

TOMATA

With a reputation stretching across Greece and far beyond, the renowned Chef Karamolegos and our team promise you an unforgettable dining experience. Offering a fiesta of colours, aromas and tastes, they bring you an inspiring Mediterranean menu with a truly innovative twist. While our barbeque will tempt you with meat and fish specialties freshly cooked in the open air next to your table. All of which is complemented by a wine list featuring some of Greece's finest labels.

Starters

Tuna tartar with bottarga sauce and aubergine salad with smoked eel	28,00€
Grilled crab cakes, with avocado and marjoram, parsley, chili dressing	28,00€
Stew mussels in caper and lemon sauce with fish roe "tarama" salad" bruschetta	22,50€
Lettuce rolls stuffed with prawns and crayfish in saffron sauce with dry martini and tarragon	25,00€
Fried calamari and red mullet fillets with sauce of three mustards and sea fennel	22,00€
Fried prawns wrapped in" Kataifi" shredded pastry, with sea-urchin mayonnaise and piri-piri sauce	25,00€
Pan seared scallops with tomato powder and romesco sauce	28,00€
Smoked aubergine with chimichurri tahini and burrata	21,00€
Grilled mushrooms, haloumi cheese and asparagus marinated in tomato paste, lemongrass and ginger with truffle scented yoghurt	22,00€
Semi-dried tomato fritters with feta cheese pesto	20,00€
Duck spring rolls with avocado, tomato and lime salad	23,50€

Salads

Greek salad with pita bread, olive paste and feta cheese vinaigrette	15,00€
Medley of greens with gratinated goat cheese, spicy walnuts, orange and balsamic vinaigrette	15,50€
Mix green salad with asparagus, avocado, radish and green olive vinaigrette	15,00€

Main Courses

Red mullet fish soup with “ursinado”	27,00€
Grilled seabass fillet with fennel mayonnaise and ouzo vinaigrette	36,00€
Seafood pasta with prawns, clams and scallops in white wine sauce	39,00€
Fresh crab risotto with crayfish, fennel and Pernod	39,00€
Grilled chicken marinated in tomato paste, chili, lemongrass served with mashed aubergine	29,50€
Pork skewer marinated in ouzo and fennel seeds, served with ouzo infused tzatziki, tomato harissa and pita bread	29,50€
Grilled minced veal rolls with tomato chutney, stuffed with feta cheese, served with broccoli couscous, buckwheat, mix herbs, pistachio, lemon and Dijon mustard vinaigrette	32,00€
“Mousaka” with minced lamb topped with yogurt cream and “casseri” cheese (served lukewarm)	29,50€

Desserts

Lime tart with ice cream of fresh turmeric, ginger, lemongrass and honey	12,50€
Bitter chocolate croquettes with mango sorbet and Mandarin Napoleon syrup	14,00€
“Pavlova” millefeuille with wild berries, pink pepper and creme Anglaise scented with thyme	14,00€
“Galaktoboureko”, mascarpone cheese wrapped in phyllo pastry with black raisins, dates and rosewater syrup	14,00€

Health Inspector: Christos Plevritis
Consultant Chef: Karamolegos Chryssanthos
The prices include all legal taxes

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

Tomata Summer Grill

Freshly grilled meat, fish and seafood, cooked on our outdoor charcoal grill and served as soon as they are ready

Fresh prawns with herb infused lemon and olive oil (by kilo)	99,00€/Kg
Fresh fish by kilo with citrus vinaigrette and grilled vegetables	95,00€/Kg
Lobster with ouzo vinaigrette served with samphire and fennel salad (by kilo)	99,00€/Kg
Prime veal tenderloin with yogurt, tahini, green harisa, asparagus and grilled mushrooms	42.00€
Prime beef flank steak with truffle pesto and grilled vegetables	40,00€
Prime Rib Eye steak, with avocado, marjoram, parsley, chili and fresh buffalo mozzarella	45,00€

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Tomata 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 & vegetable soup 9.00€

Mini Greek salad 8.00€

Sweetcorn fritters 9.00€

Main Dishes

Crispy cod with sweet potato chips 15.00€

Penne with tomato, basil & mozzarella 12.00€

Chicken, halloumi & vegetable kebabs 14.00€

Flavour-pack penne with tomato sauce, chicken and pesto 13.00€

Succulent steak with roasted vegetables 14.00€

Mini burgers with sweet potato chips 14.50€

Desserts

Chocolate brownie with vanilla ice cream 8.00€

Fruit plate 7.00€

Hunny Bunny Pancakes 7.50€

Ice Cream selection 3,60€ per scoop

Vegan Dishes

Tomato and vegetable soup	16,00€
Grilled mushrooms and asparagus marinated in tomato paste, lemongrass and ginger	22,00€
Broccoli couscous, buckwheat, mix herbs, pistachio, lemon and Dijon mustard vinaigrette	15,50€
Greek salad with pita bread and olive paste	15,00€
Medley of greens with spicy walnuts, orange and balsamic vinaigrette	15,50€
Mix green salad with asparagus, avocado, radish and green olive vinaigrette	15,00€

Main Courses

Spaghetti with tomato sauce	17,00€
Risotto with vegetables	26,50€

Desserts

Seasonal fruit plate	11,00€
Sorbet selection	3,60€ per scoop

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Vegetarian Dishes

Tomato and vegetable soup	16,00€
Grilled mushrooms, asparagus and haloumi cheese marinated in tomato paste, lemongrass and ginger with truffle scented yoghurt	22,00€
Semi dried tomato fritters with feta cheese pesto	20,00€
Smoked aubergine with chimichurri tahini and burrata	21,00€
Greek salad with pita bread, olive paste and feta cheese vinaigrette	15,00€
Medley of greens with gratinated goat cheese, spicy walnuts, orange and balsamic vinaigrette	15,50€
Mix green salad with asparagus, avocado, radish and green olive vinaigrette	15,00€
Broccoli couscous, buckwheat, mix herbs, pistachio, lemon and Dijon mustard vinaigrette	15,50€

Main Courses

Spaghetti with tomato sauce and parmesan cheese	17,00€
Risotto with vegetables and parmesan cheese	26,50€

Desserts

“Pavlova” millefeuille with wild berries, pink pepper and creme Anglaise scented with thyme	14,00€
Lime tart with ice cream of fresh turmeric, ginger, lemongrass and honey	12,50€
Bitter chocolate croquettes with mango sorbet and Mandarin Napoleon syrup	14,00€
“Galaktobourekó”, mascarpone cheese wrapped in phyllo pastry with black raisins, dates and rosewater syrup	14,00€

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Gluten Free

Starters

Tuna tartar with bottarga sauce and aubergine salad with smoked eel	28,00€
Stew mussels in caper and lemon sauce	22,50€
Lettuce rolls stuffed with prawns and crayfish in saffron sauce with dry martini and tarragon	25,00€
Smoked aubergine with chimichurri tahini and burrata	21,00€
Grilled mushrooms, asparagus and haloumi cheese marinated in tomato paste, lemongrass and ginger with truffle scented yoghurt	22,00€
Duck spring rolls with avocado, tomato and lime salad	23,50€

Salads

Greek salad with olive paste and feta cheese vinaigrette	15,00€
Mix green salad with asparagus, avocado, radish and green olive vinaigrette	15,00€

Main Courses

Red mullet fish soup with "ursinado"	27,00€
Grilled seabass fillet with fennel mayonnaise and ouzo vinaigrette	36,00€
Gluten free seafood pasta with prawns, clams and scallops, white wine sauce & parsley	39,00€
Fresh crab risotto with crayfish, fennel and Pernod	39,00€
Grilled chicken marinated in tomato paste, chili, lemongrass served with mashed aubergine	29,50€
Pork skewer marinated in ouzo and fennel seeds, served with ouzo infused tzatziki, tomato harissa	29,50€

Desserts

"Pavlova" millefeuille with wild berries, pink pepper and creme Anglaise scented with thyme	14,00€
Seasonal fruit plate	11,00€

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