



GAIA MENU

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

Village Salad 12

V

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

Paired with Alfa Estate Rosé / Santorini Sigalas.

Riganada 12

V

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

Paired with Gentilini Notes Rosé / Alfa Estate Rosé.

Summer Salad 14

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.

Seasonal Char-Grilled Vegetable Salad 16

GF, V

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

Paired with Gentilini Notes White / Malagoussia Gerovassiliou.

Salmon Salad 18

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.



MEZZE FROM THE SEA

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

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 Mantinia / 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

All dips are served with our homemade flatbread.

Dipping Selection

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

Apple Tzatziki

∨
Greek yoghurt with garlic, green apples and fresh mint.

Beetroot Tzatziki

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

Black Garlic Tzatziki

∨
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

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

Fruit Selection 8 per person

GF, VG

A selection of seasonal fruit.

Lime Cheesecake

V

Served with a lime curd.

Ice Cream

Please ask your waiter for available flavours

Sorbet

Please ask your waiter for available flavours.

V

V – Vegetarian, VG – Vegan, GF – Gluten Free