



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

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| SOUP OF THE DAY | 12 |
| Fresh from the garden. | |
| GRILLED OCTOPUS | 16 |
| Dressed with house olive oil and lemon served with fava. GF | |
| Grilled Vegetables | 12 |
| Organic, seasonal vegetables from our garden dressed with house olive oil, oregano and marjoram. GF, VG | |
| REVITHOKEFTEDES | 10 |
| Greek chickpea fritters with chili flakes, dill and lemon yoghurt sauce. GF, V | |
| GRAVIERA SAGANAKI | 12 |
| A healthy twist on the traditional dish, Greek Graviera cheese covered with carob flour, coated with oats and served with a red onion jam. V | |
| RIGANADA | 12 |
| Grilled sourdough bread served with fresh organic tomato, crumbled local feta, sprinkled with oregano and thyme. V | |
| CHILLI PRAWNS | 16 |
| Grilled prawns served with a chili butter sauce, lemon and fresh parsley. GF | |
| BEEF CARPACCIO | 18 |
| Dressed with lemon served with a fennel, rocket and parmesan garnish. GF | |
| CALAMARAKI | 12 |
| Fried calamari with a sesame seed soy dip. | |

SALADS

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| CAPRI SALAD | 14 |
| A variety of heirloom tomatoes, fresh pesto sauce, black sesame seeds and buffalo mozzarella. GF, V | |
| VILLAGE SALAD | 12 |
| Tomato, cucumber, green pepper, red onion, olives, and crumbled feta dressed with olive oil, oregano and marjoram. GF, V | |
| GREEN SALAD | 12 |
| Mixed vegetables fresh from the garden topped with quinoa and olives. VG | |
| CHICKEN QUINOA SALAD | 18 |
| Chicken fillet served with rocket, quinoa, beetroot and beans sprouts. Topped with parmesan shavings, capers, sweetcorn and basil. GF | |
| WILD GREENS | 8 |
| Served with cherry tomatoes, fennel and sliced radish. Dressed with olive oil and lemon. VG, GF | |

FISH

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

CATCH OF THE DAY

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| TUNA STEAK | 28 |
| Tuna fillet with homemade teriyaki sauce served with skordalia and fresh wild greens. GF | |

MAIN DISHES

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| LENTIL LOUKOUMADES | 16 |
| Beluga bites with curry herbs served with smoky melizanosalata cream, tomato chutney and olive paste. VG | |
| CALAMARI | 18 |
| Fried calamari and char-grilled vegetables served with squid ink-garlic sauce on the side. | |
| GREEK LOBSTER | |
| ½ kilo | 65 |
| 1 kilo | 120 |
| Cooked with garlic butter and parsley. Served with a choice of seasonal salad, grilled vegetables and homemade chips. GF | |
| GRILLED PRAWNS | 22 |
| Served on a bed of mashed sweet potato alongside a fresh salad. GF | |
| GARDEN BURGER | 16 |
| Vegetable patty with roasted sweet potatoes flavored with garlic and thyme. Served with stacked grilled vegetables and bulgur wheat salad. VG | |
| BEEF SKEWER | 24 |
| Grilled beef skewer served with a mixed salad, F Zeen guacamole dip and sweet potato rocks. GF | |
| AGED SIRLOIN STEAK TAGLIATA | |
| Price per kilo | 60 |
| Served with Perigeaux Truffle sauce. | |
| LAMB KOTSI | 30 |
| Slow cooked lamb shank with pan reduction on a bed of polenta and garden vegetables. GF | |
| GREEK LEMON CHICKEN | 25 |
| Traditional Greek dish served with grilled vegetables and a choice of wild rice or homemade chips. GF | |

PASTA & RISOTTO

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| GREEK LOBSTER LINGUINE | 65 |
| For one, approx. 500-600gr, cherry tomatoes, chili and basil. | |
| GREEK LOBSTER LINGUINE FOR TWO | 120 |
| For two, cherry tomatoes, chili and basil. | |
| BEEF PASTA | 18 |
| Homemade tagliolini pasta with beef fillet and beef tartar marinated in a fresh chilli and soya sauce, lime, onions, and chives. Topped with mozzarella burrata and an aubergine cream. | |
| SALMON FARFALLE | 16 |
| Smoked salmon with peas, fresh vegetables, lemon and herb mascarpone sauce. | |
| SEAFOOD RISOTTO | 26 |
| Made with king prawns, mussels, calamari, octopus and saffron. GF | |
| MUSHROOM RISOTTO | 18 |
| Three varieties of mushrooms, leek, spring onion and seasonal vegetables. Served with beetroot leaves and green peppers. Can be made Vegan on request. GF, V | |

SIDES

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| APPLE TZATZIKI | 8 |
| Greek yoghurt with garlic, green apples and fresh mint. Served with our homemade flatbread. V | |
| SKORDALIA | 7 |
| Garlic mashed potatoes flavored with saffron and basil oil. VG | |
| BEETROOT TZATZIKI | 8 |
| Fresh organic beetroot mixed with Greek yoghurt, garlic and olive oil. Served with our homemade flatbread. V | |

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| BLACK GARLIC TZATZIKI | 8 |
| Black aged smoky garlic, olive oil and Greek yoghurt. Served with our homemade flatbread. V | |
| TARAMASALATA | 8 |
| Made from fish roe, lemon, olive oil, onion and bread. Served with our homemade flatbread. | |
| FAVA | 8 |
| Made from split peas, olive oil and lemon. Served with our homemade flatbread. VG | |
| MELIZANOSALATA | 8 |
| Smoked aubergine with florina pepper, garlic and aged balsamic vinegar. Served with our homemade flatbread. VG | |
| TIROKAFTERI | 8 |
| Local Anthotiro and feta cheese mixes with spices, Greek yoghurt and olive oil. Served with our homemade flatbread. V | |
| F ZEEN GUACAMOLE | 8 |
| Avocado, Greek yoghurt, coriander and lime. Served with our homemade flatbread. V | |
| POTATO ROCKS | 7 |
| Marinated potatoes with infused turmeric and paprika oil. GF, VG | |
| SWEET POTATO ROCKS | 7 |
| Marinated and baked in the oven, infused with chili flakes and coriander oil. GF, VG | |
| HOMEMADE CHIPS | 7 |
| With the skin sprinkled with oregano. GF, VG | |

DESSERT

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| CHEESE BOARD | 14 |
| 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. V | |
| BITTER CHOCOLATE CHOICE | 10 |
| A dense dessert made from 75% Valrhona bitter chocolate. Topped with crushed nuts. GF, V | |
| DARK CHOCOLATE TRUFFLES | 10 |
| Made with coconut milk and the finest dark chocolate. GF, VG | |
| AFFOGATO | 12 |
| Organic Vanilla bean ice cream with espresso and amaretto. GF, V | |
| CHURROS | 12 |
| Served with bitter chocolate ganache, almonds and mango sorbet. V | |
| BAKED CHEESECAKE | 10 |
| Topped with our homemade marmalade. V | |
| VANILLA PANNA COTTA | 10 |
| Served with a lime-blueberry coulis. V | |
| BAKLAVA | 12 |
| Served with organic vanilla ice cream. V | |
| LEMON POSSET | 12 |
| With mixed dried fruit and shortbread. V | |
| TIRAMISU | 12 |
| Coffee and almond sponge with mascarpone cheese. V | |

FRUIT PLATTER

Per person. A selection of seasonal fruit. GF, VG

8

ICE CREAM

Fig | Vegan Chocolate | Charcoal | Rose Loukoumi | Tahini-Honey
Served with a charcoal cone V

1 scoop

6

2 scoops

10

SORBET

Mango Jasmine and Ginger | Pomegranate-Berry | Lemon-Basil | Watermelon V

1 scoop

4.5

2 scoops

8

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

