

# 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 12**

Fresh from the garden

### **Grilled Octopus 16**

GF

Dressed with house olive oil and lemon served with fava

### **Grilled Vegetables 12**

GF, VG

Organic, seasonal vegetables from our garden dressed with house olive oil, oregano and marjoram

### **Revithokeftedes 10**

GF, V

Greek chickpea fritters with chili flakes, dill and lemon yoghurt sauce

### **Graviera Saganaki 12**

GF, V

A healthy twist on the traditional dish, Greek Graviera covered with carob flour, coated with oats served with red onion jam

### **Riganada 12**

V

Grilled sourdough bread served with fresh organic tomato, crumbled local feta, sprinkled with oregano and thyme

### **Chilli Prawns 16**

GF

Grilled prawns served with a chilli butter sauce, lemon and fresh parsley

### **Beef Carpaccio 18**

GF

Dressed with lemon served with fennel, rocket and parmesan garnish

### **Calamari 12**

Fried Calamari, roast garlic mayonnaise

## Salads

### **Greek Capri Salad 12**

GF, V

Variety of seasonal tomatoes, fresh basil, black sesame seeds and local Anthotiro cheese

### **Village Salad 12**

V

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

### **F Zeen Seasonal Salad 12**

With quinoa and vegetables fresh from the garden

### **Lentil Salad 16**

GF, V

A mix of lentils with carrots, celery, thyme, fennel, butternut squash served with an avocado yoghurt dressing

### **Chicken Quinoa Salad with Beetroot 18**

GF

Grilled chicken with beetroot and quinoa, mixed salad leaves served with a lemon vinaigrette

## **Main Dishes**

### **Calamari 18**

Fried calamari with rice noodles and sweet chilli sauce, served with a mixed green salad

### **Lobster**

Price upon request

GF

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

### **Grilled Prawns 22**

GF

Served on a bed of mashed sweet potato alongside a fresh salad

### **Seabass 24**

GF

Grilled whole sea bass served with a seasonal salad and a lemon olive oil dressing. Please ask your waiter if you would like it to be filleted

### **Seabream 24**

GF

Grilled whole sea bream served with a seasonal salad and a lemon olive oil dressing. Please ask your waiter if you would like it to be filleted

### **Spicy Bean Burger 17**

VG

Kidney bean patty with cayenne pepper, chilli flakes and parsley served with seasonal salad, portobello mushroom and seasoned potatoes

### **Beef Skewer 24**

GF

Grilled beef skewer served with a mixed salad, guacamole dip and sweet potato wedges

### **Beef Fillet 35**

GF

Served with baked potato topped with a garlic butter, spinach and beetroot salad. A choice of peppercorn sauce served on the side

### **Lamb Kotsi 24**

GF

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

### **Greek Lemon Chicken 18**

GF

Traditional Greek dish served with wild rice and grilled vegetables

### **Pasta & Risotto**

### **Lobster Linguine for One 50**

Approx. 500-600gr, cherry tomatoes, chili and basil

### **Lobster Linguine for Two**

Price upon request

Cherry tomatoes, chili and basil

### **Spinach tagliatelle 17**

V

Homemade spinach tagliatelle with a noisette sage butter sauce, cherry tomatoes and olives

### **Chicken Penne 17**

GF

Penne with chicken fillet, vegetables, parmesan cheese and pine nuts

### **Seafood Risotto 26**

GF

With King Prawns, Mussels, Calamari, Octopus and Saffron

### Sides

#### **Seasoned Potato Wedges 6**

GF, VG

Sprinkled with paprika and turmeric served with a red onion jam

#### **Sweet Potato Wedges 6**

GF

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

#### **Tzatziki 6**

V

With a choice of rosemary or coriander flat bread

### **Hummus 6**

VG

With a choice of rosemary or coriander flat bread

### **Guacamole 8**

VG

With a choice of rosemary or coriander flat bread

### **Homemade Chips 7**

GF, VG

With the skin served with Rosemary and Oregano

## Dessert

### **Dark Chocolate Mousse 10**

GF, V

Topped with crushed nuts

### **Dark Chocolate Truffles 10**

GF, VG

Made with coconut milk and the finest dark chocolate

### **Affogato 12**

GF, V

Organic Vanilla bean ice cream with espresso and amaretto

### **Beetroot and Chocolate Profiterole 12**

V

A surprising yet delicious combination. Bitter chocolate profiterole with a beetroot frosting

### **Matcha Cheesecake 14**

GF, V

Deconstructed cheesecake served with a goji berry, coconut and toasted seed base

### **Baklava 12**

V

Served with organic vanilla ice cream

### **Lemon Posset 12**

V

With mixed dried fruit and shortbread

### **Tiramisu 12**

V

Coffee and almond sponge with mascarpone cheese and crème anglaise

### **Fruit Platter 8**

GF, VG

A selection of seasonal fruit

### **Fruit Platter to Share 12**

GF, VG

A selection of seasonal fruit

### **Organic Ice Cream**

Vanilla/Mango Jasmine and Ginger/Matcha Green Tea/Bitter Chocolate

Served with a charcoal cone

1 scoop 6

2 scoops 10