

THE WINDMILL RESTAURANT MENU

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| Bread with butter and herbs | € 2.00 |
| Salads | |
| Greek salad Feta mousse, olive crumble, pickled onion, carob dako and herb vinaigrette (v) | 10.50 |
| Mixed leaf green salad with king prawns, avocado, cherry tomatoes & sweet chilli vinaigrette | 12.50 |
| Starters | |
| Soup of the day | 7.50 |
| Carpaccio of beef, flavoured with white truffle olive oil | 9.50 |
| Pan-fried garlic & chilli king prawns, sundried tomato bruschetta (f) | 13.50 |
| Bao bun mix (Tempura king prawn, falafel) (f) | 13.50 |
| Fried calamari with Parmesan crumb and remoulade sauce (f) | 10.50 |
| Eggplant Parmigiana with Parmesan espuma (v) | 9.50 |

| Main Courses | € |
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| Chargrilled fillet of beef with potato purée Choice of sauce – Jack Daniel's Peppercorn | 27.50 |
| Chicken fillet tagliatelle with vegetable couscous and black truffle vinaigrette | 19.50 |
| Grilled smoked pork ribeye steak with Jack Daniel's sauce with double baked baby potatoes | 19.50 |
| French cut rack of lamb with Aeginan pistachio crust, served with celeriac purée and Espagnole sauce (f) | 23.00 |
| Salmon fillet with beetroot purée, vegetables, fennel fronds and citrus foam | 22.00 |
| Sea bass fillet served with beetroot risotto with goat's cheese quenelle | 22.50 |
| Risotto with chicken, Shimeji mushrooms, mascarpone cheese espuma, flavoured with truffle olive oil | 19.00 |
| Italian Carbonara with fresh tagliatelle | 17.00 |
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| Sides | |
| Noisette baby potatoes | 4.50 |
| Dauphinoise potatoes | 5.50 |
| Seasonal vegetables | 4.50 |
| Oven roasted potatoes with lemon, olive oil and herbs | 4.50 |
| Rocket with Parmesan | 5.00 |
| Extra sauce | 2.50 |

| Desserts | € |
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| Home-made chocolate brownie & ice cream | 8.50 |
| Banoffee Pie | 8.50 |
| Port with cheese and biscuits | 9.00 |
| Crème Brûlée flavoured with Espresso coffee | 8.50 |
| Chocolate sphere with vanilla ice cream centre and brownie chunks served with chocolate ganache | 9.00 |

Coffee (We serve Nespresso® Coffee)

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| Cappuccino | 3.50 |
| Filter | 3.50 |
| Espresso | 3.50 |
| Latte | 3.50 |
| Liqueur coffee | 10.00 |
| Tea | 3.50 |

(f) frozen ingredient/s

(v) vegetarian

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 BottegaVinai
Grape Chardonnay 2015 28.50

Sauvignon Blanc ERGO
Grape Sauvignon Blanc 26.00

Apostolakis Estate Bio
Grape Roditis/Ungni Blanc/Asyrtiko 22.00

Stony Cape (South Africa)
Grape Chenin Blanc 22.00

TechiAlypias – Wine Art
Grape Asyrtiko / Sauvignon Blanc 32.00

Tauro (Apostolakis Estate)
Grape Malaguzia / Asyrtiko 25.00

Rosé wine €

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| 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 Costa Lazaridi Merlot Blush | 33.00 |

Red wine €

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| House wine (glass) | 5.00 |
| Merlot / Pinot Noir (glass) | 8.00 |
| House wine 5 Sense | 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> | 7.50 |
| Pinot Noir Bio Papaioannou <i>Grape Pinot Noir</i> | 32.50 |
| Apostalakis Estate Bio <i>Grape Syrah /Ximomavro</i> | 24.50 |

Soft drinks €

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| Soft drinks | 3.00 |
| Mineral water 1ltr | 3.00 |
| San Pellegrino 750ml | 4.50 |

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| Beers & Ciders (all 330ml) | € |
| Fix | 4.00 |
| Mythos | 4.00 |
| Alpha | 4.00 |
| Strongbow cider | 5.00 |
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| Spirits (includes mixers) | € |
| Whiskey Gin Vodka | 8.00 |
| Bombay Sapphire Gin | 8.50 |
| Bacardi Superior | 8.50 |
| Aperitifs | 7.00 |
| Baileys Irish Cream | 8.00 |
| 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) | 2.00 |
| Cocktails | 12.00 |
| Special gin | 12.00 |

Our dishes are 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 & drinks included VAT and taxes. 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