

selini

DINNER

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.

STARTERS

Soup of the Day 8

Fresh from the garden

Village Salad 8

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

F Zeen Seasonal Salad 8

With quinoa and vegetables fresh from the garden

Grilled Octopus 12

Dressed with house olive oil and lemon. Served with a pomegranate and balsamic glaze

Grilled Sardines 10

Drizzled with house olive oil and lemon

Grilled Prawns 10

Dressed with a parsley and chili sauce

Revithokeftedes 10

Greek chickpea fritters with mint,
dill and lemon yoghurt sauce

Grilled Vegetables 8

Seasonal vegetables dressed with
house olive oil, oregano and marjoram

MAINS

Lamb Kotsi 18

Slow cooked lamb shank with
pan reduction on a bed of polenta
and garden vegetables

Beef Fillet 22

With a traditional mushroom yiachni

Grilled Goats Cheese Salad 14

With seasonal vegetables, toasted seeds
and nuts, dressed in a house vinaigrette

Grilled Squid 16

With a quinoa, chili and vegetable salad

Lobster

Cooked with garlic butter and parsley
served with a seasonal salad or grilled vegetables

Price upon request

Scallops 16

Cooked with thyme, served with peas,
courgette spaghetti and mint

Greek Lemon Chicken 14

Served with wild rice

Fish of the Day

Price upon request

Risotto 14

Made with seasonal vegetables

SIDES

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

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