

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 10

Fresh from the garden

GRILLED OCTOPUS 16 *GF*

Dressed with house olive oil and lemon served with a pomegranate and balsamic glaze

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 10 *GF, V*

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

RIGANADA 10 *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 LIVER 14 *GF*

Grilled beef liver served with oven roast garlic butter potatoes dressed with an infused oregano olive oil

SALADS

GREEK CAPRI SALAD 12 *GF, V*

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

VILLAGE SALAD 10 *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 14 *GF, V*

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

CHICKEN QUINOA SALAD WITH BEETROOT 16 *GF*

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

MAIN DISHES

GRILLED SQUID 18 *GF*

With a quinoa, chilli and vegetable 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 20 *GF*

Grilled whole sea bass served with a seasonal salad and a lemon olive oil dressing

SEABREAM 20 *GF*

Grilled whole sea bream served with a seasonal salad and a lemon olive oil dressing

SPICY BEAN BURGER 16 *VG*

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

BEEF SKEWER 22 *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. Peppercorn sauce served on the side

LAMB KOTSI 22 *GF*

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

GREEK LEMON CHICKEN 17 *GF*

Traditional Greek dish served with wild rice and grilled vegetables

SPINACH TAGLIATELLE 17 *V*

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

RISOTTO 17 *GF, V*

Made with seasonal vegetables, infused with 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 coriander flat bread

HUMMUS 6 *VG*

With rosemary 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 10 *V*

Served with organic vanilla ice cream

BITTER CHOCOLATE FONDUE 14 *GF, V*

With a selection of fresh fruit

FRUIT PLATTER 6 *GF, VG*

A selection of seasonal fruit

FRUIT PLATTER TO SHARE 10 *GF, VG*

A selection of seasonal fruit

ORGANIC ICE CREAM *1 SCOOP 6 | 2 SCOOPS 10*

Vanilla/Mango Jasmine and Ginger/Matcha Green Tea