

# THE WINDMILL RESTAURANT MENU

Warm bread	€ 2.50
<b>Starters</b>	
Soup of the day	8.50
Greek salad - Feta mousse, olive crumble, pickled onion, carob dako and herb vinaigrette (v)	12.00
Mixed leaf green salad with king prawns, avocado, cherry tomatoes & sweet chilli vinaigrette	14.00
Carpaccio of beef flavoured with white truffle olive oil	12.50
Pan-fried garlic & chilli king prawns, sun-dried tomato bruschetta (f)	14.50
Stuffed mushrooms with sun-dried tomatoes & smoked pancetta	10.50
Fried calamari with Parmesan crumb and remoulade sauce (f)	12.50
Salmon tartare with beetroot and avocado	13.00
Special of the day	

## Main Courses

€

Chargrilled fillet of beef with fondant potato and asparagus Choice of sauce – Jack Daniel's   Peppercorn	32.00
Chicken fillet with vegetable couscous and black truffle vinaigrette	22.00
Grilled smoked pork ribeye steak with Jack Daniel's sauce with double baked baby potatoes	21.50
Slow cooked lamb shank with potato purée, espagnol sauce with smoked peppers and mushrooms (f)	23.50
Gremolata spiced salmon fillet with bulgur wheat and vegetables	23.00
Sea bass fillet served with beetroot risotto, goats cheese quenelle and beetroot chips	24.00
Risotto with chicken, shimeji mushrooms, mascarpone cheese espuma, flavoured with truffle olive oil	23.00
Carbonara with fresh tagliatelle (egg yolk, pecorino, parmesan, guanciale, truffle paste)	19.50
Oven baked aubergine, stuffed with vegetable ragu and gradinated feta (feta optional) (v)	17.00
Special of the day	

## Sides

Noisette baby potatoes	5.00
Dauphinoise	6.00
Seasonal vegetables	5.00
Oven roasted potatoes with lemon, olive oil and herbs	5.50
Rocket with Parmesan	5.00
Extra sauce	3.00

<b>Desserts</b>	€
Home-made chocolate brownie with vanilla ice cream	9.00
Banoffee Pie	9.00
Port with blue cheese and biscuits	13.00
Crème Brûlée flavoured with Espresso coffee	8.50
Chocolate sphere with vanilla ice cream centre and brownie chunks served with chocolate ganache	11.50

**Hot drinks** (We serve Nespresso® Coffee)

Cappuccino	4.50
Filter	3.50
Espresso	3.50
Latte	4.50
Liqueur coffee	11.00
Tea	3.50

(f) frozen ingredient/s  
(v) vegetarian

## CHAMPAGNE, SPARKLING WINE & WINE

<b>Champagne</b>	€
Moët & Chandon	110.00
Moët Rosé	125.00
Veuve Clicquot	130.00
<b>Sparkling wine</b>	
Prosecco (glass)	8.50
Prosecco Rosé	33.00
Prosecco White	32.00
<b>White wine</b>	
House wine (glass)	6.00
Sauvignon / Chenin Blanc (glass)	8.50
House wine Senario	17.00
Apostolakis Estate Bio <i>Grape Roditis/Ungni Blanc/Assyrtiko</i>	23.00
Stony Cape (South Africa) <i>Grape Chenin Blanc</i>	23.50
Tauro (Apostolakis Estate) <i>Grape Malaguzia / Assyrtiko</i>	27.00
Karipidis <i>Grape Sauvignon Blanc</i>	31.00
Muses Estate 9 <i>Grape Assyrtiko/Trebbiano/Sauvignon)</i>	20.00
Ampeloeis – Folia <i>Grape Chardonnay</i>	28.00
Mount Nelson (New Zealand) <i>Grape Sauvignon Blanc</i>	40.00

<b>Rosé wine</b>	€
House wine (glass)	6.50
House wine Senario	18.00
Blush Little Ark / Apostolakis (glass)	8.50
Apostolakis Estate Bio	27.00
Little Ark Blush Lantides wines	31.00
Karipidis Pink Pull	34.00
Idylle - La tour Melas (D'achinos)	38.00

<b>Red wine</b>	
House wine (glass)	6.50
Merlot / Pinot Noir (glass)	8.50
House wine 5 Sense	19.00
Nemea Lantides wines <i>Grape Agriorgitiko</i>	25.50
Merlot Aenaon <i>Grape Merlot</i>	29.50
Cabernet Sauvignon Goldvine <i>Grape Cabernet Sauvignon</i>	28.50
Pinot Noir Bio Papaioannou <i>Grape Pinot Noir</i>	33.50
Apostalakis Estate Bio <i>Grape Syrah /Ximomavro</i>	25.50
Zuccardi A Malbec Argentina	39.50

<b>Soft drinks</b>	€
Soft drinks	3.50
Mineral water 1ltr	3.00
San Pellegrino 750ml	5.00
<b>Beers &amp; Ciders (all 330ml)</b>	€
Fix	4.50
Mythos	4.50
Alpha	4.50
Strongbow cider	5.50
Repi (Skiathos beer)	5.50

<b>Spirits</b> (includes mixers)	€
Whiskey   Gin   Vodka	9.00
Bombay Sapphire Gin	9.50
Bacardi Superior	9.50
Aperitifs	7.50
Baileys Irish Cream	9.00
Jack Daniel's	10.00
Premium spirits	10.00
Manifesto Grego (and Tsipouro)	8.50
Liqueurs	10.00
Ouzo	6.50
Metaxa 3*	6.50
Metaxa 5*	8.50
Cognac (Remy / Hennessy)	13.00
Cocktails	13.00
Special gin	13.00

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 due to availability and costs.

We accept Visa & MasterCard.

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

Owner K McCann-Tassos