



# SELINĪ POOL 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

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## Village Salad

V

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

*Paired with Alfa Estate Rosé / Santorini Sigalas.*

## Riganada

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

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.

*Paired with 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**

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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**

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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.



# DESSERT

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**Fruit Selection**

GF, VG

A selection of seasonal fruit.

**Lime Cheesecake**

V

Served with a lime curd.

**Ice Cream**

Please ask your waiter for available flavours.

V

1 scoop 6

2 scoops 10

**Sorbet**

Please ask your waiter for available flavours.

V

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