

GAIA DINNER

AN OPEN GRILL ODYSSEY

FOCACCIA

On the charcoal

RAW

ROCK OYSTERS

Fermented cucumber

YELLOW TAIL TUNA TARTARE

Greek salad aromas

SEA BASS CEVICHE

Tzatziki gazpacho, avocado

CURED SEA BREAM

Green olive purée, apple and fennel

CHARCUTERIE + CHEESE

PORCHETTA

Smoked paprika aioli, anchovies, crispy capers

HALLOUMI

Black sesame seeds, honey, truffle V

TALAGANI CHEESE

Plums, rakomelo sauce V

BURRATA

Sourdough toast, grilled pears, crushed walnuts V

VEGETABLES + SALADS

HERITAGE BEETROOT

Raspberries, almonds VG

GALOTYRI CHEESE

Cherry tomatoes vine, extra virgin olive oil, smoked salt V

CAULIFLOWER

Peanut tahini sauce, pomegranate, coriander VG

HEIRLOOM BABY CARROTS

Vegan yoghurt, hazelnut salsa verde, sesame seeds VG

COURGETTE

Whipped feta cheese, harissa, tomato and ginger relish V

LEEKS

Gorgonzola, pickled celery, crushed pecans V

FROM THE LAND

DUROC PORK CHOP

Borettane onion, salsa verde

CHICKEN POUSSIN

Wild greens, chicken and brown butter sauce

PORK IBERICO GYROS

Red pepper sauce, tzatziki, flat bread

PICANHA STEAK ASADO

Harissa yogurt, grilled piquillo peppers

LAMB KEBAB

Tomato chutney, Greek hummus, pine nuts

CHICKEN SOUVLAKI

Lemon-olive oil dressing, herb yoghurt

BEEF FILLET KONTOSOUVLI

Roasted plum tomato

SPECIAL CUT OF THE DAY

FROM THE SEA

OCTOPUS

Tomato salsa, lemon aioli

MONKFISH TAIL

Brown butter caper sauce

TIGER PRAWNS

Lemon butter, white wine and olive oil dressing, chili

SQUID

Skordalia, salsa verde

BUTTERFLY SEA BREAM

Acqua pazza sauce

SCALLOPS

N'duja butter, pangrattato

CATCH OF THE DAY

SIDES

HOMEMADE CHIPS VG, GF

SAUTÉD BOSTANI VG

MASHED POTATO V

SALSA VERDE SAUCE VG, GF

PIQUILLO PEPPER SAUCE

PEPPERCORN SAUCE GF

DESSERT

ALMOND CAKE

Cognac, crème anglaise V, GF

BURNT MATCHA CHEESECAKE V

TOFU CHOCOLATE CREAM

Passion fruit sorbet VG, GF

HOMEMADE ICE CREAM + SORBET SELECTION

WELLNESS DRINKS

COFFEE

CACAO ICED COFFEE

Double espresso, banana, almond milk, cacao. Energising, potassium, magnesium.

CACAO-COCO ICED COFFEE

Double espresso, banana, coconut milk, almond butter, cacao, dates, walnuts, coffee beans. Energising, essential fats, potassium, magnesium.

MATCHA ICED LATTE

Matcha green tea, coconut milk, honey. High in antioxidants, good for brain function.

JUICES

CLEANSE SHOT

Ginger, lime, lemon, cayenne pepper

ANTIBACTERIAL + DIGESTIVE SHOT

Green apple, oregano, honey

FRESH ORANGE

FRESH GRAPEFRUIT

FRESH BEETROOT – APPLE

SEASONAL FRUIT BLEND

A seasonal selection of fruit combined in our juicer.

SUMMER GREEN

Pineapple, cucumber, mint, lime. Anti-Inflammatory and helps digestion.

CARROT, TURMERIC + GINGER

Lemon, ginger, pineapple, turmeric, carrot. Energising, anti-inflammatory.

HERBAL RETREAT

Mint, basil, ginger, lemon, cucumber, cayenne pepper (optional). Metabolises fat, good for metabolism.

TAILOR MADE

Customise your fresh juice, ingredients subject to availability.

SMOOTHIES

ABSOLUT GREEN DETOX

Baby spinach, green apple, cucumber, ginger, almond milk, lemon juice, honey. Natural detoxifier.

AÇAÍ REJUVENATOR

Mango, Raspberries, banana, acai berry, almond butter, almond milk, oats. Rejuvenating, packed with vitamins + antioxidants.

THE ULTIMATE CHOCO SMOOTHIE

Almond milk, coconut milk, avocado, banana, cacao, cacao nibs. Iron + magnesium

BLUEBERRY YOGHURT

Blueberries, almond milk, honey, oats, cinnamon, vanilla, almond butter, flaxseeds, Greek yoghurt. Antioxidants, stabilizes blood sugar

THE BEE

Almond milk, banana, bee pollen, honey, tahini, cinnamon, Greek yoghurt. Protein, amino acids + vitamins.

TROPICAL SUPERFOOD

Spinach, banana, pineapple, almond butter, baobab, spirulina. Immune support, protein, essential fats.

TAILOR MADE SMOOTHIE

Customise your fresh smoothie, ingredients subject to availability.

HERBAL TEAS

FRESH MINT

Handpicked from our garden. Good for soothing the digestive system. Naturally caffeine-free.

FASKOMILO

Organic local sage. Anti-inflammatory helps to balance the body's systems, anti-bacterial. Naturally caffeine-free.

VOUNO

Organic Greek mountain tea (iron wort). Earthy, slightly sweet tasting. Good for digestive health, natural antioxidants. Boosts the immune system, reduces inflammation and can help to reduce blood pressure. Naturally caffeine-free.

GAIA

Hibiscus, verbena, dandelion. A detoxifying blend for the liver, high in vitamin C and antioxidants, supports the eliminatory systems of the body. Naturally caffeine-free.

OLYMPUS

Fennel, stinging nettle, thyme, mountain tea, sage, chamomile. A detoxifying blend, helps with digestion, inflammation and boosts the immune system. Naturally caffeine-free.

MASTICA

Green tea, mastic, almond flakes, rose buds. Mastic has a musky aroma with flavours of pine and wood. Helps with digestion. The smooth taste pairs perfectly with the fullness of the almond and is softened with the delicate aroma of rose. Contains caffeine.

DRINKS

COFFEE

ESPRESSO
DOUBLE ESPRESSO

CAPPUCCINO
DOUBLE CAPPUCCINO

LATTE

GREEK COFFEE
DOUBLE GREEK COFFEE

FREDDO ESPRESSO
FREDDO CAPPUCCINO

MOCHA

FRAPPÉ
FRAPPÉ WITH ICE CREAM

CHOCOLATE
Hot or Cold

WATER

WATER
250ml | 1lt

SPARKLING WATER
250ml | 750ml

MILKSHAKES

PLEASE ASK YOUR WAITER FOR FLAVOURS

SOFT DRINKS

COCA COLA

Original | Zero 250ml

FANTA

Orange | Lemon 250ml

SPRITE

250ml

RED BULL

250ml

SODA WATER, TONIC WATER

250ml

HOMEMADE LEMONADE

PINK GRAPEFRUIT SODA

200ml

MANDARIN AND BERGAMOT SODA

200ml

AEGEAN TONIC

200ml

GINGER BEER

200ml

MASTIQUA

Lemonada | Cucumber | Sour Cherry 330ml

BEER + CIDER

STELLA ARTOIS DRAFT

330ml, 500ml

HEINEKEN

330ml

MAMOS

330ml

FIX 0%

330ml

KEFALONIAN RED ALE

330ml

NISSOS 7 BEAUFORT DARK

330ml

CORONA

330ml

MILOKLEFTIS CIDER

330ml

COCKTAILS

SIGNATURE COCKTAILS

HERA

Rum, skinos mastiha, orgeat syrup, pineapple, citrus

CHLOI

Dark rum, orange curacao, chili syrup, salted caramel cordial, mango, passion fruit, citrus

PARIS

Vodka, cranberry, passion fruit, syrup, citrus

LYRA

Mezcal, orange curacao, mango, chili syrup, citrus

EROS

Vodka, crème de mure, blueberry, vanilla syrup, citrus

ASTERIA

Vodka, lychee, italicus, vanilla cordial, citrus

ZOI

O/purist, cucumber syrup, basil, citrus, soda water

IOLI

Gin, ginger syrup, citrus, kumquat foam, mandarin, vanilla

ARCHOS

Smoked whiskey, honey, citrus, ginger beer

ATLAS

Tequila, peach liquor, vanilla syrup, mango, citrus

CLASSIC COCKTAILS

We will be happy to expertly craft any classic cocktails for you

PREMIUM COCKTAILS

Classic cocktails crafted with premium alcohol, price will depend on the spirit.

SIGNATURE MOCKTAILS

SOLON

Tanqueray 0%, Pineapple, Mandarin, Salted Caramel, Citrus, Soda Water

CALISTA

Seedlip Grove 42, Strawberry, Vanilla, Citrus, Soda Water

HECTOR

Seedlip Spice 94, Cinnamon, Citrus, Tonic Water

SPRITZ + LOW-A.B.V

CALLIOPE

Italicus, Dry Vermouth, Prosecco, Soda Water

HESTIA

Skinos Mastiha, Prosecco, Soda Water

NYX

Amaro Montenegro, Rosso Vermouth, Tonic Water

SPIRITS

VODKA

STOLI

TITOS

CÎROC

BELVEDERE

GREY GOOSE

BELUGA

GIN

BEEFEATER

PLYMOUTH

BOMBAY STAR

TANQUERAY NO. 10

HENDRICK'S

G-VINE

GRACE GIN

ROKU

MONKEY 47

RUM + CACHAÇA

BACARDI GOLD
MALIBU
BACARDI CARTA NEGRA
SAILOR JERRY SPICED
PLANTATION ORIGINAL DARK
HAVANA CLUB 7 Y.O.
DIPLOMATICO RESERVA EXCLUSIVA
SAGATIBA PITU
ZACAPA 23
DON PAPA 10Y.O.

TEQUILA MEZCAL

EL JIMADOR BLANCO
EL JIMADOR REPOSADO
MEZCAL VERDE MOMENTO
DON JULIO BLANCO
DON JULIO REPOSADO
DON JULIO ANEJO
CASAMIGOS BLANCO
CASAMIGOS REPOSADO
CASAMIGOS ANEJO
DON JULIO 1942
CLASE AZUL REPOSADO

WHISKEY

JAMESON
BULLEIT BOURBON
JACK DANIEL'S
JOHNNIE WALKER BLACK LABEL
TALISKER 10 YEARS
CARDHU
NIKKA WHISKEY FROM THE BARREL
MACALLAN 12 YEARS
LAGAVULIN 16 YEARS

COGNAC + BRANDY

METAXA 7*
HENNESSEY V.S
COURVOISIER V.S
REMY MARTIN V.S.O.P

LIQUER + APERITIF

APEROL
CAMPARI
AMARETTO
BAILEY'S
KAHLUA
FRANGELICO
SAMBUCA WHITE
APPLE SOURZ
COINTREAU
SOUTHERN COMFORT

DIGESTIF

LIMONCELLO
JÄGERMEISTER
AVERNA
AMARO MONTENEGRO

GREEK DIGESTIF

OUZO 12
TSIPOURO TSILILIS
O/PURIST
SKINOS MASTIHA
DARK CAVE TSILILIS

VERMOUTH

OTTO'S ATHENS VERMOUTH
MARTINI BIANCO
MARTINI ROSSO
MARTINI DRY
PUNT E MES
ANTICA FORMULA ROSSO

NON-ALCOHOLIC SPIRITS

TANQUERAY 0%
SEEDLIP GROVE 42
SEEDLIP SPICE 94

WINE x GLASS

SPARKLING

ARGENGI PROSECCO SUPERIORE DOCG MILESMATO BRUT NV
Veneto, Bianchetta, Glera, Perera

WHITE

LEFKÓS BY F ZEEN

SCLAVOS LACOMATIA
Kefalonia, slopes of Aenos, Robola

HARITATOS VINEYARD TYPALDO
Kefalonia, Muscat

SARRIS WINERY V FOR VOSTILDI
Kefalonia, Vostilidi

ROSÉ

ELAFRÍ BY F ZEEN

LA TOUR MELAS IDYLLE D'ACHINOS
Fthiotida, Grenache, Syrah, Agiorgitiko

RED

ERITHRÓS BY F ZEEN

DOMAINE ZAFEIRAKIS LIMNIONA NEW AGE
Tyrnavos, Limniona

SCLAVOS MONAMPELES
Kefalonia, Movrodaphne

OENOPS XINOMAVRO
Drama, Xinomavro

DESSERT

HARITATOS VINEYARD JOYA
Kefalonia, Muscat

WINE x BOTTLE

SPARKLING

DOMAINE GLINAVOS DEBINA Ioannina, Zitsa, Debina

DOMAINE KARANIKA

Macedonia, Amynteo, Xinomavro, Limniona

ARDENGHI PROSECCO SUPERIORE DOCG MILLESIMATO BRUT NV

Veneto, Bianchetta, Glera, Perera

WHITE

LEFKÓS BY F ZEEN

ZACHARIS LEXIS

Peloponnese, Nemea, Kydonitsa

FOUNDI ESTATE TRYGIAS BLANC DE NOIR

Naousa, Xinomavro

GENTILINI NOTES

Kefalonia, Sauvignon Blanc

DOMAINE SKOYRAS SALTO WILD YEAST

Peloponnese, Argos, Moschofilero

AVANTIS ESTATE LENGA

Evvoia, Gewurztraminer

DOMAINE HATZIMICHALIS

Stereia Ellada, Atalanti, Assyrtiko, Sauvignon Blanc

DOMAINE TSELEPOS BLANC DE GRIS

Mantineia, Moschofilero

KITRVS

Pieria, Malagouzia

PETRAKOPOULOS WINERY

Kefalonia, Slopes of Aenos, Robola

HARITATOS VINEYARD TYPALDO

Kefalonia, Muscat

OENOPS

Drama, Kidonitsa

SCLAVOS LACOMATIA

Kefalonia, Slopes of Aenos, Robola

DOULOUFAKIS ASPROS LAGOS

Crete, Kidonitsa

SARRIS V

Kefalonia, Vostilidi

MYLONAS WINERY CUVÉE VOUNO

Attica, Savatiano

ARTEMIS KARAMOLEGOS WINERY PYRITIS

Santorino, Assyrtiko

ROSÉ

ELAFRÍ BY F ZEEN

GENTILINI NOTES

Kefalonia, Moschofilero, Syrah

HARITATOS ROSE

Kefalonia, Mavrodaphne

DOMAINE MIGAS ROSE

Tyrnavos, Muscat

LA TOUR MELAS IDYLLE D'ACHINOS

Fthiotida, Grenache, Syrah, Agiorgitiko

PETRAKOPOULOS ROZ

Kefalonia, Mavrodaphne

RED

ERITHRÓS BY F ZEEN

GENTILINI NOTES

Kefalonia, Agiorgitiko, Mavrodaphne

PAPAIOANNOU NEMEA

Peloponnese, Nemea, Agioritiko

SCLAVOS MONAMPELES

Kefalonia, Mavrodaphne

OENOPS XINOMAVRO

Drama, Xinomavro

DOMAINE ZAFEIRAKIS NEW AGE

Tyrnavos, Limniona

ANATOLIKOS FINE MAVROUDI

Avdira, Mavroudi

THYMIOPOULOS TERRA PETRA

Rapsani, Krasato, Xinomavro, Stavroto

EXCLUSIVE TO GAIA

WILD ROCK

New Zealand, Marlborough, Sauvignon Blanc

PASCAL JOLIVET

France, Loire, Sauvignon Blanc

CHÂTEAU D'ESCLANS WHISPERING ANGEL

France, Provence, Grenache, Cinsault, Syrah, Carignan, Vermentino

PENFOLDS BIN 28 KALIMNA

South Australia, Shiraz

DOMAINE WEINBACH GRAND CRU

France, Alsace, Schlossberg, Riesling

ZUCCARDI CONCRETO

Argentina, Mendoza, Malbec

OLIVIER LEFLAIVE CHABLIS LES DEUX RIVES

France, Chablis, Chardonnay

CHÂTEAU MEYNEY

France, Bordeaux, Sait Estephe, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit, Verdot

DESSERT

HARITATOS JOYA

Kefalonia, Muscat

ARGYROS VINSANTO 4 Y.O

Santorini, Episkopi Gonia, Assyrtiko, Athiri, Aidini

CHAMPAGNE

MOËT & CHANDON IMPERIAL BRUT NV
Chadonnay, Pinot Meunier, Pinot Noir, 200ml

VEUVE CLICQUOT BRUT NV
Chardonnay, Pinot Meunier, Pinot Noir

RUINART BLANC DE BLANCS NV
Chardonnay

DOM PERIGNON BRUT 2012
Chardonnay, Pinot Meunier, Pinot Noir

MOËT & CHANDON ROSÉ IMPERIAL
Chardonnay, Pinot Meunier, Pinot Noir

VEUVE CLICQUOT ROSÉ BRUT NV
Chardonnay, Pinot Meunier, Pinot Noir

RUINART ROSÉ BRUT NV
Chardonnay, Pinot Noir