

Windmill Restaurant Menu 2019

Starters	€
Bread & butter	1.50
Soup of the day	7.50
Fresh spinach with baked beetroot, walnuts, goat's cheese & pomegranate, served with a bio-honey vinaigrette (v)	8.50
Carpaccio of beef, white truffle olive oil	8.50
Pan-fried garlic king prawns, sundried tomato bruschetta (f)	13.50
Potato rostie with grilled asparagus pancetta with sage cream	9.50
Mixed leaves salad with king prawns, avocado, cherry tomatoes with a sweet chilli parmesan vinaigrette (f)	11.50
Potato rostie with grilled asparagus porchetta with sage cream	9.50
Fried calamari parmesan crumb served with remoulade sauce (f)	10.50
Fishcakes with mixed salad with aioli dip	10.00
Green salad with lettuce, iceberg, beetroot leaves, quinoa, oven baked tomatoes, chicken & caramelised tomato vinaigrette	12.50
Special starter of the day	12.00

(v) vegetarian (f) frozen

Main courses	€
Chargrilled fillet of beef with asparagus & potato noisette	27.00
<i>Choice of sauce</i> Peppercorn Jack Daniel's & sour cherry Red wine & tarragon	
Sous Vide chicken fillet tagilata, with freshly made cous cous and black truffle vinaigrette	20.50
Grilled smoked Ribeye pork steak served with double baked potatoes, with a sweet & spicy Jack Daniel's sauce	19.50
Slow cooked lamb shank with mashed potato, espagnol sauce with smoked peppers & mushrooms	21.50
Gremolata spiced salmon fillet with bulgur wheat, freshly selected seasonal vegetables & herbs	22.00
Risotto with peas, spinach, asparagus & parmesan (v)	17.50
Tender strips of beef fillet served with crushed potato with sweet & spicy Jack Daniel's sauce	22.50
Oven baked aubergine, stuffed with fresh vegetables & gradinated feta (feta optional) (v)	14.50
Orange pepper flavoured sea bass served with Milanese risotto	23.50
Original carbonara, fresh pappardelle with guanciale, black truffle, pecorino and egg yolk	17.00
Special main of the day	23.00
Side orders	
Buttered new potatoes	4.50
Oven roasted lemon & olive oil potatoes with herbs	4.50
Seasonal vegetables	4.50
Side salad	4.00
Rocket & parmesan	5.00
Dauphinoise potatoes	5.00
Extra sauce (each)	2.50

(v) vegetarian (f) frozen

Desserts	€
Homemade chocolate brownie & ice cream	8.50
Banoffi pie	8.50
Blue cheese with crackers & port	9.00
Crème brûlée with fruit	8.50
Chocolate sphere with vanilla ice cream centre & brownie chunks, served with raspberry ganache	8.50
Special dessert of the day	8.50

CHAMPAGNE, SPARKLING WINE & WINE

Champagne	€
Moët & Chandon	95.00
Moët Rosé	115.00
Veuve Clicquot	120.00

Sparkling wine	€
Prosecco (glass)	7.50
Prosecco rosé	29.50
Prosecco white	27.50

White wine	€
House wine (glass)	5.00
Sauvignon / Chardonnay (glass)	7.50
House wine Senario	16.00
Chardonnay Bottega Vinai <i>Grape Chardonnay 2015</i>	28.50
Sauvignon Blanc ERGO <i>Grape Sauvignon Blanc</i>	26.00
Apostolakis Estate Bio <i>Grape Roditis/Ungni Blanc/Asyrtiko</i>	22.00
Anosis Lantides wines Moschofilero	21.00
Techi Alypias – Wine Art <i>Grape Asyrtiko / Sauvignon Blanc</i>	32.00
Tauro (Apostolakis Estate) <i>Grape Malaguzia / Asyrtiko</i>	25.00
Rosé wine	€
House wine (glass)	5.00
House wine Senario	17.00
Blush Little Ark / Apostolakis (glass)	7.50
Apostolakis Estate Bio	24.00
Little Ark Blush Lantides wines	28.00
Domaine Sainte Maria, France <i>Cinsault, Grenache, Syrah, Carignan, Cabernet</i>	38.00

Red wine	€
House wine (glass)	5.00
Merlot / Pinot Noir (glass)	8.00
House wine Versus	18.00
Nemea Lantides wines <i>Grape Agriorgitiko</i>	24.50
Merlot Aenaon <i>Grape Merlot</i>	28.50
Cabernet Sauvignon Goldvine <i>Grape Cabernet Sauvignon</i>	27.50
Pinot Noir Bio Papaioannou <i>Grape Pinot Noir</i>	32.50
Apostalakis Estate Bio <i>Grape Syrah / Ximomavro</i>	24.50

Soft drinks	€
Soft drinks	3.50
Mineral water 1ltr	3.00
San Pellegrino 750ml	4.50
Coffee (We serve Nespresso® Coffee)	€
Cappuccino	4.00
Filter	4.00
Espresso	4.00
Latte	4.00
Hot chocolate	4.00
Liqueur coffee	10.00
Tea	3.50
Beer & Cider (all 330ml)	€
Beer	
Fix	4.00
Mythos	4.00
Alpha	4.00
Strongbow cider	5.00

Spirits (includes mixers)	€
Whiskey Gin Vodka	8.00
Bombay Sapphire Gin	8.50
Bacardi Superior	8.50
Aperitifs	7.00
Baileys Irish Cream	7.00
Jack Daniel's	9.00
Premium spirits	9.00
Manifesto Grego (and Tsipouro)	7.50
Liqueurs	9.00
Ouzo	6.00
Metaxa 3*	6.00
Metaxa 5*	8.00
Cognac (Remy / Hennessey)	10.00
Cocktails	12.00
Special gin	12.00

Our dishes subject to seasonal availability.

Dishes could contain traces of nuts, dairy, gluten or other allergens.

Dietary requirements catered for with prior notice.

We use olive oil in our salads, and vegetable oil & fresh dairy butter in our cooking.

All dishes included VAT and taxes. VAT is 24%. Prices and dishes are subject to change and availability.

We accept Visa & MasterCard.

Service is not included in our charges and no service is added to your bill.

Owner K McCann-Tassos