

OUZERIE DINNER MENU

Welcome to a selection of tempting traditional Greek fare presented with a pleasing contemporary twist. Enjoy the freshest seafood platters perfect for sharing with everyone at your table whilst taking in the best views Sani has to offer; all perfectly complemented with our impressive selection of wines sourced from across the country and beyond.

A la Carte Menu

Appetizers Each dish is served when it's ready

White Taramas <i>DF GF</i>	9.50 €
Homemade Tzatziki <i>V GF</i>	9.50 €
Hummus <i>V DF</i>	9.50 €
Bougiourdi with Baked Feta Cheese, Tomatoes and Chili <i>V GF</i>	14.00 €
Sea Bass Tartar with Chili, Citrus, Majoram and Bottarga Powder <i>GF</i>	19.00 €
Smoked Grilled Eggplant with "Galotiri" Cheese and Roasted Pistachios <i>V GF</i>	13.00 €
Fried Zucchini Balls with Tzatziki <i>V</i>	15.00 €
Grilled Haloumi with Sautéed Mushrooms <i>V GF</i>	14.00 €
Greek Barley Rusks with Eggplant, Katiki Cheese and Light Spicy Tomato Jam <i>V</i>	15.00 €
Mini Grilled Meatballs with Cherry Tomatoes and Feta <i>GF</i>	19.50 €
Smoked Mackerel with Tabouleh <i>GF DF</i>	14.00 €
Steamed Mussels with White Wine, Garlic and Lemon <i>GF</i>	19.50 €
Grilled Octopus with Fava Beans Puree and Seaside Greens <i>GF DF</i>	23.00 €
Traditional Cheese Pie with Cherry Tomatoes and Rocket Salad <i>V</i>	14.50 €
Grilled Sardines with Tomato Salad and Mint <i>GF DF</i>	18.00 €
Fried Anchovies with Aioli and Dijonnaise <i>DF</i>	16.00 €
Fried Squid with Caper Mayonnaise <i>DF</i>	19.50 €
Grilled Squid with Herbs <i>GF DF</i>	20.00 €
Roasted Scallops with Chili and Garlic Butter <i>GF</i>	26.00 €
Prawns "Saganaki" with Feta and Tomato Sauce <i>GF</i>	29.00 €
French Fries with Fresh Thyme <i>V GF DF</i>	7.50 €

Sea Food Platters

Lobster · Oysters · Crab Claws · Langoustine · Rosé Shrimps	Grand / Royal
Served with Cucumber Vinaigrette, Chili Sauce, Tarama and Aioli	120.00 € / 160.00 €

Fritto Misto

Anchovies · Shrimps · Sole Fish Fillet · Squid · Red Mullet	70.00 €
Served with Caper Mayonnaise, Aioli and Smoked Paprika Dip	

Soup

Fish Soup <i>DF</i>	19.00 €
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Choice of Salads

Greek Salad with Feta and Olives from 'Halkidiki' <i>v GF</i>	16.50 €
Green Beans Salad with Squid, Basil and Artichokes <i>GF DF</i>	19.50 €
Cretan Salad with Rusk Bread, Tomatoes, Sheep Cheese and Rocket Salad <i>v</i>	16.00 €
Spinach Salad with Fennel, Zucchini and Grapes <i>v GF DF</i>	16.00 €
Beetroot Salad with Goat Cheese, Walnuts and Honey Vinaigrette <i>v GF</i>	15.00 €

Choice of Main Courses

Sea Bass with Grilled Vegetables <i>GF DF</i>	35.00 €
Grilled Prawn Skewers with Cherry Tomatoes and Smoked Paprika	34.00 €
Grilled Tuna Fillet with Rocket, Cherry Tomatoes, Spring Onion and Artichokes <i>GF</i>	31.00 €
Orzo Pasta with Sea Food	33.00 €
Stringoli Pasta with Octopus, Pine Nuts and Raisins	25.00 €
Grilled Chicken Fillet with Roasted New Potatoes and Thyme <i>GF</i>	25.00 €
Lamb Kebab with Grilled Eggplant and Yogurt Sauce	27.00 €
Beef Steak 300gr with Manoura Cheese and Roasted Potatoes <i>GF</i>	38.00 €
Pork "Souvlaki" with Tzatziki and French Fries	26.00 €

By the Kilo

Catch of the Day <i>GF DF</i>	90.00 € / Kg
Grilled Lobster with Aromatic Butter <i>GF</i>	105.00 € / Kg
Lobster Pasta with Tomato Sauce and Chili	105.00 € / Kg
Grilled King Crab Legs <i>GF</i>	115.00 € / Kg

Choice of Desserts

Armenovile <i>v</i>	13.00 €
"Galaktoboureko" Crispy Filo Pastry, Custard Cream and Citrus Syrup <i>v</i>	14.00 €
Lemon Tarte with Meringue <i>v</i>	13.00 €
"Peldes" with Caramelized Grape Juice, Orange Sorbet, Walnuts and Cinnamon <i>v</i>	13.00 €
Seasonal Fruits <i>v GF DF</i>	12.00 €
Ice Cream Selection / Scoop <i>v</i>	3.40 €
Chocolate, Strawberry, Vanilla, Mastic with Pink Peppers, Mango Sorbet, Frozen Yogurt Red Berries and Acai	



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 <i>V GF</i> with Tomato, Cucumber, Peppers, Feta and Olives	8.00 €
Mediterranean Tomato and Vegetable Soup <i>V GF DF</i>	8.50 €
Hummus <i>V</i> with Pita Bread Fingers	8.00 €
Broccoli, Chicken and Potato Bites <i>DF</i> Fried Croquettes with Dip	8.50 €

Main Courses

Rigatoni <i>V</i> Tomato, Basil and Mozzarella	10.00 €
Pizza Margarita <i>V</i> Tomato and Cheese	11.00 €
Mini Beef Burger Carrot Sticks, Cherry Tomatoes and Home Made Ketchup	12.00 €
Chicken Tomato and Orzo	12.00 €
Cod Fillet <i>DF</i> Tomato Salsa	12.00 €

Desserts

Fruity Dip <i>V GF</i> Seasonal Fruit and Cream Cheese Dip	7.50 €
Banana and Strawberry Ice Cream <i>V GF DF</i>	6.80 €
Frozen Berries <i>V GF</i> with White Chocolate Dip	8.00 €

First Taste Menu - Served Blended

Fresh Fruits <i>V GF DF</i> Peach, Apple and Strawberry
Mediterranean Vegetable <i>V GF DF</i> Zucchini, Tomatoes, Eggplant
One Pot Chicken <i>GF</i> Carrots and sweet Potato
Lemon Sole <i>GF DF</i> 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

Salads and Appetizers

Greek Salad with Feta and Olives from 'Halkidiki' <i>GF</i>	16.50 €
Cretan Salad with Rusk Bread, Tomatoes, Goat Cheese and Rocket Salad	16.00 €
Spinach Salad with Fennel, Zucchini and Grapes <i>GF DF</i>	16.00 €
Beetroot Salad with Goat Cheese Cream, Walnuts and Honey Vinaigrette <i>GF DF</i>	15.00 €
Smoked Grilled Eggplant with "Galotiri" Cheese and Roasted Pistachios <i>GF</i>	13.00 €
Fried Zucchini Balls with Tzatziki	15.00 €
Traditional Cheese Pie with Cherry Tomatoes and Rocket Salad	14.50 €
Grilled Haloumi with Sautéed Mushrooms <i>GF</i>	14.00 €

Main Courses

Stringoli Pasta with Pine Nuts and Raisins	22.00 €
Falafel with Tzatziki, Pita Bread and Tomato Salad	22.00 €
Briam Slow Cooked Vegetables with Tomato and Feta Cheese <i>GF</i>	21.00 €
Vegetarian Skewer with Haloumi, Smoked Paprika Dip and Pita Bread	23.00 €

Desserts

Armenovile	13.00 €
Galaktoboureko with Crispy Filo Pastry, Custard Cream and Citrus Syrup	14.00 €
Lemon Tarte with Meringue	13.00 €
"Peldes" with Caramelized Grape Juice, Orange Sorbet, Walnuts and Cinnamon	13.00 €
Seasonal Fruits <i>GF DF</i>	12.00 €
Ice Cream Selection / Scoop	3.40 €
Chocolate, Vanilla, Strawberry, Mastic with Pink Peppers, Mango Sorbet, Frozen Yogurt Red Berries and Acai	

Vegan Menu

Salads and Appetizers

Greek Salad with Olives from 'Halkidiki' <i>GF DF</i>	16.50 €
Green Beans Salad with Basil and Artichokes <i>GF DF</i>	15.50 €
Spinach Salad with Fennel, Zucchini and Grapes <i>GF DF</i>	16.00 €
Tabouleh with Pita Bread <i>DF</i>	15.00 €
Beetroot Salad with Garlic, Walnuts and Honey Vinaigrette <i>GF DF</i>	15.00 €
Smoked Grilled Eggplant with Cherry Tomatoes, Rocket and Roasted Pistachios <i>GF DF</i>	13.00 €
Sautéed Mushrooms with Herbs <i>GF DF</i>	14.00 €

Main Courses

Stringoli Pasta with Pine Nuts and Raisins	22.00 €
Falafel with Vegan Tzatziki Sauce, Pita Bread and Tomato Salad	22.00 €
Briam Slow Cooked Vegetables with Tomato <i>GF</i>	21.00 €
Vegetarian Skewer with Smoked Paprika Dip and Pita Bread	23.00 €

Desserts

"Peldes" with Caramelized Grape Juice, Orange Sorbet, Walnuts and Cinnamon	13.00 €
Seasonal Fruits <i>GF DF</i>	12.00 €
Sorbet Selection / Scoop Mango Sorbet, Lime Sorbet	3.40 €