

ERGON DINNER MENU

This superb selection of traditional Greek "mezedes" is the perfect way to relax with family and friends. Making a name for itself in cities across the world including London and Brussels, Ergon sources ingredients from small, independent, producers and its authentic dishes come with a distinctly modern touch that will delight your taste buds. And what better accompaniment than our selection of beers from some of Greece's up-and-coming microbreweries - a true delight for beer aficionados.

Starters

Tzatziki with "katiki" soft cheese, carrot, cucumber, baked walnuts, early harvest olive oil 9.00€

Hummus with black chickpeas, sesame oil, black garlic puree and crouton made of traditional bread roll "koulouri" 10.50€

Prawns with fennel, sautéed with "raki" and saffron with carrot-cumin cream 18.50€

Rice sheets stuffed with bulgur, lamb minced meat, raisins and green apple with yogurt and dates puree 15.00€

Gruyere cheese crusted with oat and accompanied by rose marmalade 12.50€

Octopus with red pepper and eggplant puree and black eyed peas – fennel salad 18.00€

Traditional mini pastirma pies with yogurt and coriander 14.00€

Traditional Greek stuffed vine leaves with rice 13.00€

Falafel with Greek yoghurt 13.50€

Vegetable skewers 14.00€

Salads

Tabbouleh with baked goat cheese, grilled vegetables and thin pita bread 14.00€

Greek salad with feta cheese, rocket leaves, pickled cucumber, pepper and Chalkidiki' s olives 13.00€

Green salad with dates, pomegranate, mango, chicken and white balsamic vinegar – honey dressing 14.50

Main courses

- Grilled salmon skewer with red pepper harissa and avocado, cucumber, mint & lime salad 29.00€
- Sea bream fillet with steamed endives, nettle pesto, sweet & sour peppers and white "tarama" fish roe mousse 29.00€
- Grilled Rib Eye with baby potatoes, asparagus and "vinsanto" wine sauce 32,00€
- Slow cooked lamb shank with tabbouleh and pomegranate molasses 30.00€
- Traditional Eastern spices beef in tomato sauce and smoked eggplant puree 29.00€
- Kebab "giaourtlou" stuffed with pistachio and pine nuts in a traditional tomato sauce with pita bread 24.00€
- Chicken fillet with sage, goat cheese cream and lemon infused cous cous 27.00€
- Spaghetti with zucchini, mint and feta cheese 19.00€
- Risotto with yellow semi-dried tomatoes and sweet & sour peppers 21.00€

Desserts

- Greek coffee cheesecake 12.00€
- Armenovil with warm chocolate sauce 12.00€
- Yogurt parfait with lime and pomegranate 11.00€
- Ice cream and sorbet - assorted flavors (per scoop) 3.60€
- Seasonal fruits 9.50€

Health Inspector: Christos Plevritis

Chef: Dimitris Tsakmakas

The prices include all legal taxes

The consumer is not obliged to pay if the notice of payment (Receipt – Invoice) has not been received

Please advise us of any allergies or dietary requirements

KIDS 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 flavour 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.

Starters

Mediterranean tomato and vegetable soup 9.00€

Cous cous salad with rainbow veggies & chicken 12.00€

Hummus with pita bread fingers 7.50€

Mini Greek salad 8.00€

Green salad with cherry tomatoes and olive oil 8.00€

Vegetables puree 7.00€

Main Dishes

Minty lamb "koftas" with yogurt 13.00€

5 vegetables spaghetti 10.50€

Sea bream fillets with tomato salsa 14.00€

Colorful tabbouleh 11.00€

Grilled chicken fillet with basmati rice 14.00€

Desserts

Brownie with chocolate ganache 6.50€

Fruity dip 7.00€

Frozen yoghurt ice cream 7.50€

Frozen berries with white chocolate sauce 8.50€

Ice creams and sorbets assorted flavors (per scoop) 3.60€

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VEGETARIAN MENU

Tzatziki with "katiki" soft cheese, carrot, cucumber,
baked walnuts and early harvest olive oil 9.00€

Hummus with black chickpeas, sesame oil, black garlic puree and crouton made of traditional
bread roll "koulouri" 10.50€

Tabbouleh with grilled vegetables and thin pita bread 12.50€

Green salad with dates, pomegranate, mango and white balsamic
vinegar – honey dressing 12.00€

Grilled vegetables skewers 18.00€

Spaghetti with zucchini, mint and feta cheese 17.00€

Risotto with yellow semi-dried tomatoes and sweet & sour peppers 23.00€

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VEGAN MENU

Hummus with black chickpeas, sesame oil, black garlic puree and crouton made of traditional bread roll "koulouri" 10.50€

Tabbouleh with grilled vegetables and thin pita bread 12.50€

Green salad with dates, pomegranate, mango and white balsamic vinegar – honey dressing 12.00€

Greek salad with rocket leaves, cucumber and green peppers pickles 13.00€

Oven baked potatoes with honey and pomegranate 11.50€

Spaghetti with zucchini and mint 16.00€

Risotto with figs and sweet & sour peppers 20.00€

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GLUTEN FREE MENU

Appetizers

Tzatziki with "katiiki" soft cheese, carrot, cucumber, baked walnuts,
early harvest olive oil 9.00€

Prawns with fennel, sautéed with "raki" and saffron
with carrot-cumin cream 18.50€

Octopus with red pepper and eggplant puree and
black eyed peas-fennel salad 18.00€

Salads

Tabbouleh with baked goat cheese, grilled vegetables and pita bread 14.50€

Greek salad with feta cheese, rocket leaves, cucumber & peppers pickles and Chalkidiki's
olives 13.00€

Green salad with dates, pomegranate, mango, chicken and
balsamic vinegar-honey dressing 14.00€

Main Courses

Sea bream fillet with steamed endives, sweet & sour peppers and
white "tarama" fish roe mousse 28.00€

Grilled salmon with red pepper harissa and avocado, cucumber,
mint & lime salad 28.00€

Slow cooked lamb shank with tabbouleh and pomegranate molasses 30.00€

Chicken fillet with sage, goat cheese cream and lemon infused cous cous 27.00€

Traditional Eastern spices beef in tomato sauce and
smoked eggplant puree 29.00€

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ERGON DINE AROUND MENU

Soup

Soup of the day

Appetizers

Tzatziki, eggplant spread and hummus accompanied by pita bread

Tabbouleh with grilled vegetables and pita bread

Greek salad with feta cheese, rocket leaves, pickled cucumber, pickled peppers and Chalkidiki's olives

Main Courses

Sea bream fillet with sweet & sour peppers and Shirazi salad

Chicken fillet with black garlic puree and oven baked potatoes

Grilled pork chops with smoked eggplant puree and yogurt – dates cream

Desserts

Traditional oven baked rice pudding with Turkish delight flavored with clove

and homemade "mastiha" ice cream

Traditional Greek puff pastry desserts in syrup

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Salads

Tomato cucumber salad

Green salad with cherry tomatoes and olive oil

Meat & Fish

Sea bream fillets with tomato salsa

Grilled chicken fillet with basmati rice

Minty lamb "koftas" with yogurt

Sides

Steamed vegetables

Basmati rice

French fries

Desserts

Ice cream & sorbet by scoop

Brownie with chocolate sauce

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