



SELĪNI 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.

STARTERS

Soup Of The Day

Fresh from the garden.

Grilled Octopus

GF

Dressed with house olive oil and lemon served with fava.

Paired with Santorini Sigalas / Chardonnay Gerovassiliou.

Grilled Vegetables

GF, VG

Organic, seasonal vegetables from our garden dressed with house olive oil, oregano and marjoram.

Paired with Gentilini Notes White / Malagoussia Gerovassiliou.

Revithokeftedes

GF, V

Greek chickpea fritters with chili flakes, dill and lemon yoghurt sauce.

Paired with Malagoussia Gerovassiliou.

Graviera Saganaki

GF, V

A healthy twist on the traditional dish, Greek Graviera covered with carob

flour, coated with oats and served with a red onion jam.

Paired with Tselepou Mantinia.

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.

Chilli Prawns

GF

Grilled prawns served with a chili butter sauce, lemon and fresh parsley.

Paired with Armyra Skouras / Malagoussia Gerovassiliou.

Beef Carpaccio

GF

Dressed with lemon served with a fennel, rocket and parmesan garnish.

Paired with Papaioannou Pinot Noir / Fleva Syrah Skouras.

Calamaraki

Fried calamari with squid ink-garlic mayo served on the side.

Paired with Tselepou Mantinia / Armyra Skouras.

SALADS

Capri Salad

GF, V

A variety of seasonal tomatoes, fresh pesto sauce, black sesame seeds and buffalo mozzarella.

Paired with Gentilini Notes Rosé / Tselepou Mantinia.

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.

F Zeen Seasonal Salad

V

Seasonal vegetables fresh from the garden topped with quinoa and olives.

Chicken Quinoa Salad with Beetroot

GF

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

FISH

Please ask your waiter for more details. Price upon request.

Catch Of The Day

Ceviche

Tartar

Carpaccio

Seafood Selection Platter

MAIN DISHES

Lentil Loukoumades

VG

Vegan lentil bites with curry herbs on a bed of roasted cherry tomatoes and olives. Served with our melizanosalata dip.

Paired with Domaine Costa Lazaridi / Gentilini Notes Rosé.

Calamari

Fried calamari and char-grilled vegetables served with squid ink-garlic sauce served on the side.
Paired with Tselepou Mantinia / Gentilini Notes White.

Greek Lobster

GF
Cooked with garlic butter and parsley. Served with a choice of seasonal salad, grilled vegetables and homemade chips.
Paired with Chardonnay Gerovassiliou / Alfa Estate Rosé.

Grilled Prawns

GF
Served on a bed of mashed sweet potato alongside a fresh salad.
Paired with Idylle d'Achinos / Santorini Sigalas.

Spicy Bean Burger

VG
Kidney bean patty with cayenne pepper, chili flakes and parsley. Topped with a portobello mushroom, served with a seasonal salad and seasoned potatoes.
Paired with Riesling Dio Fili.

Beef Skewer

GF
Grilled beef skewer served with a mixed salad, F Zeen guacamole dip and sweet potato wedges.
Paired with Le Roi De Montagnes / Ovilos Vivlia Chora / Nemea Papaioannou.

Beef Fillet

GF
Served with a baked potato topped with a garlic butter, spinach and beetroot salad. Served with a peppercorn sauce on the side.
Paired with Fleva Syrah Skouras / Chateau Julia Merlot Lazaridi / Gentilini Eclipse.

Lamb Kotsi

GF
Slow cooked lamb shank with pan reduction on a bed of polenta and garden vegetables.
Paired with Chateau Julia Merlot / Gentilini Eclipse.

Greek Lemon Chicken

GF
Traditional Greek dish served with grilled vegetables and a choice of wild rice or homemade chips.
Paired with Tselepou Mantinia / Gentilini Notes Rosé.

PASTA & RISOTTO

Greek Lobster Linguine for One

Approx. 500-600gr, cherry tomatoes, chili and basil.

*Paired with Idylle d'Achinos /
Domaine Costa Lazaridi.*

Greek Lobster Linguine for Two

Cherry tomatoes, chili and basil.

Chicken Fusilli Pasta 16

Made with a tomato sauce, infused with basil, topped with olives.

*Paired with Domaine Costa Lazaridi /
Malagoussia Gerovassiliou.*

Salmon Farfalle

Smoked salmon with peas, fresh vegetables, lemon and herb mascarpone sauce.

*Paired with Idylle d'Achinos / Alfa
Estate Rosé.*

Seafood Risotto

GF

Made with King Prawns, Mussels, Calamari, Octopus and Saffron.

Paired with Santorini Sigalas.

Mushroom Risotto

GF, V

Three varieties of mushrooms, leek and spring onion. Can be made Vegan on request.

*Paired with Chardonnay
Gerovassiliou.*

SIDES

Apple Tzatziki

V

Greek yoghurt with garlic, green apples and fresh mint. Served with our homemade flatbread.

Beetroot Tzatziki

V

Fresh organic beetroot mixed with Greek yoghurt, garlic and olive oil. Served with our homemade flatbread.

Black Garlic Tzatziki

V

Black aged smoky garlic, olive oil and Greek yoghurt. Served with our homemade flatbread.



Taramosalata

Made from fish roe, lemon, olive oil, onion and bread. Served with our homemade flatbread.

Fava

VG

Made from split peas, olive oil and lemon. Served with our homemade flatbread.

Melizanosalata

VG

Smoked aubergine with florina pepper, garlic and aged balsamic vinegar. Served with our homemade flatbread.

Tirokafteri

V

Local Anthotiro and feta cheese mixes with spices, Greek yoghurt and olive oil. Served with our homemade flatbread.

F Zeen Guacamole

V

Avocado, Greek yoghurt, coriander and lime. Served with our homemade flatbread.

Seasoned Potato Wedges

GF, VG

Sprinkled with paprika and turmeric. Served with a red onion jam.

Sweet Potato Wedges

GF

Sprinkled with chili and coriander, served with a lemon yoghurt dip.

Homemade Chips

GF, VG

With the skin served with rosemary and oregano.

Paired with Malagoussia

Gerovassiliou / Domaine Costa Lazaridi.

DESSERT

Cheese Board

A Greek cheese selection including Manouri, Anthotiro-Mezithra, Yellow Cheese with Hemp and a smoked Metsovone cheese. Served with homemade thyme crackers and truffle honey.

Paired with White: Chardonnay Gerovassiliou / Armyra Skouras.

Paired with Red: Erithros by F Zeen / Pinot Noir Papaioannou.

Bitter Chocolate Choice

GF, V

A dense mousse made from 75% Valrhona bitter chocolate. Topped with crushed nuts.

Dark Chocolate Truffles

GF, VG

Made with coconut milk and the finest dark chocolate.

Affogato

GF, V

Organic Vanilla bean ice cream with espresso and amaretto.

Beetroot and Chocolate Profiterole

V

A surprising yet delicious combination. Bitter chocolate profiterole with a beetroot frosting.

Matcha Cheesecake

GF, V

Deconstructed cheesecake served with a goji berry, coconut and a toasted seed base.

Baklava

V

Served with organic vanilla ice cream.

Lemon Posset

V

With mixed dried fruit and short-bread.

Tiramisu

V

Coffee and almond sponge with mascarpone cheese.

Fruit Platter 8per person

GF, VG

A selection of seasonal fruit.

Ice Cream

Please ask your waiter for available flavours

V

Sorbet

Please ask your waiter for available flavours

V

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