

ARTEMIS DINNER MENU

This inspiring menu subtly combines the tastes of the Far East and the Mediterranean. Prepare your taste buds for a very wonderful surprise and enjoy this selection of seafood, meats and salads with the wine of your choice. And for a truly vibrant evening, join us for a speciality Greek night where live music accompanies our menus in a celebration of our fabulous cuisine and culture.

Tartare / Carpaccio / Ceviche

Tuna tartare GF	22.00€
Cucumber / coriander / pistachio / citrus vinaigrette	
Veal tartare	26.00€
Figs / hazelnuts / anchovy butter / crispy bread	
Apple & Beetroot V GF	19.00€
Avocado / green mustard sorbet / flowers	
Dorado ceviche	23.00€
Aguachile / pickled cucumber / ginger / jalapeno	
Bonito ceviche	23.00€
Tiger milk / parsnips / crispy onion	
Sea bass carpaccio GF	25.00€
Basil oil / lime syrup / bottarga / Maldon sea salt flakes	
Octopus carpaccio	22.00€
Fish roe egg / caper / dried olives	

Salads & Appetizers

Pumpkin soup V GF	17.00€
Velouté / sage / pumpkin pesto	
Smoked salmon fillet GF	32.00€
Yuzu-horseradish cream / guacamole salad / basil oil	
Seared Scallops	29.00€
Apple coleslaw / kumquat jelly / basil emulsion	
Grilled Calamari	22.00€
Arabic couscous / harissa / lemon-mint vinaigrette	
Lasagna V	22.00€
Mushrooms / Dijon mustard / thyme / cress leaves	
Kale and radicchio salad V	16.00€
Feta cheese / miso-lemon dressing / peanut	
Goat's cheese & tomato salad	17.00€
Olive tapenade / pumpkin seeds / balsamic vinegar	
Aegean Sea crab salad	30.00€
Potatoes / carrots / zucchini / chili / lime-verbena vinaigrette	
Mozzarella salad V	19.00€
Spiced gazpacho / heirloom tomatoes / marjoram pesto	

Main Courses

Salmon fillet GF	32.00€
Teriyaki sauce / sauté vegetables	
Sea bass fillet GF	31.00€
Crushed potatoes / crab / sauce vierge	
Onglet steak	29.00€
Pico de Gallo/ chimichurri	
Lamb fillet	33.00€
Tzatziki / mini Greek salad / French fries	
Pork belly	32.00€
Apple puree/ edamame salad/ kohlrabi sauce	
Chicken roulade	27.00€
Buckwheat/ parsley puree/ chervil/ mizuna	
Sea Bass Risotto V	27.00€
Verbena / black lime / lemon butter	

Artemis Signature Supplement Dishes **GF**

Rib-eye steak grain-fed Uruguay	30037.00€ 38.C
Tenderloin steak Wagyu Australian	200gr / 75.00€
Flat-Iron steak 30-days matured USA	200gr / 33.00€
Chateaubriand steak Spain	share for two 400gr / 85.00€
Beef cowboy cutlet 65-days dry aged USA	share for two 400gr / 95.00€
Fresh Fish of the day	per kg / 95.00€
Surf & Turf Wagyu fillet & Carabineros shrimps	95.00€
Carabineros shrimps Spain	per Kg / 99.00€
Lobster whole or half Cuba	per kg / 95.00€

Side Dishes (choice of one)

French fries	5.00€
Baked baby potatoes	5.00€
Potato puree	5.00€
Sautéed spinach	5.00€
Grilled vegetables	5.00€

Please advise us of any allergies or dietary requirements

V Vegetarian option **GF** Gluten free option

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 allergens from the dishes that we serve. However, all the departments prepares all of 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.

Youngster's Menu

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.

Soup & Appetizers

Mediterranean Soup VG 12.00€

Tomato / vegetables

Vegetables Soup VG 12.00€

Carrot / squash / ginger

Giant Cous Cous Salad V option 13.00€

Rainbow veggies / chicken

Hummus V 11.00€

Pitta bread fingers

Mains / Chicken & fish

Quesadilla 14.00€

Chunky chicken / cherry tomato

Chicken nuggets 13.00€

French fries / mayonnaise / pickled cucumber

Fish & chips 14.00€

French fries / mayonnaise / pickled cucumber

Fish in the oven 16.00€

Steamed vegetables / olive oil

Youngster's Menu

Mains / Burgers, Pasta & Pizza

Mini Burgers 13.00€
French fries

Spaghetti or Penne V spaghetti option 13.00€/11.00€
Bolognese or butter

Rigatoni 15.00€
Tomato / basil / mozzarella

Super fuel pasta V 15.00€
Vegetable Penne / broccoli / peas /Parmesan

Pizza margarita V 12.00€
Tomato sauce / mozzarella / basil

Desserts

Brownie 9.00€
Dark chocolate / beetroot / egg / butter

Eton mess 9.00€
Greek yoghurt / peach / meringues /raspberries / whipped cream

Ice Cream per scoop 4.00€
Chocolate/ vanilla/ strawberry
Served with marshmallows & Smarties

Toddlers Menu

Fish fillet

Potato / broccoli / carrot / zucchini

Chicken breast G

Potato / broccoli / carrot / zucchini

Beef fillet

Potato / broccoli / carrot / zucchini

Fruit puree

Peach / apple / strawberries

Fruit puree

Plum / peach / prunes

Fruit puree

Mango / banana / strawberries

Please advise us of any allergies or dietary requirements

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 allergens from the dishes that we serve. However all the departments prepares all of 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.

Vegan menu

Appetizers

Pumpkin soup	17.00€
Velouté / sage / pumpkin pesto	
Mix greens	15.00€
Grilled haloumi cheese / asparagus / mint dressing	
Apple & beetroot tartare	19.00€
Avocado / green mustard sorbet / flowers	

Main Courses

Zucchini ravioli	23.00€
Tomato broth / mint oil	
Greek risotto	21.00€
Red & green peppers / fresh mint / dill /tofu cheese	
Quinoa spaghetti	22.00€
Heirloom tomatoes / black olive / rocket leaves	
Grilled artichokes	18.00€
Asparagus / fennel/ potatoes / carrot cream	
The Beyond Meat Burger	29.00€
Lettuce / tomato / pickled cucumber / onion / Dijon mustard / mesclun salad / French fries	

Desserts

Fruits	12.00€
Seasonal sliced fresh fruits	
Cake	15.00€
Vegan chocolate cake	

ARTEMIS DINE AROUND MENU

Salads & Appetizers

Sea bass carpaccio

Basil oil / lime syrup / bottarga / Maldon sea salt flakes

Apple & beetroot V GF

Avocado / green mustard sorbet / flowers

Kale & radicchio salad V GF

Feta cheese / miso-lemon dressing

Goat's cheese & tomato salad

Olive tapenade / pumpkin seeds / balsamic vinegar

Lasagna V

Mushrooms / Dijon mustard / thyme / cress leaves

Main Courses

Sea Bass fillet GF

Crashed potatoes / crab / sauce vierge

Pork belly

Apple puree/ edamame salad/ kohlrabi sauce

Onglet steak

Pico de Gallo/ chimichurri

Casarecce pasta

Chicken breast / tarragon / sun-dried tomato

Risotto V GF

Mushroom / truffle / parmesan

Desserts

Chocolate tart

Vanilla ice cream

Panacotta

Strawberry syrup

Seasonal fruits

Ice cream selection

Please advise us of any allergies or dietary requirements

V Vegetarian option **GF** Gluten free option

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 allergens from the dishes that we serve. However, all the departments prepares all of 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.