

selini

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 stuffed with tzatziki, hummus, guacamole and a yoghurt sundried tomato dip served with vegetable batons and flat bread

Oven Roasted Feta 12 *GF, V*

Served with red onion jam, roast tomato and émincé red onions

Village Salad 10 *V*

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

Riganada 10 *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 14 *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

SANDWICH

Steak Open Sandwich 18

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

Chicken Open Sandwich 16

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

SKEWERS

Chicken and Vegetable Skewer 16 *GF*

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

Vegetable and Haloumi Skewer 15 *GF, V*

With a chilli yoghurt dip served with grilled seasonal vegetables

PASTA

Cretan Pesto Pasta 17 *GF, V*

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

FISH

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

BURGERS

Beef 18

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 14 ✓

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 14 ✓

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 ✓

With coriander flat bread

Hummus 6 *VG*

With rosemary 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 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

Vanilla/Mango Jasmine and Ginger/Matcha Green Tea

1 scoop **6**

2 scoops **10**