbled feta and a basil and cashew pesto

Steak Open Sandwich 18

With pan tossed julienne vegetables and red onion jam served with seasoned potato wedges

Chicken and Vegetable Skewer 16

With sweet chili and lime yoghurt dip served with a seasonal salad

Vegetable and Haloumi Skewer 12

With a chili yoghurt dip served with grilled seasonal vegetables

Meze Platter 16

Baba ghanoush, hummus, traditional tzatziki, guacamole and seasonal vegetable pesto. Served with vegetable batons and coriander and rosemary flat breads

SIDES

Tzatziki 6

Made with black garlic, served with coriander flat bread

Hummus 5

With rosemary flat breads

Seasoned Potato Wedges 6

Sprinkled with paprika and turmeric served with a red onion jam

Sweet Potato Wedges 6

Sprinkled with chili and coriander, served with a lemon yoghurt dip

Garden Salad 5

A selection of our seasonal garden vegetables,
dressed with house olive oil and lemon

DESSERT

Dark Chocolate Mousse 6
Topped with crushed hazelnuts

Panacotta 6

Cheesecake 8

Dark Chocolate Truffles (Vegan) 8
Made with coconut milk and the finest dark chocolate

Affogato 8 2 6
Vanilla bean ice cream with espresso and amaretto

Orange & Thyme Custard Tart 8
Served with savoury orange puree and candied mint

Bitter Chocolate Fondue 9
With a selection of fresh fruit

Fruit Platter 5
A selection of seasonal fruit

Fruit Platter to share 9
A selection of seasonal fruit

Ice Cream
1 scoop 3
2 scoops 5