

## PSAROYIANNOS DINNER MENU

Enjoy the traditional taverna-style cooking of this amazing selection of appetisers, fresh salads, catch of the day fish and other delicious dishes. Each of these specialities is freshly prepared using the finest local ingredients and is complemented by our fabulous choice of refreshing drinks and wines.

## Starters

Stuffed red peppers with feta cheese and "katiki" soft cheese	12.50€
Hummus	11.50€
Feta cheese	8.50€
Feta cheese baked in the oven	11.00€
Stuffed pita bread with feta cheese, tomato and olives	15.00€
Spicy pepper	5.00€
Feta cheese spread	9.50€
Cheese croquettes made from four different Greek cheeses	14.00€
Tzatziki	9.00€
Fish roe spread "tarama" salad	9.50€
Grilled halloumi cheese	13.50€
Fava beans puree	9.50€
Greek yellow fried hard cheese "kefalotyri"	12.00€
Traditional Greek stuffed vine leaves with rice	13.00€
Sweet fried green peppers	9.50€
Fried zucchini	10.50€
Zucchini blossoms stuffed with cheese	18.00€
French fries	9.80€

Grilled eggplant	13.00€
Grilled mushrooms with garlic, balsamic vinegar and parsley	13.00€

Eggplant baked in the oven with spicy tomato sauce and yogurt	13.50€
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Ouzo meze assortment	38.00€
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Tzatziki, "tarama" salad, fava beans puree, hummus, feta cheese spread, stuffed vine leaves with rice, smoked mackerel, grilled octopus and pita bread

## Sea Food

Smoked mackerel with boiled potatoes and onion	16.50€
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Marinated anchovies in vinegar, garlic and wine	16.00€
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Sea bass carpaccio	27.00€
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Shrimp tartar, avocado and crispy bread	23.00€
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Fried squid	18.00€
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Grilled squid	20.00€
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Grilled octopus	19.00€
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Steamed mussels sautéed with wine, tomato sauce and feta	19.00€
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Steamed mussels	18.00€
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Oyster (6 pcs.) upon availability	32.00€
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Grilled sardines	16.00€
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Fried anchovies	15.00€
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Mixed grilled fish and sea food	50.00€
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Sea bass fillet, prawns, langoustines, octopus,  
mussels, squid

Spaghetti with prawns and tomato sauce	31.00€
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Sea food spaghetti	31.00€
Orzo pasta with crab and scallops	29.50€
Grilled shrimps with avocado and cherry tomatoes salad	31.00€
Steamed monkfish cheeks	28.00€
Grilled prawns (by kilo)	90.00€
Fresh fish (by kilo)	95.00€
Grilled jumbo prawns (by kilo)	99.00€
Langoustines (by kilo)	99.00€
Lobster (by kilo)	99.00€
Shellfish assortment Lobster, langoustines, prawns, oysters, mussels, clams	180.00€

### **Meat**

Lamb chops with oven baked potatoes and cherry tomatoes	33.50€
Beef fillet with barbeque sauce, baby potatoes, asparagus and bulgur	37.00€
Pork steak with tomato salad, feta cheese and sourdough bread	26.00€
Beef patties with feta cheese, onion, pita bread and yogurt sauce	23.50€
Grilled half – chicken with cherry tomatoes, potatoes and onion	28.50€

### Traditional Greek dishes

Mousaka	21.50€
Traditional Greek minced meat rolls with rice	20.50€
Peppers and tomatoes stuffed with rice, accompanied by oven baked potatoes	15.50€
Oven baked potatoes	9.50€
Special dish of the day	23.00€
Special vegetarian dish of the day	12.00€

### Soups

Soup of the day	15.50€
Fish soup	18.50€
Chicken soup	16.50€

## Salads

Sea food salad Mussels, squid, octopus, shrimp, olive oil, balsamic vinegar, parsley	17.50€
Greek salad Tomato, cucumber, green pepper, onion, olives, feta cheese, oregano and olive oil	14.50€
Tomato & cucumber salad	10.50€
Potato salad with onion, caper parsley and chili	10.50€
Mixed green salad with feta cheese and cherry tomatoes	14.00€
Salad with rocket leaves, tomato and parmesan	11.50€
Boiled greens	9.00€
Boiled beets	9.00€
Boiled zucchini	9.00€

## 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.

### Appetizers

Steamed vegetables	7.00€
Giant cous cous salad with rainbow veggies	9.00€
Creamy vegetable soup	8.00€
Mini Greek salad	8.00€

### Main courses

Beef chicken with penne	12.00€
Grilled meatballs with pasta	11.00€
Beef with tomato sauce and potato puree	11.00€
Penne with fresh tomato sauce	11.50€
Crispy baked sea bass with potato chips	15.00€
Chicken with tomatoes & orzo pasta	12.00€
Fried squid with French fries	10.00€

### Desserts

Fruity dip	7.00€
Banana & strawberry ice cream	6.50€
Fruity frozen yoghurt ice cream	7.50€
Carrot cake with vanilla ice cream	7.00€

## Desserts

Assortment of traditional Greek sweets in syrup	11.50€
Profiterole	12.00€
Orange pie	10.00€
Chocolate cream with hazelnuts and biscuits	11.50€
Ice cream	9.00€
Seasonal fruits	10.00€

## VEGETERIAN

### Appetizers

Stuffed pepper with cheese and tomato sauce	12.50€
Hummus	11.50€
Feta cheese	8.50€
Baked feta cheese	11.00€
Pie stuffed with feta cheese, tomato and olives	15.00€
Feta cheese spread	9.50€
"Tzatziki"	9.00€
Grilled "haloumi" cheese	13.50€
Fava beans puree	9.50€
Kefalotyri fried	12.00€
Zucchini croquettes	15.00€
Stuffed vine leaves with rice	13.00€



Cretan sweet green peppers	9.50€
Fried zucchini	10.50€
Zucchini flowers stuffed with cheese	18.00€
Freshly cut fried potatoes	9.50€
Grilled eggplant	13.00€
Grilled mushrooms with garlic, balsamic vinegar and parsley	13.00€
Spicy pepper	5.00€
Roasted eggplant with spicy tomato – feta cheese sauce	13.50€

### **Salads**

Greek salad	14.50€
Tomato – cucumber salad	10.50€
Mixed green salad with cherry tomatoes and feta cheese	14.00€
Rocket leaves, tomato and parmesan salad	11.50€
Boiled greens	9.00€
Boiled beetroots	9.00€
Boiled zucchini	9.00€

### **Soups**

Soup of the day	15.50€
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## Traditional Dishes

Tomatoes and green bell peppers stuffed  
with rice and served with oven potatoes 15.50€

Oven potatoes 9.50€

## Desserts

Selection of Greek traditional  
pastries in syrup 11.50€

"Profiterole" 12.00€

Yogurt pudding 10.50€

Orange pie 10.00€

Ice creams selection 9.00€

Seasonal fruits 10.00€

## VEGAN

### **Appetizers**

Hummus 11.50€

Fava beans puree 9.50€

Stuffed vine leaves with rice 13.00€

Cretan sweet green peppers 9.50€

Fried zucchini 10.50€

Freshly cut fried potatoes 9.50€

Grilled eggplant 13.00€

Grilled mushrooms with garlic, balsamic vinegar  
and parsley 13.00€

Spicy pepper 5.00€

Roasted eggplant with spicy tomato 13.50€

### **Salads**

Greek salad 14.50€

Tomato – cucumber salad 10.50€

Mixed green salad with cherry tomatoes 14.00€

Rocket leaves, tomato salad 11.50€

Boiled greens 9.00€

Boiled beetroots 9.00€

Boiled zucchini 9.00€

### **Soups**

Soup of the day 15.50€

### **Traditional Dishes**

Tomatoes and green bell peppers stuffed  
with rice and served with oven potatoes 15.50€

Oven potatoes 9.50€

### **Desserts**

Selection of Greek traditional  
pastries in syrup 11.50€

Sorbet selection 9.00€

Seasonal fruits 10.00€

## GLUTEN FREE

### Appetizers

Stuffed pepper with cheese and tomato sauce	12.50€
Hummus	11.50€
Feta cheese	8.50€
Baked feta cheese	11.00€
Feta cheese spread	9.50€
"Tzatziki"	9.00€
Fish roe spread "taramosalata"	9.50€
Grilled "haloumi" cheese	13.50€
Fava beans puree	9.50€
Cretan sweet green peppers	9.50€
Freshly cut fried potatoes	9.50€
Grilled eggplant	13.00€
Spicy pepper	5.00€
Roasted eggplant with spicy tomato – feta cheese sauce	13.50€

### Salads

Sea food salad, mussels, squid, octopus, shrimps, olive oil, balsamic vinegar, parsley	17.50€
Greek salad	14.50€
Tomato – cucumber salad	10.50€
Mixed green salad with cherry tomatoes and feta cheese	14.00€
Rocket leaves, tomato and parmesan salad	11.50€
Boiled greens	9.00€
Boiled beetroots	9.00€
Boiled zucchini	9.00€

## Sea Food

Smoked mackerel with boiled potatoes and onion	16.50€
Grilled squid	20.00€
Grilled octopus	19.00€
Sautéed mussels "saganaki" with tomato and feta cheese sauce	19.00€
Steamed mussels	18.00€
Oysters (6 pcs) Upon availability	32.00€
Sautéed prawns with thyme, fennel and tarragon	28.00€
Sautéed prawns "saganaki" with feta cheese, tomato and spicy pepper sauce	28.00€
Grilled sardines	16.00€
Sea food mixed grill (fish fillet, prawns, langoustines, octopus, mussels, squid)	50.00€
Grilled prawns (300 gr) with avocado – tomato salad	31.00€
Grilled prawns (per kilo)	93.00€
Fresh fish (per kilo)	90.00€
Grilled jumbo prawns (per kilo)	95.00€
Langoustines (per kilo)	95.00€
Lobster (per kilo)	95.00€

## Meat

Lamb chops with broccoli and cherry tomatoes	33.50€
Beef fillet with BBQ sauce, baby potatoes, asparagus and bulgur	37.00€
Pork steak with tomato – feta – onion salad and sourdough bread	26.00€
Mini patties served with feta cheese, tomato, onion, yogurt sauce and pita bread	23.50€
Grilled half chicken with cherry tomatoes, potato and onion	28.50€

### **Soups**

Soup of the day	15.50€
Fish soup	18.50€
Chicken soup	16.50€

### **Traditional Dishes**

Oven potatoes	9.50€
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### **Desserts**

Ice creams selection	9.00€
Seasonal fruits	10.00€

## PSAROYIANNOS DINE AROUND MENU

Ορεκτικά / Appetizers

Ανά δύο άτομα / per two persons

Χωριάτικη σαλάτα / Traditional Greek salad

Καλαμάρι τηγανητό / Fried squid

Τζατζίκι / Tzatziki

Παραδοσιακή πίτα ημέρας

Traditional Greek pie

Τυροκροκέτα / Cheese croquettes

Συνοδεύονται με ένα ποτηράκι ούζο

Accompanied by glass of Ouzo

Suggested wine klima ipiroτικο (ntempina) 150ml

Κυρίως πιάτα / Main Courses

Φιλέτο φρέσκου ψαριού με πατάτες φούρνου, πιπεριές και σάλτσα γιαουρτιού

Fresh fish fillet with baked potatoes, peppers and yogurt sauce

Suggested wine Techni Alypias

(sauvignon blanc-assyrtiko) 150ml

ή / or

Μπιφτεκάκια σχάρας με σπαγγέτι σάλτσα

ντομάτας και βασιλικό

Mini burgers with tomato sauce spaghetti and basil

Suggested wine Efches Eratines

(Cab. Sauv. .Syrah, Ksinomavro) 150ml

ή / or

Μουσακάς / Mousaka

Suggested wine red Naousa boutaris (Ksinomauro) 150 ml

ή / or

Φιλέτο κοτόπουλο με κους κους /

Chicken fillet with cous cous

Suggested wine Pink bang (tourica-syrah) 150 ml

Επιδόρπιο / Desserts

Suggested liqueur Masticha Chiou

Επιλογή παγωτού από τρεις γεύσεις

(σοκολάτα, βανίλια, φράουλα)

A choice of three flavors of ice-cream

(chocolate, vanilla, strawberry)

ή / or

Γιαούρτι με μέλι και καρύδια / Yogurt with honey and walnuts

ή / or

Πορτοκαλόπιτα / Orange cake

Try our wine pairing suggestion for a price of 21.00€