

THE MARKET DINNER MENU

Using the finest local produce, Market promises a relaxed, yet refined brasserie-style, with a la carte and set menus produced using the finest produce, sourced daily from sustainable producers and local markets. Menus are inspired by the seasons, with choices defined by the availability of the freshest ingredients. The wine list features a unique selection of premium Greek wines, selected from renowned, boutique wineries.

STARTERS

Soups

Gazpacho ✓

Anthotiro cheese, peppers, basil and grilled bread

15

Chicken and coconut soup ☒

Shitake mushrooms, coriander, lime and ginger rice

18

Salads

Super food salad ✓

Quinoa, cabbage, kale, goji berries, avocado and edamame

17

Baby beets and yogurt ☒ ✓

Greek yogurt, roasted hazelnuts, lemon oil and balsamic

16

Shrimp salad

shrimps, avocado, tomato and champagne vinaigrette

22

Raw bar

Beef tartare

Smoked beef steak, graviera, mustard and haricots

24

Seabass sashimi ☒

Green pea, lemon, mint and botargo

24

Tuna carpaccio

Yuzu and ginger marinade and crushed avocado

26

Appetizers

Prosciutto
Salted butter and grilled bread
21

Shrimp satay
Sweet and sour sauce
21

Duck samosas
Soultanina raisins chutney and grilled Greek lettuce
19

Crab cake
Fennel salad grapefruit and ginger
25

Green Asparagus ✓
Hollandaise and lemon
19

Beef Patties
Foie grass, crispy bread and caramelized onions
28

Pizza

Truffle pizza ✓
Mix mushrooms, Holomontas truffle and fontina
24

Prosciutto pizza
Prosciutto and parmesan cream
23

MAIN COURSES

Pasta

Seafood pasta

Strozzapreti, clams, massless, botargo and pistachio pesto
29

Mushroom pasta ✓

Homemade nioki, mushroom broth and pecorino Amfiloxias
27

Aged risotto ✓

Aged parmesan, carrot cream, hazelnut and green apple
26

Fish

Roasted seabream ☒

Marinated vegetables, aromatic tomato sauce
31

Baked Salmon

Greens from Halikidiki, mashed potatoes and truffle vinaigrette
34

Grilled Seabass

Grilled fennel, beans pure, olives and egg row salad
33

Meat

Parmesan crusted chicken

Baby artichokes and basil and lemon sauce
29

Beef sirloin

Sugar snaps, seasonal mushrooms and Greek herb salsa
32

Pork steak

Carrot pure, shallots confit and gravy sauce
29

Desserts ✓

Lemon tart

White chocolate ganache, mint and Tonka ice cream

12

Cheesecake

Summer berries and lime

12

Choco soufflé

With vanilla ice cream

12

Sundae caramel

Choco bar, ginger ice-cream and salted caramel Sauce

12

White chocolate rice pudding

Strawberry, coconut ice cream and peanut crumble

12

Fresh fruit

Sliced seasonal fruits


12

Sorbet and ice cream

Lime, strawberry, vanilla, chocolate

12


SIMPLY PREPARED (FROM 15 OF JUNE)

Atlantic carabineros shrimps by kilo 

150

Lobster by kilo 

95

Catch of the day 

90

Galicia dry aged beef steak 700gr

85

US prime rib eye steak per 600 gr

80

Lamb chops French cut 500gr

60

Sauce

Basil lemon

5

Champagne vinaigrette

5

Mustard gravy

5

Truffle vinaigrette

5

Side Dishes

Whole roasted cauliflower 

7

Summer vegetables 

7

Ginger rice 

6

Sauté baby potatoes 

7

Potato puree 6

Please advise us of any allergies or dietary requirements

 Gluten free option  Vegetarian 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 food is prepared in centralized kitchens and 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 reactions that may occur.


KIDS MENU BY ANNABEL KARMEL



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.


Soups


Chicken soup 
Potato, celery and carrot 11

Mediterranean & veggie soup  
Tomato, vegetables and cream 12


Salads

Greek salad 
Tomato, cucumber, peppers, pita bread and feta 9


Giant cous cous salad 
Rainbow veggies sweet corn and chicken 11


Annabel's favorite salad 
Avocado, cheese, tomato and bacon 13

Main Courses


Mini burger 
Parmesan cheese, tomato, ketchup and French fries 12

Chicken nuggets
French fries and mayonnaise sauce 11


Fish fillet 
Steamed rice and vegetables 12

Chicken with mozzarella 
Gratinated chicken with tomato and mozzarella 13

5 vegetables spaghetti  
Carrot, onion zucchini, pepper, tomato 10

Pizza margarita 
tomato sauce, mozzarella and basil 11

Spaghetti Bolognese
Bolognese sause and parmesan 10

Penne Napoli 
Napoli sause and parmesan 9

Toddlers

Tod chicken

Chicken, carrot and potato 7

Tod beef

Beef, Potato, carrot and celery 7

Tod fish

Rice, carrot and broccoli 7

Tod vegetable ✓

Rice, potato, carrot and broccoli

Desserts

Banana strawberries ice cream  ✓

With maple syrup and and Choco crumble 6

Chocolate cake ✓

With vanilla ice cream 6

Fruit salad ✓


With seasonal fruit 6


Ice cream /scoop ✓


Chocolate, vanilla, caramel, strawberry 3 (per scoop)

VEGAN MENU


Starters

Gazpacho 
Pickled peppers, basil and grilled bread 15€

Super food salad 
Quinoa, cabbage, kale, goji berries, avocado and edamame 17€

Grilled lettuce 
Soultanina raisins chutney and daikon 16€

Main Courses

Vegan risotto 
Olive oil risotto, hazelnut and green apple salad 18€

Gratinated veggies
Sliced grilled vegies with bean pure bechamel 18€

Truffle pizza
Mix mushrooms, Holomontas truffle and escarole salad 24€

Desserts

Fresh fruit
Sliced seasonal fruits 12€

Sorbet
Lime, strawberry 12€

Berries coconut
Mixed berries with mint, lime and coconut sorbet 12€

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 Gluten free option  Vegetarian option  Annabel Karmel Signature dishes

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