

# THE WINDMILL RESTAURANT MENU

Warm bread and butter with herbs € 2.50

## Starters

Soup of the day 8.50

Carpaccio of beef flavoured with white truffle olive oil 13.00

Pan-fried garlic & chilli king prawns,  
sun-dried tomato bruschetta (f) 14.50

Salmon tartare with beetroot and avocado 13.00

Fried calamari with Parmesan crumb  
and remoulade sauce (f) 12.50

Stuffed mushrooms with sun-dried tomatoes  
& smoked pancetta 10.50

Feta sticks with watermelon and spearmint glaze 11.50

Please ask us about our special of the day

## Salads

Greek salad (feta mousse, olive crumble, pickled onion,  
carob dako and herb vinaigrette) 13.50

Mixed green leaf salad with king prawns, avocado, cherry  
tomatoes and sweet chilli vinaigrette 14.50

Sous vide chicken salad with quinoa, mixed green leaf  
salad and cherry tomato vinaigrette 14.00

## Main Courses

€

Chargrilled fillet of beef with fondant potato and asparagus  
Choice of sauce – Jack Daniel's | Peppercorn 33.00

Sous Vide 45-day dry aged Sirloin steak with  
celeriac purée and broccoli  
Choice of sauce – Jack Daniel's | Peppercorn 32.50

Chicken fillet with vegetable couscous  
and black truffle vinaigrette 22.50

Grilled smoked pork ribeye steak with Jack Daniel's sauce  
with double baked baby potatoes 22.00

Slow-cooked lamb shank with potato purée, and espagnol  
sauce (smoked peppers and mushrooms) (f) 24.50

Gremolata spiced salmon fillet and vegetable bulgur  
wheat 24.00

Sea bass fillet served with beetroot risotto,  
goat's cheese quenelle 24.50

Risotto with chicken, shimeji mushrooms,  
mascarpone cheese espuma, with truffle olive oil 23.00

Risotto gemista with vegetables, a variety of aromatic  
herbs and feta cheese mousse 21.50

Beef fillet lasagne 'a la minute' with parmesan espuma  
23.00

Oven-baked zucchini, stuffed with vegetable ragu  
and gradinated feta (feta optional) (v) 17.50

Please ask us about our special of the day

## Side dishes

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

(f) frozen ingredient/s

(v) vegetarian

## Desserts

€

Home-made chocolate brownie with  
Madagascar vanilla flavoured ice cream 9.00

Banoffee pie, made with Choux buns,  
banana ice cream and salted butterscotch 9.50

Crème Brûlée flavoured with Madagascar vanilla  
flavoured ice cream and pear sorbet 10.00

Chocolate sphere with vanilla ice cream centre and  
brownie chunks served with chocolate ganache 11.50

Tiramisu 10.50

Please ask us about our special of the day

## 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

## 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

## White wine

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
Ergon Lantides <i>Grape Sauvignon</i>	27.50
Techni Alipas <i>Grape Sauvignon Blanc &amp; Assyrito</i>	37.50

<b>Rosé wine</b>	€
House wine (glass)	6.50
Blush Little Ark / Apostolakis (glass)	8.50
House wine Senario	18.00
Apostolakis Estate Bio	27.00
Little Ark Blush Lantides wines	31.00
Techni Alipias Rosé <i>Grape Cabernet Sauvignon, Merlot, Nebbiolo, Sanqiuouse</i>	40.00
Kyr Yianni Paragka Flowers Rosé	25.00

## Red wine

House wine (glass)	6.50
Merlot / Pinot Noir (glass)	8.50
House wine 5 Sense	19.00
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
Kyr Yianni Naoussa	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 / Hennessey)	13.00
Cocktails	13.00
Special gin	13.00

Our dishes are subject to seasonal availability.

We cannot fully guarantee that our food and drinks are completely allergen free due to the use of shared equipment, a very small preparation area and service of our dishes. There is a risk of cross-contamination of allergens in dishes that do not normally contain traces of nuts, dairy, gluten or other allergens.

**Dietary requirements are 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