

F ZEEN | GAIA

All of our ingredients are fresh and locally sourced. Wherever we can we use fruit, herbs and vegetables directly from our garden.

APPETIZERS & SHARING PLATTERS

TRADITIONAL KEFALONIAN RIGANADA 7

Tomato with fresh oregano and basil, served on grilled bread

HOMEMADE HUMMUS 8

Dressed with pine nuts, sliced red onions, parsley and a vinaigrette. Served with charred flatbread

GREEK CRISPY COD 9

With a lemon mayonnaise, served on grilled bread

SMASHED AVOCADO 7

Dressed with lime and paprika, served on grilled bread

VARIETY OF MUSHROOMS 8

Cooked in a white wine cream sauce topped with lemon, pine nuts, parmesan, parsley and chives. Served on grilled bread

F ZEEN SHARING BOARD 12/26

Prosciutto, Bresaola, Salami Milano, Spianata, Graviera, Buffalo Ricotta, Goat's Cheese, balsamic onions, dressed with truffle honey. Serves 2/4 persons

SALADS

GREEK SALMON SALAD 16

Grilled salmon with quinoa, broccoli, mixed green salad, red chard, beetroot and toasted sunflower seeds. Served with a garlic, cucumber and yoghurt dip

TRADITIONAL VILLAGE SALAD 8

Tomato, cucumber, green pepper, feta cheese, red onion olives. Dressed with olive oil and oregano

SUMMER SALAD 10

Tomato, mozzarella, avocado, basil. Dressed with a vinaigrette

BLUE CHEESE AND CHICORY SALAD 10

Pear and walnut salad with a honey and mustard dressing

GREEN SALAD 12

Rocket, celery, fresh mint, prosciutto, Graveria Amfilochias, green beans with a lemon and olive oil sauce

BURRATA MOZZARELLA 14

Accompanied with sweet figs, basil, dressed with a balsamic glaze

RISOTTO**SAFFRON RISOTTO 15**

With king prawns, mussels and calamari

MUSHROOM RISOTTO 14

With truffle oil and a cheese wafer

SUMMER VEGETABLE RISOTTO 12

With goats cheese, basil and lemon oil

PASTA**KING PRAWN LINGUINE 12**

With fresh courgetti and chili

F ZEEN SEAFOOD SPAGHETTI 14

With mussels, clams, prawns, squid, white wine and tomatoes

SMOKED SALMON FARFALLE 16

With asparagus, lemon sauce and mascarpone stock

TAGLIATELLE BOLOGNESE 12

With cherry tomatoes, garlic, basil and parmesan

MEAT**PORK RIBS 14**

Free range pork ribs cooked with homemade BBQ sauce

BEEF BURGER 18

With herbs, buffalo mozzarella, tomato, basil and sweet potato wedges with a lemon yoghurt sauce

MARINATED LAMB SKEWERS 18

With rice and mint yoghurt

CHICKEN BREAST 14

Stuffed with fontina and prosciutto.
Served with a sweet pepper and tomato sauce

FISH

The fish we serve is fresh, so it is subject to availability

FRESH SALMON 18

Grilled salmon with mussels, spinach with white wine and saffron sauce

FRESH SEA BASS FILLET 16

With garlic, parsley and lemon

FRESH TUNA STEAK 22

Chargrilled Tuna steak with a Mediterranean vegetable mix

FRESH SWORDFISH 18

Chargrilled swordfish with a mint salsa

COD 16

Sautéed cod with chorizo, broccoli, chili and garlic

SIDES

BROCCOLI, BEANS, PEAS 6

Dressed with olive oil and basil

SPINACH 6

With garlic and chili

CHARRED SWEET POTATOES 6

With a lemon yoghurt sauce

ROCKET SALAD 5

With parmesan cheese

REFRESHING SUMMER TZATZIKI 5

DESSERT

SEASONAL FRUIT PLATTER 6/10/14

Serves 1/2/4 persons

GREEK CHEESE PLATTER 7/12/16

3 different varieties of cheese served with truffle honey, walnuts and pears. Serves 1/2/4 persons

SEASONAL CHEESECAKE 8

STRAWBERRY SUNDAE 7

With Chantilly cream and crystalised nuts.
Served with vanilla ice cream

CHEF'S CHOCOLATE CHOICE 9