

## *Grill by the Pool*

*With a menu inspired by the city's deep love of food, we invite you to take a trip to New Orleans at our modern Grill House. Look out for a heady mix of meat, fish and Cajun spices perfectly prepared by the team overseen by Executive Chef Dimitris Fatsis. Enjoy a succulent selection of New Orleans- influenced dishes including prime cuts all grilled to your liking and served in relaxed poolside surroundings.*

## *Salads & Starters*

Pumpkin soup <i>VG/GF</i>	12.00€
Quinoa with beetroot and goat cheese, fresh herbs and basil vinaigrette <i>V</i>	18.00€
BBQ Chicken Cajun salad with lettuce, avocado, grilled red capsicum, corn, sherry vinegar dressing	17.50€
Beef Carpaccio with Foie Gras and Porcini	27.00€
Smoked Burrata served on tomato tart with eggplant and rosemary <i>V</i>	18.00€
Mac & Cheese with ham and gruyere	15.00€
Chicken lollipops with sweet & sour sauce and sweet potato puree	15.00€

## *Main Courses*

King Crab Tagliatelle with roasted cherry tomato, red bell peppers and prawn oil	32.00€
Rack of Lamb with eggplant barigoule with country ham	29.00€
Smoked Black Angus Beef Burger on brioche bread with mardi grass slaw, grilled onions and smoked cheese	21.50€
"Beyond meat" burger with tomato, lettuce & guacamole in whole meal burger buns <i>VG</i>	21.00€
Pork shank and basmati rice with celery, bell pepper and Cajun spices	22.00€

## *The Cajun Grill*

Jumbo Prawns served with crawfish butter	34.00€
Black Angus Rib Eye 300gr	37.00€
Black Angus Tender Loin 250gr	36.00€
Tomahawk steak 1200gr	89.00€
Red Snapper fillet	29.00€
Whole Baby Chicken	28.50€

*Accompany your Cajun selection with one of the following side dishes*

## *Sides / 7.00€*

Truffle mash potatoes <sup>V</sup>	
Country fries <sup>VG</sup>	
Wild Mushrooms with spinach <sup>VG/GF</sup>	
Fresh green Salad with roasted pecan dressing <sup>VG/GF/N</sup>	
Charcoal-oven roasted pumpkin with sweet potato garlic yoghurt & burnt butter <sup>V/GF</sup>	

## *Desserts*

Chocolate fondant served with crème anglaise	12.50€
Armenoville served with warm chocolate sauce <sup>N</sup>	12.50€
Muscat wine granita with mango ice cream and fruit salad <sup>GF</sup>	13.50€
Fresh fruits platter	12.50€
Selection of Ice creams & Sorbets	3.50€

## *An Exclusive Menu for Young Food Explorers*

Annabel Karmel, the leading global food 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.

### *Toddlers Menu*

Chicken with rice or vegetables *GF*

Beef with rice or vegetables *GF*

Cod with steamed vegetables *GF*

All the above courses can also be served blended

Penne with tomato sauce *VG* or butter

Potato, zucchini and carrot puree *GF/VG*

Apple, pear and banana puree *GF/VG*

### *Kids Menu*

Mediterranean tomato & vegetable soup <i>GF/VG</i>	7.00€
Prawn salad boats	12.00€
Colorful quinoa salad <i>GF/VG</i>	8.00€
Penne with tomato sauce <i>VG</i> or butter	9.00€
Cheeky chicken & veggie burger	10.00€
Hidden vegetable Bolognese with minced lamb-beef	10.00€
Crispy baked cod with oven baked sweet potatoes	12.00€
Succulent marinated steak with roasted vegetables <i>GF</i>	14.00€

### *Desserts*

Fruity salad with mascarpone cream	5.00€
Yoghurt with fresh fruits & honey	5.00€
Banana & Strawberry ice cream with fresh banana and strawberries	5.00€

## *Dine Around Menu*

### *Starters*

Pumpkin soup *VG/GF*

*Suggested wine: Ekdosis Proti (Sauvignon Blanc / Gewürztraminer)*

Tuna Nicoise salad with potato, green beans, boiled egg, tomatoes and olives

*Suggested wine: Konstantara (Sauvignon Blanc)*

Waldorf salad with chicken, lettuce, grapes, walnuts, apple and yoghurt mustard dressing *N/VG\**

*Suggested wine: Boutari (Moschofilero)*

Grilled eggplant with roasted pumpkin, herb salad, goat's curd and toasted bread *V/GF\*/VG\**

*Suggested wine: Goumenissa (Xinomavro / Negkoska)*

Caprese salad, mozzarella with tomatoes, pine nuts, basil and wild rocket *V/GF/N*

*Suggested wine: Tavo (Pinot Grigio)*

### *Main Courses*

Grilled chicken breast served with BBQ maple sauce, hot crushed potato and mushroom

*Suggested wine: Petrines Plagies (Chardonnay / Malagousia)*

Penne primavera with tomato sauce and seasonal vegetables *VG*

*Suggested wine: Amuse (Sauvignon Blanc / Mouchtaro)*

Sea bream fillet with seared zucchini, cherry tomatoes and caper *GF*

*Suggested wine: Techni Alypias (Sauvignon Blanc / Assyrtiko)*

Beef Stew with potato puree, baby carrot and pearl onion

*Suggested wine: Nemea Papaioannou (Agiorgitiko)*

Porchetta tonnato and basmati rice with celery, bell pepper and Cajun spices

*Suggested wine: Apoktima (Syrah)*

### *Desserts*

*Suggested dessert wine: Samos Vin Doux (Muscat) 50ml*

Lemon curd dumplings with strawberry ice cream

Pavlova with mascarpone cream and fruits compote

Selection of Ice creams & Sorbets

## *Wine & Food Pairing*

*Enhance your dinner experience with our three-wine course  
recommendation with a price of 18.00 €*

# *Kids Dine Around Menu*

## *Starters*

Mediterranean tomato & vegetable soup <sup>GF/VG</sup>

Prawn salad boats

Colorful quinoa salad <sup>GF/VG</sup>

## *Main courses*

Penne with tomato sauce <sup>VG</sup> or butter

Cheeky chicken & veggie burger

Hidden vegetable Bolognese with minced lamb-beef

Crispy baked cod with oven baked sweet potatoes

Succulent marinated steak with roasted vegetables <sup>GF</sup>

## *Desserts*

Fruity salad with mascarpone cream

Yoghurt with fresh fruits & honey

Banana & Strawberry ice cream with fresh banana and strawberries

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts.

The following dishes are suitable for: <sup>N</sup> contains nuts, <sup>V</sup> Vegetarians, <sup>VG</sup> Vegans, <sup>GF</sup> Gluten Intolerance, <sup>\*</sup> Optional Choice

*The Food & Beverage department will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergen from the dishes that we serve. However, all the departments prepare all its food in centralized kitchens, allergen-based meals are prepared in the same area as allergen-free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.*

*All prices are inclusive VAT and municipality tax. Costumer is not obliged to pay if the notice of payment has not been received (receipt – invoice)*