

CLUB LOUNGE DINNER MENU

With a laid-back ambience, the exclusive Club Lounge Restaurant is a refreshing space where guests can enjoy a marvellous Mediterranean-inspired menu or simply sip on a sundowner in beautifully summery surroundings. Located at the Sani Club pool area, the Club Lounge offers a relaxing environment with stunning views that take in the Aegean, Sani Bay, Sani Hill and Mount Olympus. It's the perfect setting in which to spend the evening in great company.

A LA CARTE MENU

APPERITIVO

ROSSINI	19.00 €
AEGEAN SPRITZ	13.50 €
STRAWBERRY SPRITZ	13.50 €
BELLINI	19.00 €
NEW AGED NEGRONI	13.50 €

UNTIL 5:00 PM

SMOKED SALMON SANDWICH	23.00 €
CLUB CLASSIC	18.00 €
CROQUE MONSIEUR	16.00 €
FISH & CHIPS / TARTAR SAUCE	23.00 €
PIZZETTA / TOMATO / BASIL <i>v</i>	13.50 €
AVOCADO TOAST <i>v</i>	17.00 €
BEEF BURGER / CHEDDAR / PICKLED CUCUMBER	22.00 €
BEYOND BURGER <i>v</i>	22.00 €
STEAK SANDWICH / ONION JAM / RACLETTE CHEESE	25.00 €
PORK GYROS / PANINI BREAD / TZATZIKI / ONION	22.00 €
CURRY CHICKEN SKEWER / NAAN BREAD / BLACK SESAM / CASHEWS	27.50 €
PULLED PORK SLIDERS / CABBAGE / CHILI	23.00 €
HOT DOG / KETCHUP / MUSTARD / FRENCH FRIES	15.00 €
TOAST HAM AND CHEESE	14.00 €

APPETIZERS AND SALADS

PEA GAZPACHO <i>v</i>	16.50 €
GREEK SALAD <i>v / GF</i>	16.50 €
CHICKEN CAESAR SALAD	18.00 €
CREAMY BURRATA AND GRILLED EGGPLANT <i>v / GF</i>	18.00 €
QUINOA SALAD / AVOCADO / ORANGE <i>GF</i>	16.50 €
KING CRAB SALAD <i>GF / DF</i>	27.00 €
FOIE GRAS / BEEF PATTIES / CARAMELIZED ONIONS	28.00 €
SWEET PRAWNS / PISTACCIO <i>GF / DF</i>	23.00 €
SEARED SCALLOPS / HAZELNUT	26.00 €

MUSSELS / WHITE WINE / GARLIC SAUCE *GF*

19.50 €

RAW BAR

TUNA CHILI TARTAR *GF / DF*

24.00 €

SALMON AVOCADO TARTAR *DF*

25.00 €

SEA BASS CEVICHE / LIME SAUCE *GF / DF*

19.50 €

ARTICHOKES CARPACCIO / CITRUS VINAIGRETTE *V / GF / DF*

18.00 €

BEEF CARPACCIO / PARMESAN *GF*

24.00 €

MAIN COURSES

LIGHTLY SPICED TOMATO RIGATONI *V / GF*

18.50 €

LOBSTER PASTA

38.00 €

PARMESAN RISOTTO / PROSCUITTO / ASPARAGUS *GF*

23.00 €

SALMON CONFIT / AVOCADO / QUINOA *GF / DF*

30.00 €

SEABASS / GREEN SALAD / LEMON SAUCE *GF / DF*

32.00 €

BEEF FILLET / ASPARAGUS / ARTICHOKES *GF*

38.00 €

LAMB / ROASTED CARROTS *GF*

37.00 €

DUCK BREAST / SMOKED BEETROOT / CHERRIES *GF*

36.00 €

BABY CHICKEN / TOPINAMBUR *GF*

29.00 €

ROASTED CELERIAC / BROCCOLI PUREE / WALNUTS *GF / DF*

20.00 €

AVAILABLE SIDES FOR YOUR MAIN COURSE

SEASONAL VEGETABLES *V / GF*

RICE *V / GF*

FRENCH FRIES *V / GF / DF*

A LA CARTE MENU

DESSERTS

LEMON AND RASPBERRY TARTE ✓	14.00 €
BRIOCHE PERDUE ✓	13.00 €
PAVLOVA ✓	13.00 €
BABA AU RHUM ✓	13.00 €
FRESH FRUIT SALAD ✓ / GF / DF	12.00 €
ICE CREAM AND SORBETS ✓	3.40 €

GRAPPA AND DESSERT WINES

GRAPPA DI SASSICAIA / CABERNET FRANC / CABERNET SAUVIGNON	24.00 €
GRAPPA BERTA MAGIA / BAROLO BARBARESCO	20.00 €
GRAPPA DI MOSCATO, BONOLO / MOSCATO	14.00 €
GRAPPA DI CHARDONNAY, BONOLO / CHARDONNAY	14.00 €
FONSECA, PORTUGAL / TAWNY PORT	12.00 €
VINSANTO, SIGALAS, CYCLADES / ASSYRTIKO / AIDANI / ATHIRI	12.00 €
ACHAIA CLAUSS, PELOPONNESE / MOSCATO	10.00 €
OMEGA, ALPHA, MAKEDONIA / MALAGOUZIA / GEWURZTRAMINER	10.00 €
GLIKES EFHES, PIERA ERATINI, MAKEDONIA / MALAGOUZIA	10.00 €



KIDS MENU

AN EXCLUSIVE MENU FOR YOUNG FOOD EXPLORERS

ANNABEL KARMEL, THE LEADING GLOBAL EXPERT IN BABY AND CHILDREN'S FOOD, IS NOW PIONEERING THE WAY YOUNGSTERS REFUEL WHILST ON VACATION. OUR NEW WORLD-CLASS BABY AND CHILDREN'S MENU AT SANI RESORT, SPECIALLY DESIGNED BY ANNABEL KARMEL, INTRODUCES A WORLD OF FLAVOR AND FUN. WITH LOTS OF SUPER-TASTY, BALANCED MEALS TO CHOOSE FROM - INCLUDING VEGETARIAN AND VEGAN OPTIONS - EVEN THE PICKIEST EATERS WILL TRANSFORM INTO YOUNG FOOD EXPLORERS! BRING YOUR FAMILY TOGETHER OVER THE TABLE THIS HOLIDAY AND ENJOY ANNABEL'S EXCLUSIVE MENU ACROSS THE RESORT'S RESTAURANTS.

APPETIZERS AND SALADS

MINI GREEK SALAD <i>V/GF</i>	8.00 €
MEDITERRANEAN TOMATO AND VEGETABLE SOUP <i>V/GF/DF</i>	8.50 €
COLORFUL QUINOA SALAD <i>V/GF/DF</i>	8.00 €
BROCCOLI, CHICKEN AND POTATO BITES <i>DF</i>	8.50 €

MAIN COURSES

RIGATONI / TOMATO / MOZZARELLA / BASIL <i>V</i>	10.00 €
PIZZA MARGARITA <i>V</i>	11.00 €
MINI BEEF BURGER / CARROT STICKS / HOME MADE KETCHUP	12.00 €
COD FILLET / TOMATO SALSA <i>DF</i>	12.00 €
CHICKEN / MOZZARELLA / CHERRY TOMATOES / BASIL	12.00 €



DESSERTS

FRUITY DIP / CREAM CHEESE <i>v / GF</i>	7.50 €
BANANA AND STRAWBERRY ICE CREAM <i>v / GF / DF</i>	6.80 €
FROZEN BERRIES / WHITE CHOCOLATE DIP <i>v / GF</i>	8.00 €

FIRST TASTE MENU

FRESH FRUITS / PEACH / APPLE / STRAWBERRY <i>v / GF / DF BLENDED</i>
MEDITERANEAN VEGETABLES / ZUCCHINI / TOMATO / EGGPLANT <i>v / GF / DF BLENDED</i>
ONE POT CHICKEN / CARROTS / SWEET POTATO <i>GF BLENDED</i>
LEMON SOLE / SPINACH PUREE <i>GF / DF BLENDED</i>
CHICKEN FILLET / VEGETABLES
FISH FILLET / VEGETABLES
RIGATONI

MOCKTAILS 8.50 €

VIRGIN COLADA / COCONUT MILK / PINEAPPLE JUICE / CREAM
VIRGIN MARY / TOMATO JUICE / TABASCO / SALT / PEPPER
VIRGIN MOJITO / FANTA LEMON / BROWN SUGAR / MINT / LIME
FRUIT PUNCH
VIRGIN BELLINI / PEACH JUICE / GRENADINE / SODA
PINEAPPLE ICE TEA / ICE TEA / PINEAPPLE JUICE / CRANBERRY JUICE

VEGETARIAN MENU

APPETIZERS AND SALADS

GREEK SALAD <i>GF</i>	16.50 €
PEA GAZPACHO	16.50 €
CREAMY BURRATA AND GRILLED EGGPLANT <i>GF</i>	18.00 €
QUINOA SALAD / AVOCADO / ORANGE <i>GF</i>	16.50 €

RAW BAR

ARTICHOKES CARPACCIO / TRUFFLE VINAIGRETTE <i>GF DF</i>	18.00 €
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MAIN COURSES

ROASTED CELERIAC / BROCCOLI PUREE / WALNUTS <i>GF DF</i>	20.00 €
BARLEY AND OAT RISOTTO <i>GF</i>	24.00 €
HARISSA ROASTED EGGPLANT / BLACK LENTILS <i>GF DF</i>	22.00 €
MEDITERRANEAN PASTA	23.00 €

DESSERTS

LEMON AND RASPBERRY TARTE <i>V</i>	14.00 €
BRIOCHE PERDUE <i>V</i>	13.00 €
PAVLOVA <i>V</i>	13.00 €
BABA AU RHUM <i>V</i>	13.00 €
FRESH FRUIT SALAD <i>V GF DF</i>	12.00 €
ICE CREAM AND SORBETS <i>V</i>	3.40 €

VEGAN MENU

APPETIZERS AND SALADS

GREEK SALAD <i>GF DF</i>	16.50 €
PEA GAZPACHO <i>DF</i>	16.50 €
QUINOA SALAD / AVOCADO / ORANGE <i>GF DF</i>	16.50 €

RAW BAR

ARTICHOKES CARPACCIO / TRUFFLE VINAIGRETTE <i>GF DF</i>	18.00 €
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MAIN COURSES

ROASTED CELERIAC / BROCCOLI PUREE / WALNUTS <i>GF DF</i>	20.00 €
LIGHTLY SPICED TOMATO RIGATONI <i>GF DF</i>	18.50 €
HARISSA ROASTED EGGPLANT / BLACK LENTILS <i>GF DF</i>	22.00 €
MEDITERRANEAN PASTA <i>DF</i>	23.00 €

DESSERTS

VEGAN PANNA COTTA / STRAWBERRY INSPIRATION	13.00 €
FRESH FRUIT SALAD <i>GF DF</i>	12.00 €
SORBET <i>V</i>	3.40 €

CLUB LOUNGE DINE AROUND MENU

APPETIZERS AND SALADS

HUMMUS / SAUTEED SQUID *DF | GF | VEGAN OPTION*

SUGGESTED WINE: SPARKLING WINE

OR

MOZZARELLA AND GRILLED EGGPLANT *V | GF*

SUGGESTED WINE: CAVINO, CHARDONNAY / PELOPONNESE

OR

HOT SALMON CEVICHE / CHILI / FENNEL *GF*

SUGGESTED WINE: DEMI SEC, BOUTARIS, CABERNET SAUVIGNON, XINOMAVRO, SYRAH / MAKEDONIA

OR

ROCKET SALAD / BEETROOT / YOGHURT DRESSING *V*

SUGGESTED WINE: SPARKLING WINE

OR

PEA GAZPACHO *V | VEGAN OPTION*

SUGGESTED WINE: CAVINO, CHARDONNAY / PELOPONNESE

OR

ROASTED CELERIAC *V | GF | VEGAN OPTION*

SUGGESTED WINE: DEMI SEC, BOUTARIS, CABERNET SAUVIGNON, XINOMAVRO, SYRAH / MAKEDONIA

MAIN COURSES

POACHED COD / BOILED VEGETABLES / LIME SAUCE

SUGGESTED WINE: TREBBIANO D'ABRUZZO, TREBBIANO, LA CACCIATORA / ABRUZZO, ITALY

OR

ROASTED CHICKEN FILLET / MASHED POTATO / MUSHROOM FRICASSEE *GF*

SUGGESTED WINE: KONSTANTARA, SAUVIGNON BLANC / MAKEDONIA

OR

PANCETTA / EGGPLANT / FETA CREAM *GF*

SUGGESTED WINE: NERO D'AVOLA, LA CACCIATORA / SICILY, ITALY

OR

MEDITERRANEAN PASTA / ROASTED VEGETABLES *V | VEGAN OPTION*

SUGGESTED WINE: ARVANITIDI ESTATE, XINOMAVRO, / MAKEDONIA

OR

HARISSA EGGPLANT / BLACK LENTILS / HERB SALAD *V | DF | GF | VEGAN OPTION*

SUGGESTED WINE: NERO D'AVOLA, LA CACCIATORA / SICILY, ITALY

DESSERTS

PAVLOVA *V*

SUGGESTED WINE: MOSCATO, ACHAIA CLAUSS / PELOPONNESE

OR

VEGAN PANNA COTTA / STRAWBERRY INSPIRATION *V | VEGAN OPTION*

SUGGESTED WINE: MOSCATO, ACHAIA CLAUSS / PELOPONNESE

OR

SELECTION OF ICE CREAMS AND SORBETS *V | VEGAN OPTION*

SUGGESTED WINE: MOSCATO, ACHAIA CLAUSS / PELOPONNESE

WINE AND FOOD PAIRING

ENHANCE YOUR DINNER EXPERIENCE WITH OUR THREE WINE COURSE RECOMMENDATIONS FROM OUR SOMMELIER FOR A PRICE OF
18.00€