

CABANA DINNER MENU

Relax with this mouth-watering selection of dishes inspired by Nicole's La Petit Maison provincial cuisine in Nice. Signature dishes draw on the irresistible flavours of the Cote D'Azur such as our renowned tartare and ceviche dishes prepared with only the very freshest ingredients, and all lovingly created to be shared al fresco with great company.

A la Carte Menu

Selection of Appetizers and Salads

Asparagus Soup 15.00 € *V*
Chives and Pan Payes Bread

Pumpkin Carpaccio 19.00 € *V*
Pomegranate, Goat Cheese Cream, Sage and Pumpkin Seeds

Sea Bass Ceviche 19.50 € *GF|DF*
Marinated with Citrus and Coriander

Tuna Carpaccio 25.00 € *GF|DF*
with Hazelnut Vinaigrette

Octopus Carpaccio 26.00 € *GF|DF*
Green Romesco, Almond and Zucchini

King Crab 29.00 €
Granny Smith Apple, Ginger Crumble and Grapefruit

Crayfish 27.00 € *GF|DF*
Celery Root and Green Apple

Roasted Scallops 26.00 € *GF*
Chili and Garlic Butter

Pan Seared Squid 19.50 € *GF*
Chorizo, Lemon Puree and Dry Black Olive

Beef Carpaccio 24.00 € *GF|DF*
Tenderloin with Summer Truffle and Pickled Kohlrabi

Beef Tartar 23.00 €
Nicoise

Foie Gras 29.00 €
Peach, Raspberry Sauce, Brioche, Hazelnuts and Lemon Verbena

Fagottini 23.00 €
Duck Confit, Mushrooms and Duck Broth

Beetroot Salad 17.00 € *V|GF*
Beetroot, Greek Yoghurt and Walnuts

Quinoa Salad 16.50 € *V|GF*
Avocado, Crispy Walnuts and Halloumi

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:
V Vegetarians, *GF* Gluten Intolerance, *DF* Dairy Intolerance.

Meet the Jospier (J). Jospier is an elegant combination of a grill and an oven in a single machine. It works 100% with charcoal and its high operating temperature allows us to grill and roast so you can enjoy your choice at the maximum

Main Courses

Homemade Gnocchi a la Tomate 21.00 € *v*
Tomato Confit, Black Olives, Garlic Chips and Parmesan

Seafood Pasta 33.00 €
Homemade Pasta with Squid, Mussels, Prawns and Chorizo

Summer Truffle Pasta 30.00 € *v*
Fresh Tagliolini with Summer Truffles

Mediterranean Risotto 29.00 € *GF*
Acquerello Rice, Minestrone, Hickory Smoked King Prawns, Squid and Scallops

Grilled King Prawns 33.00 € *GF|DF*
Vegetable Ratatouille, Lemon Vinaigrette and Garlic Puree

Sea Bass Fillet 33.00 € *GF*
Coco Beans Purée, Chorizo and Bouillabaisse Sauce

Sea Bream Barigoule 32.00 € *GF*
Artichoke, Celery, Carrot and Lardons

Sea Bass in Salt Crust 39.50 € *GF|DF*
Oven-Baked Asparagus, Artichoke and Kohlrabi Salad

Rib Eye Steak US Prime IBP 39.00 € *GF|J*
Potato Rolls, Yellow Peppers Jelly and Grilled Leek

Crispy Duck 37.00 € *GF*
Duck Fillet with Carrot Puree, Dates and Polenta

Slow Cooked Harissa Lamb 37.00 € *GF|J*
Quinoa, Feta and Mint

Roasted Baby Chicken 27.00 € *GF|J*
Marinated in Lemon with Skin Potatoes

Side Dishes

Creamed Spinach 8.50 € *v|GF*

Asparagus 11.00 € *v|GF*
Lime and Chives

Creamed Corn 8.50 € *v*
Goat Cheese Cream

Potatoes Gratin 8.00 € *v|GF*

Baby Potatoes 8.50 € *GF*
Sautéed Baby Potatoes with Guanciale

French Fries 7.50 € *v|GF|DF*

A la Carte Menu

Desserts

Selection of French Cheeses 18.00 € *v*
Mimolette, Brie, Tomme and Chevre with Quince Paste, Tomato Chili Chutney, Strawberry Chutney

Milk Chocolate Mousse and Tonka 14.00 € *v*
Pink Grapefruit Compote and Vanilla Ice Cream

Flan 14.00 € *v*
Vanilla Flan Base, Ganache Monte Opalys and Forest Fruit Coulis

Millefeuille 13.00 € *v*
Homemade Puff Pastry Dough, Framboise and Vanilla Cream

Cheesecake 13.00 € *v*
Fresh Cheese Cream and Wild Cherries

Seasonal Fruits 12.00 € *v | GF | DF*
Seasonal Fruits, Bio Wheat and Mint Leaves

Ice Cream and Sorbets 3.40 € / Scoop *v*
Chocolate, Vanilla, Strawberry, Lemongrass, Mango Sorbet

Grappa & Dessert Wines

Grappa di Sassicaia 24.00 €
Cabernet Franc, Cabernet Sauvignon

Grappa Berta Magia 20.00 €
Barolo, Barbaresco

Grappa di Moscato / Bonolo 14.00 €
Moscato

Grappa di Chardonnay / Bonolo 14.00 €
Chardonnay

Fonseca / Portugal 12.00 €
Tawny Port

Vinsanto, Sigalas / Cyclades 12.00 €
Assyrtiko, Aidani, Athiri

Achaia Clauss / Peloponnese 10.00 €
Moscato

Omega, Alpha Estate / Makedonia 10.00 €
Malagouzia, Gewurztraminer

Glikes Efhes, Pieria Eratini / Makedonia 10.00 €
Malagouzia



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.

Salads and Appetizers

Mini Greek Salad 8.00 € *V|GF*

Tomato, Cucumber, Peppers, Feta and Olives

Carrot, Squash and Ginger Soup 8.50 € *V|GF|DF*

Butternut Squash, Carrots and Fresh Ginger

Colorful Quinoa Salad 8.00 € *V|GF|DF*

Sweetcorn, Spring Onions, Peppers and Raisins

Broccoli, Chicken and Potato Bites 8.50 € *DF*

Fried Croquettes with Dip

Main Courses

Rigatoni 10.00 € *V*

Tomato, Basil and Mozzarella

Pizza Margarita 11.00 € *V*

Tomato and Cheese

Mini Beef Burger 12.00 €

Carrot Sticks, Cherry Tomatoes and Home Made Ketchup

Cod Fillet 12.00 € *DF*

Tomato Salsa

Chicken 12.00 €

Mozzarella, Cherry Tomatoes and Basil

Desserts

Fruity Dip 7.50 € *V|GF*

Seasonal Fruits with Cream Cheese Dip

Banana and Strawberry Ice Cream 6.80 € *V|GF|DF*

Frozen Berries 8.00 € *V|GF*

White Chocolate Sauce

First Taste Menu - Served Blended

Fresh Fruits *V|GF|DF*

Peach, Apple and Strawberry

Mediterranean Vegetables *V|GF|DF*

Zucchini, Tomatoes and Eggplant

One Pot Chicken *GF*

Carrots and Sweet Potatoes

Lemon Sole *GF|DF*

Spinach Puree

Mocktails 8.50 €

Virgin Colada

Coconut Milk, Pineapple Juice, Lime Juice and Cream

Virgin Mary

Tomato Juice, Lemon Juice, Tabasco, Salt and Pepper

Virgin Mojito

Fanta Lemon, Soda Water, Lime Juice, Brown Sugar, Mint Leaves and Lime

Fruit Punch

Orange Juice, Banana Juice, Pineapple Juice and Peach Juice

Virgin Bellini

Peach Juice, Grenadine Syrup and Soda

Pineapple Ice Tea

Ice Tea, Pineapple Juice and Cranberry Juice

Vegetarian Menu

Selection of Appetizers and Salads

Asparagus Soup 15.00 € *V*
Chives and Pan Payes Bread

Beetroot Salad 17.00 € *GF*
Beetroot, Greek Yoghurt and Walnuts

Quinoa Salad 16.50 € *GF*
Avocado, Crispy Walnuts and Halloumi

Pumpkin Carpaccio 19.00 €
Pomegranate, Goats Cheese Cream, Sage and Pumpkin Seeds

Chop Chop Salad 14.50 € *GF/DF*
Fennel, Carrot, Watermelon, Cashew, Sesame Dressing and Pickled Mushrooms

Buffalo Mozzarella & Tomatoes 18.00 €
Crouton of Olive Tapenade, Garlic Puree and Tomato Fondue

Ratatouille 14.00 € *GF*
Mediterranean Vegetables with Tomato Sauce and Feta

Main Courses

Homemade Gnocchi a la Tomato 21.00 €
Tomato Confit, Black Olives, Garlic Chips and Parmesan

Summer Truffle Pasta 30.00 €
Fresh Tagliolini with Summer Truffles

Mediterranean Risotto 25.00 € *GF*
Acquerello Rice, Minestrone and Parmesan

Sicilian Tagliatelle 23.00 €
Tomato, Eggplant and Basil

Desserts

Millefeuille 13.00 €
Homemade Puff Pastry Dough, Framboise and Vanilla Cream

Chocolate Molleux 13.00 €
Hot Chocolate Molleux with Vanilla Ice Cream

Cheesecake 13.00 €
Fresh Cheese Cream and Wild Cherries

Seasonal Fruits 12.00 € *GF/DF*
Seasonal Fruits, Bio Wheat and Mint Leaves

Ice Cream and Sorbets 3.40 € / Scoop
Chocolate, Vanilla, Strawberry, Lemongrass, Mango Sorbet

Vegan Menu

Selection of Appetizers and Salads

Asparagus Soup 15.00 € *V*
Chives and Pan Payes Bread

Quinoa Salad 16.50 € *GF/DF*
Avocado and Crispy Walnuts

Pumpkin Carpaccio 19.00 € *DF*
Pomegranate, Sage and Pumpkin Seeds

Chop Chop Salad 14.50 € *GF/DF*
Fennel, Carrot, Watermelon, Cashew, Sesame Dressing and Pickled Mushrooms

Ratatouille 14.00 € *GF/DF*
Mediterranean Vegetables with Tomato Sauce

Main Courses

Homemade Gnocchi a la Tomate 21.00 €
Tomato Confit, Black Olives and Garlic Chips

Summer Truffle Pasta 30.00 €
Fresh Tagliolini with Summer Truffles

Sicilian Tagliatelle 23.00 €
Tomato, Eggplant and Basil

Desserts

Vegan Passion Fruit Panna Cotta 13.00 € *DF*
Crumble and Seasonal Fruits

Seasonal Fruits 12.00 € *GF/DF*
Seasonal Fruits, Bio Wheat and Mint Leaves

Sorbet 3.40 € / Scoop
Mango Sorbet

CABANA DINE AROUND MENU

Appetizers and Salads

Salmon Tartar with Escaroles and Horseradish Cream *GF*

Suggested Wine: Sparkling Wine

Or

Ratatouille with Mediterranean Vegetables with Tomato Sauce and Feta *V | GF | Vegan Option*

Suggested Wine: Cavino, Chardonnay / Peloponnese

Or

Fried Squid and Aioli Sauce *DF*

Suggested Wine: Demi Sec, Boutaris, Cabernet Sauvignon, Xinomavro, Syrah / Makedonia

Or

Mozzarella & Tomatoes with Basil Pesto *V*

Suggested Wine: Demi Sec, Boutaris, Cabernet Sauvignon, Xinomavro, Syrah / Makedonia

Or

Asparagus Soup with Chives and Pan Payes Bread *V | Vegan Option*

Suggested Wine: Sparkling Wine

Or

Chop Chop Salad with Fennel, Watermelon, Cashews, Mushrooms, Sesame Dressing *V | GF | DF | Vegan Option*

Suggested Wine: Cavino, Chardonnay / Peloponnese

Main Courses

Cod Fillet with Mashed Peas and Lemongrass Sauce

Suggested Wine: Trebbiano d'Abruzzo, Trebbiano, La Cacciatora / Abruzzo, Italy

Or

Pork Steak with Baby Potatoes and Chimichurri Sauce

Suggested Wine: Konstantara, Sauvignon Blanc / Makedonia

Or

Grilled Chicken Fillet with Mushrooms and Gravy Sauce *GF*

Suggested Wine: Nero D'Avola, La Cacciatora / Sicily, Italy

Or

Sicilian Tagliatelle with Tomatoes, Eggplant and Basil *V | Vegan Option*

Suggested Wine: Arvanitidi Estate, Xinomavro, / Makedonia

Or

Gnocchi a la Tomato with Tomato Confit, Black Olives and Garlic Chips *V | DF | Vegan Option*

Suggested Wine: Trebbiano d'Abruzzo, Trebbiano, La Cacciatora / Abruzzo, Italy

Desserts

Chocolate Molleux with Vanilla Ice Cream *V*

Suggested Wine: Moscato, Achaia Clauss / Peloponnese

Or

Vegan Passion Fruit Panna Cotta with Crumble and Seasonal Fruit *V | DF | Vegan Option*

Suggested Wine: Moscato, Achaia Clauss / Peloponnese

Or

Ice Cream and Sorbets Selection *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€