



# BEACH MENU

# SALADS

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## **Village Salad**

V

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

*Paired with Alfa Estate Rosé / Santorini Sigalas.*

## **Riganada**

V

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

*Paired with Gentilini Notes Rosé / Alfa Estate Rosé.*

## **Summer Salad**

GF, V

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

*Paired with Domaine Costa Lazaridi / Gentilini Notes White.*

## **Salmon Salad**

GF

Grilled Salmon with a quinoa salad, apple tzatziki, beetroot, broccoli and cherry tomatoes, topped with roasted seeds.

*Paired with Gentilini Notes / Idylle d'Achinos / Chardonnay Gerovassiliou.*

## **Seasonal Char-Grilled Vegetable Salad**

GF, V

Local crumbled feta, basil, cashew pesto, dressed with herb infused olive oil.

*Paired with Gentilini Notes White / Malagoussia Gerovassiliou.*

# MEZZE FROM THE SEA

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## **Grilled Octopus**

GF

Dressed with house olive oil and lemon, served with homemade fava.

*Paired with Santorini Sigalas / Chardonnay Gerovassiliou.*

## **Calamaraki**

Fried local calamari with chili-lime mayo served on the side.

*Paired with Tselepou Mantinia / Armyra Skouras.*

## **Garidomezze**

Tempura prawns with chili-lime mayo served on the side.

*Paired with Gentilini Notes White / Malagoussia Gerovassiliou.*

## **Sea Bass Mini Pitaki**

Tempura sea bass fillet with F Zeen guacamole and chili-lime mayo.

Served on homemade flatbread.

*Paired with Tselepou Mantinia / Armyra Skouras.*

## **Tartar**

Please ask your waiter for more details.

## **Ceviche**

Please ask your waiter for more details.

# MEZZE FROM THE LAND

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## **Lentil Loukoumades**

VG

Vegan lentil bites with curry herbs served on roasted cherry tomatoes and olives.

*Paired with Gentilini Notes Rosé / Alfa Rosé.*

## **Beef Tartar Mini Burgers**

Beef fillet, black sesame seeds, soy sauce, spring onions and lime. Topped with a cured egg, served on a brown sourdough bun.

*Paired with Ovilos Vivlia Chora / Fleva Syrah Skouras.*

## **Quinoa Mini Burgers**

VG

Made with fresh herbs and quinoa. Accompanied by chili mayo, cherry tomatoes and sweet potato wedges. Served on a brown sourdough bun.

*Armyra Skouras / Malagoussia Gerovassiliou.*

## **Chicken Pitaki**

Pulled spicy chicken with red coleslaw made from a Greek yoghurt base. Served on homemade flatbread.

*Paired with Tselepou Mantina / Gentilini Notes White.*

## **Beef Mini Pitaki**

Smoky beef fillet with F Zeen guacamole, chili and fresh lime. Served on homemade flatbread.

*Paired with Pinot Noir Papaioannou / Nemea Papaioannou.*

## **Seasoned Potato Wedges**

GF, VG

Sprinkled with paprika and turmeric, served with red onion jam.

## **Sweet Potato Wedges**

GF, VG

Sprinkled with chili flakes and

coriander seeds, served with a lemon yoghurt dip.

## **Sweet Potato Fries**

GF, VG

Served with the skin and Afrina salt.

## **Homemade Chips**

GF, VG

Served with the skin, rosemary and oregano.

*Paired with Malagoussia Gerovassiliou / Domaine Costa Lazaridi.*

# DIPPING MEZZE

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All dips are served with our homemade flatbread.

## **Dipping Selection**

Selection of 4 dips served with flatbread, vegetable batons and breadsticks.

## **Apple Tzatziki**

V

Greek yoghurt with garlic, green apples and fresh mint.

## **Beetroot Tzatziki**

V

Fresh organic beetroot mixed with Greek yoghurt, garlic and olive oil.

## **Black Garlic Tzatziki**

V

Black aged smoky garlic, olive oil and Greek yoghurt.

## **Taramosalata**

Made from fish roe, lemon, olive oil, onion and bread.

## **Fava**

VG

Made from split peas, olive oil and lemon.

### **Melizanosalata**

VG

Smoked aubergine with florina pepper, garlic and aged balsamic vinegar.

### **Tirokafteri**

V

Local Anthotiro and feta cheese mixes with spices, Greek yoghurt and olive oil.

### **F Zeen Guacamole**

V

Avocado, Greek yoghurt, coriander and lime.

## MAIN DISHES

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### **Lamb Gyros**

Served with homemade pitta, apple tzatziki, tomato and red onions.

*Paired with Idylle d'Achinos / Chardonnay Gerovassiliou.*

### **Chicken Wrap**

Marinated chicken breast with wild rice, wrapped together in our homemade flatbread.

*Paired with Armyra Skouras / Malagoussia Gerovassiliou.*

### **Nigiri Sharing Platter**

Please ask your waiter for more details.

*Paired with Idylle d'Achinos / Armyra Skouras.*

### **Seafood Sharing Platter**

Please ask your waiter for more details.

Paired with Santorini Sigalas.

### **Leek and Mushroom Wrap**

VG

Three varieties of mushrooms with leek, avocado and an oat and cashew curry sauce, wrapped in our homemade flatbread.

*Paired with Domaine Costa Lazaridi / Alfa Estate Rosé.*

### **Vegetable and Haloumi Skewer**

GF, V

With a chili yoghurt dip served with grilled seasonal vegetables.

*Paired with Armyra Skouras / Dyo Filoi.*

## DESSERT

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### **Fruit Selection**

GF, VG

A selection of seasonal fruit.

### **Lime Cheesecake**

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Served with a lime curd.

### **Ice Cream**

Please ask your waiter for available flavours.

### **Sorbet**

Please ask your waiter for available flavours.

V

## DRINKS

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### **Water**

1lt

### **Sparkling Water**

250ml

### **Sparkling Water**

750ml

### **Coke/Diet Coke/Sprite/Fanta**

250ml

### **Grapefruit Soda**

**Ginger Ale**

**Slimline Tonic**

**Pineapple/Pomegranate/  
Apple/Peach/Cranberry Juice**

**Milkshake**

Please ask your waiter for available  
flavours.

## HOT DRINKS

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**Espresso**

**Double Espresso**

**Americano**

**Cappuccino**

**Latte**

**Hot Chocolate**

**Greek Coffee**

Option: Add soya / Almond milk /

Coconut milk.

## ICED COFFEE

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**Freddo Espresso**

**Freddo Cappuccino**

**Nescafé Frappe**

**Frappe with ice cream**

## WELLNESS COFFEE

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**Cacao Iced Coffee**

Double espresso, banana, almond  
milk, cacao.

*Energising, potassium, magnesium.*

**Cacao-Coco Iced coffee**

Double espresso, banana, coconut  
milk, almond butter, cacao, dates,  
walnuts, coffee beans.

*Energising, essential fats, potassium,  
magnesium.*

**Matcha Iced Latte**

Matcha green tea, coconut milk,  
honey.

*High in antioxidants, good for brain  
function.*

**Kombucha**

Ask your server what flavours are  
available.

*Good bacteria for healthy digestive  
system.*

## JUICES

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**Fresh Orange Juice**

**Seasonal Fruit Blend**

A seasonal selection of fruit combined  
in our juicer.

**Coconut Water**

*Replenish electrolytes, potassium.*

**Coconut & Lime**

Coconut water, lime, fresh mint.

**Summer Green**

Pineapple, cucumber, mint, lime.

*Anti-inflammatory and digestive.*

### **Carrot, Turmeric & Ginger**

Lemon, ginger, pineapple, turmeric, carrot.

*Energising, anti-inflammatory.*

### **Herbal Retreat**

Mint, basil, ginger, lemon, cucumber, cayenne pepper (optional).

*Metabolizes fat, good for metabolism.*

### **Tailor Made Juice**

Customise your fresh juice.

Ingredients subject to availability.

## SMOOTHIES

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### **Chrysta**

Turmeric, coconut milk, vanilla, dates, cinnamon, black pepper, lime.

*Anti-inflammatory and immune support.*

### **Açaí Rejuvenator**

Mango, raspberries, banana, açai berry, almond butter, almond milk, oats. Garnished with bee pollen, chia seeds and cacao nibs.

*Rejuvenating, packed with vitamins & antioxidants.*

### **The Ultimate Chocolate Smoothie**

Almond milk, coconut milk, avocado, banana, cacao, cacao nibs.

*Iron & magnesium.*

### **Purple Cacao**

Blueberries, strawberries, almonds, coconut milk, vanilla, spirulina, dates, cacao.

*Rich in antioxidants, boosts immune health.*

### **Blueberry Yoghurt**

Blueberries, almond milk, honey, oats, cinnamon, vanilla, almond butter, flaxseeds, greek yoghurt.

*Antioxidants, stabilises blood sugar.*

### **The Bee**

Almond milk, banana, bee pollen, honey, tahini, cinnamon, greek Yoghurt.

*Protein, amino acids & vitamins.*

### **Tropical Superfood**

Spinach, banana, pineapple, coconut Water, almond butter, baobab, spirulina.

*Immune support, protein, essential fats.*

### **Tailor Made Smoothie**

Customise your fresh smoothie.

Ingredients subject to availability.

We will be happy to substitute any ingredients for you, provided they are available. To ensure the highest quality of fruit and vegetables, all ingredients are subject to the seasons.

## GARDEN TEA

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### **Mountain Tea**

Locally picked herbs, good for boosting the immune system and reducing inflammation.

### **Fresh Mint Tea**

Fresh mint leaves straight from our garden to help soothe digestion.

## HERBAL BLENDS

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### **De-stress & Relax**

Lavender, chamomile, passion flower and linden.

### **Digest & Purify**

Greek mountain tea, spearmint and dittany.

### **Balance & Harmonise**

Sage, rose buds and lemon.

### **Antioxidant & Weight Loss**

Verbena, hibiscus and dandelion.  
Detox herbs of mount.

### **Olympus**

Fennel, stinging nettle, thyme, Greek mountain tea, sage and chamomile.

### **Immune Support**

Echinacea.

## GREEN TEA

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### **Matcha Green Tea**

Japanese matcha premium green tea powder.

### **Match Green Tea with coconut milk. Served hot or cold**

Japanese matcha premium green tea

### **Pure Energy**

Green tea, chinese ginseng root, pineapple and ginger.

### **Slim Tea**

Green tea, green mate, green coffee beans and chamomile.

### **Anti-aging Aloe Vera**

Green tea, aloe vera and pineapple

### **Goji-Acai**

Green tea, hibiscus, rose hip, goji berries, acai berries, apple and blackberry

### **Sencha Kombucha**

Green tea, kombucha, lemongrass, blackberry, acorus calamus and plum.

## ROOIBOS TEA

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### **Vanilla**

Rooibos leaves with finely ground vanilla beans from Mauritius.

### **Aphaea**

South African rooibos, pistachio, grape, almonds. A sweet and nutty blend that harmoniously combines Greek flavours with South Africa's miracle.

## WHITE TEA

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### **The White Orchard**

White tea, apricot, fig, melon, peach, lavender.

## BLACK TEA

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### **Bergamot**

Black tea, green tea, bergamot.

### **Almond**

Blend of black teas from China with a bittersweet aroma of almond.

## BEER

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### **Amstel Free**

330ml bottle

### **Heineken**

330ml bottle

**Corona**  
355ml bottle

**Kaiser Pilsner**  
330ml bottle

## COCKTAILS

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### **Classic Cocktail**

Traditional cocktails such as mojito, cosmopolitan etc. are available to order.

### **Classic Cocktail with Premium Alcohol**

Traditional cocktails such as mojito, cosmopolitan etc. are available to order.

## SIGNATURE COCKTAILS

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### **Ionian Breeze**

Vodka, elderflower, watermelon, lime, passion-fruit.

### **F Zeen Spritz**

Aperol, prosecco, grapefruit soda.

### **Rum Passion**

Aged rum, passion-fruit, cranberry juice, triple sec, lime juice.

### **F Zeen Sour**

Dark aged tsipouro, lemon juice, angostura bitters, cherry bitters, egg-white.

### **Café Noir**

Espresso infused gin, campari, martini rosso.

### **Basillco**

Vodka, lemon, honey, vanilla, fresh basil.

### **Gaia Special**

Vodka, blue curacao, coconut milk, pineapple.

### **Selini Special**

Mastiha, tsipouro, triple sec, lime, apple, honey, cinnamon.

### **Island Mojito**

Mastiha, soda water, brown sugar, mint leaves.

### **Gaia Sangria**

Red wine aromatized with fruits and spices.

### **Mama Mia**

Mastiha, vodka, strawberry, vanilla syrup, fresh basil, lemon.

### **Hello Sunshine**

Gin, triple sec, honey syrup, orange marmalade, lemon juice.

### **Flavor March**

Grapefruit-infused tequila, agave syrup, mandarin liqueur, lime, cardamom, cherry bitters.

### **Fly with Me**

Gin, homemade bergamot syrup, creme de violette, elderflower liqueur, lemon, rhubarb bitters.

## MOCKTAILS

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### **Walk in the Forest**

Strawberry, simple syrup, lemon, mint, sprite.

### **Virgin Mojito**

Mint leaves, brown sugar, soda water, lime.

### **Pineapple's Diet**

Pineapple, vanilla syrup, lemon juice, soda.

# WHITE WINE

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Kefalonia

## **Lefkós by F Zeen**

House White. Varieties: Tsaoussi & Sauvignon Blanc. A crisp and aromatic blend. Fresh and dry with hints of tropical fruit.

## **Gentilini Notes White**

Varieties: Sauvignon Blanc & Tsaoussi. An exotic blend with aromas of citrus fruit.

## **Gentilini Robola Wild Paths**

Variety: Robola. White-green in colour with golden-yellow reflections. Aromas of citrus flowers, peach, citrus and apple. Intense but not aggressive, with satisfactory intensity and duration of aroma.

Greece

## **Tselepou Mantinia**

Variety: Moschofilero. Exceptional freshness and lively acidity. Citrus fruits and lemon flowers on the nose, with a crisp, clean finish.

## **Dio Fili**

Variety: Riesling. Semi-dry intense aromas of yellow flowers, explosive and perfectly adapted acidity, rich body and taste complexity are the elements that fix you from the first sip. Persistent and enjoyable aftertaste.

## **Armyra Skouras**

Varieties: Chardonnay & Malagousia. Aromas of ripe peach, tropical fruit such as pineapple and hints of lemon. Rich and smooth, aromas balanced by crisp acidity.

## **Malagoussia Gerovassiliou**

Varieties: Malagousia. Intense aromas of citrus and stone fruits and elegant hints of lemon blossom.

## **Chardonnay Gerovassiliou**

Variety: Chardonnay. Intense golden-yellow colour and is characterized by flavouring of honey, vanilla, ripe citrus on a background of smoke and nuts. It has a full, rich and full-bodied taste.

## **Santorini Sigalas**

Variety: Assyrtiko. A subtle nose of citrus fruit. Excellent structure with a depth of flavor and acidity. Has the distinguishing mineral taste, typical of the variety and soil of Santorini.

# ROSÉ WINE

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Kefalonia

## **Elafí by F Zeen**

House Rosé. Varieties: Syrah & Mavrodaphne. A delicate blend, dry and aromatic with hints of rose petals.

## **Gentilini Notes**

Varieties: Moschofilero & Mavrodaphne. A balanced dry rose with a bright pink colour. Aromas of rose petals and jasmine, good acidity.

Greece

## **Domaine Costa Lazaridi**

Variety: Merlot. Lively nose of red fruit like strawberry and cherry, with a hint of lemon verbena and a presence of spices. A refreshing acidity which balances the alcohol, rounded up with a pleasant fruity finish.

## **Idylle d'Achinos**

Varieties: Syrah, Grenache Rouge, Agiorgitiko. A refined fragrant composition with notes of rose on the nose. Easy to drink, cool with a nice acidity and savory intensity on the palate.

## **Alpha Estate**

Variety: Xinomavro. Fruity nose with rich expression of rose petals and strawberries. Well balanced mouth, with a full nose.

# RED WINE

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Kefalonia

## **Erithrós by F Zeen**

House Red. Varieties: Mavrodaphne & Agiorgitiko. Smooth and soft with wild berry aromas.

## **Gentilini Notes Red**

Varieties: Agiorgitiko, Syrah, Mavrodaphne. Fresh and complex on the palate with sour cherry and spicy flavours, velvety tannins and long aftertaste.

## **Gentilini Eclipse**

Variety: Mavrodaphne. An excellent expression of this grape variety. Intense aromas of red fruit with hints of licorice. Rich, complex and impressive in the mouth with soft, rounded tannins and a long and pleasant aftertaste. Matured for 12 months in oak barrels.

Greece

## **Nemea Papaioannou**

Variety: Agiorgitiko. Bright red colour with violet hues. A fruity nose with spices such as pepper and all spice, in a background of red fruit. Balanced with a nice acidity and a long, fresh aftertaste.

## **Pinot Noir Papaioannou**

Variety: Pinot Noir. Pale red color with purple hues. Intense aromas of cedar, strawberry and cherry, with nuances of tobacco, vanilla and violet. Rich and elegant with a luscious and savory aftertaste.

## **Grande Reserve Boutari 2013**

Variety: Xinomavro. A rich wine with a deep red colour and terracotta tints. The sweet aromas of dried fruit, dominated by tomato and fig, blend with the aromas of ageing, like cinnamon, vanilla, wood and spices. A potent wine, with a body characterized by an abundance of mature tannins, a result of the long ageing process. Lasting aftertaste

## **Chateau Julia Merlot Lazaridi**

Variety: Merlot. Aged in French oak barrels/ Rich red colour and has complex flavouring of small forest fruits, mint and eucalyptus on the nose. In taste it is fruity and round with strong well-worked tannins and an intense long finish.

## **Fleva Syrah Skouras**

Variety: Syrah. Deep red, rich nose palate, blackberries, mulberries, black cherries, plums. Hints of spices, truffle, black chocolate. Intensely peppery. Elaborate mouth.

## **Le Roi des Montagnes Cuvee**

Variety: Cabernet Sauvignon, Touriga Nacional, Mavrodaphni. Deep purple colour with aromas of overripe fruits such as raspberry, gooseberry, sour cherry, plum & cassis on the nose along with notes of violet, chocolate and oak. Concentrated in the mouth, well-structured with velvety tannins.

## **Ovilos Vivlia Chora**

Variety: Cabernet Sauvignon. Matured for 18 months in new oak French barrels. Pure aroma of ripe red caramel, cedar, chocolate with notes of spices and nuts. Luxurious and intense flavor with rich body, good structure, presence of tannins that give it a long aftertaste and great aging potential.

# PROSECCO

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## **Prosecco Rivata**

Variety: Glera. Light straw-yellow color, with aromatic notes of citrus, green apple and maple. In the mouth fresh, crisp, dry, balanced, with a pleasant aftertaste and fruity finish. Served as an aperitif.

# CHAMPAGNE

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## **Champagne by the Glass**

### **Veuve Clicquot Yellow Label**

Varieties: Pinot Noir, Pinot Meunier, Chardonnay. Strength and silkiness balanced with aromatic intensity. Ideal as an aperitif, and perfect as the Champagne to enjoy with a meal.

### **Ruinart Blanc de Blanc**

Variety: Chardonnay. At first very intense on the nose, with fresh fruit notes, particularly ripe citrus fruits. A second refined floral nose with notes of white flowers and fruit including white peaches and pineapple.

### **Dom Perignon Brut Vintage**

Varieties: Chardonnay & Pinot Noir. Each vintage is singular and unique, with white flowers, citrus and stone fruit on the nose and a pure, minimalist palate. Suggested as an aperitif and can also accompany seafood, cheese and fruit.

# CHAMPAGNE ROSÉ

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## **Veuve Clicquot Rosé**

Varieties: Pinot Noir, Meunier, Chardonnay. Full bodied and fruity, with flavours of ripe strawberries and cherries. Silky finish due to ageing process of minimum 3 years.

## **Ruinart Rosé**

Varieties: Chardonnay & Pinot Noir. The fullness and character of the Pinot Noir consolidates the freshness of the Chardonnay. Delicate pomegranate pink colour. Tropical fruits on the nose combine with berries, pomegranate and rose. Distinct and full palate with berries, a touch of mint and pink grapefruit.

