

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.

Salads

Mezze Platter 16

V

Fresh vegetables from our garden with tzatziki, hummus, guacamole and a yoghurt sundried tomato dip served with vegetable batons and homemade flat bread

Village Salad 12

V

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

Riganada 12

V

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

Summer Salad 14

GF, V

Tomato, avocado, grilled goat's cheese and basil, dressed with a basil infused olive oil

Salmon salad 18

GF

Grilled Salmon with a quinoa salad, tzatziki, beetroot, broccoli and cherry tomatoes. Topped with toasted seeds

Seasonal Char-Grilled Vegetable Salad 16

GF, V

With local crumbled feta, basil, cashew pesto, dressed with herb infused olive oil

Chickpea Bulgar Wheat Salad 14

VG

With grated carrots, spring onions, parsley, coriander, dressed with a lemon olive oil vinaigrette

Sandwiches

Steak Open Sandwich 18

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

Chicken Open Sandwich 17

Grilled chicken with a citrus vinaigrette, mixed chargrilled vegetables, served with potato wedges and a feta and oregano mayonnaise

Skewers

Chicken and Vegetable Skewer 17

GF

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

Vegetable and Haloumi Skewer 16

GF, V

With a chilli yoghurt dip served with grilled seasonal vegetables

Pasta & Risotto

Cretan Pesto Pasta 17

GF, V

Homemade traditional Cretan pasta made from carob flour served with a homemade pesto sauce

Melinzana 17

V

Flaski aubergine from our garden with rigatoni pasta, tomato, chili, basil and unsalted local anothotiro cheese

Risotto 17

GF, V

Made with seasonal vegetables, infused with saffron

Fish

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

Burgers

Beef Burger 20

Greek style ground beef fillet, lettuce, tomato, red onion, gouda, citrus vinaigrette and wholegrain mustard served with seasoned potato wedges

Quinoa Burger 16

VG

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

Chickpea Burger 16

V

Patty made with celery, carrots, onion and garlic, served with portobello mushroom, seasonal salad and seasoned potato wedges

Wraps

Chickpea Wrap 15

V

Our homemade whole wheat wrap filled with chickpeas, butternut squash, onions, chilli, feta, fresh parsley dressed with a citrus vinaigrette served with sweet potato fries

Pesto and Mozzarella Wrap 15

V

Our homemade whole wheat wrap filled with fresh mozzarella cheese, organic tomatoes from our garden drizzled with basil oil and served with sweet potato fries

Sides

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

Seasoned Potato Wedges 6

GF, VG

Sprinkled with paprika and turmeric served with a red onion jam

Sweet Potato Wedges 6

GF, VG

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

Sweet Potato Fries 7

GF, VG

With the skin served with Afrina salt

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