

## Main courses

Burger from Premium beef with tartar sauce, cheddar cheese, freshly cut fried potatoes and green salad	19.00€
Lamb chops with freshly cut fried potatoes	29.00€
"Gyros" with pita bread, tomato, freshly cut fried potatoes and tzatziki	17.50€
Dry Aged Prime Beef fillet with potato puree	35.00€
Dry Aged Prime Rib-Eye with mixed green salad	34.00€
Linguine with prawns in tomato sauce	27.00€
Grilled sea bass fillet with baby spinach, fennel, olive oil and lemon dressing	27.00€
Slow cooked beef "picanha", caramelized onions, grilled tomatoes, honey mustard sauce with truffle, freshly cut fries and mixed salad on a crispy bread slice	27.00€
Pork steak French cut with celeriac puree	33.00€
Grilled tuna steak with avocado, basil and cherry tomatoes salad	30.00€

## Desserts

"Profiterole" with "Valhrona gianduja" chocolate and vanilla ice cream	10.00€
Roasted pineapple on the spit with cinnamon syrup and vanilla ice cream	10.00€
Lemon tart	10.00€
Pink chocolate (ruby) mousse with berries marmalade and almond crumble	11.00€
Seasonal fruits	9.50€
Ice cream and sorbet - assorted flavors (per scoop)	3.60€

**Meet the Josper.** Josper is an elegant combination of a grill and an oven in a single machine. It works 100% with charcoal and its high operating temperature allows us to grill and roast so you can enjoy your choice at the maximum.

Health Inspector: Christos Plevritis

Chef: Christos Raikos

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

## Vegetarian Menu

### Appetizers

Grilled "haloumi" cheese with pita bread, grilled cherry tomatoes and basil pesto	13.00€
Tzatziki	9.50€
Zucchini croquettes with Greek yogurt sauce	14.50€
Sautéed mushrooms with fresh thyme and aged balsamic vinegar	14.00€
Vegetarian Soup	11.00€
Roasted cauliflower steak with aioli sauce	12.00€
Freshly cut fried potatoes	9.00€

### Salads

Greek salad with caper leaves, sea fennel and pickled green peppers	14.00€
Green mixed salad with avocado, fresh herbs, olive oil and lemon dressing	12.00€

### Main courses

Beyond burger with, freshly cut fried potatoes and green salad	14.50€
Linguine Napolitana with sautéed vegetables	11.00€
"Mousaka" with vegetables	14.00€

### Desserts

Roasted pineapple on the spit cinnamon syrup and vanilla ice cream	10.00€
Yogurt with honey	9.00€
Ice creams and sorbets assorted flavors (per scoop)	3.60€

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## Gluten Free Menu

### Starters

Grilled "haloumi" cheese with cherry tomatoes	13.00€
Tzatziki	9.50€
Chicken soup	15.50€
Sautéed mushrooms with fresh thyme and aged balsamic vinegar	14.00€
Prawns "saganaki" sautéed with tomato sauce	19.00€
Roasted cauliflower steak with aioli sauce	12.00€

### Salads

Green mixed salad with avocado, fresh herbs, olive oil and lemon dressing	12.00€
Greek salad with caper leaves, sea fennel and pickled green peppers	14.00€

### Main Courses

Pork skewers with freshly cut fried potatoes, olive oil and lemon dressing	23.00€
Chicken leg on the spit with roasted vegetables, olive oil and lemon dressing	24.00€
Lamb chops with freshly cut fried potatoes	29.00€
Dry Aged Prime Rib-eye with green salad	34.00€
Grilled sea bass fillet with baby spinach, fennel and lemon dressing	27.00€

### Desserts

Yogurt with honey	8.50€
Seasonal fruits	9.50€
Gluten free ice - cream (per scoop)	3.60€

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## Vosporos Menu

Take your pick from this fabulous choice of Greek favourites, including our house speciality of chicken on the spit. Guests can freely visit the rotisserie where our meats are slowly grilled to perfection over charcoal. This classic simple Greek taverna will have your taste buds dancing.

### Starters

Sautéed mussels with wine, mustard, fresh thyme and feta cheese	19.00€
Grilled "haloumi" cheese with pita bread, grilled cherry tomatoes and basil pesto	13.00€
Tzatziki	9.50€
Potato soup with sour cream, bacon and crispy potato chips	12.00€
Chicken soup	15.50€
Zucchini croquettes with tzatziki	14.50€
Roasted cauliflower steak with aioli sauce	12.00€
Red peppers "Florinis" stuffed with cheese, tomato and fresh oregano	12.50€
Chicken bites sautéed with white wine, fresh oregano and lemon juice	18.00€
Saganaki "florinela" cheese from Kos island with lemon marmalade	14.00€
Sautéed mushrooms with fresh thyme and aged balsamic vinegar	14.00€
Beef tartar	24.50€
Prawns "saganaki" sautéed with tomato sauce and feta cheese	19.00€
Freshly cut fried potatoes	9.00€
Pita Bread	1.00€

### Salads

Iceberg with grilled chicken, cherry tomatoes, crouton, crispy prosciutto, parmesan flakes and mustard dressing	16.00€
Greek salad with caper leaves, sea fennel and pickled green peppers	14.00€
Green mixed salad with avocado, fresh herbs, olive oil and lemon dressing	12.00€
Rocket leaves, baby spinach, grilled artichoke, feta cheese, cherry tomatoes, pine nuts, pickled mushrooms, sun dried tomatoes, basil pesto and olive oil-lemon dressing	15.00€

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## Adults Dine around menu

### Starters

Potato soup with sour cream, bacon and crispy potato chips

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Tzatziki with pita bread

or

Mushrooms sautéed with fresh thyme and wine

or

Sautéed mussels with wine, mustard, fresh oregano and feta cheese

### Salads (per two persons)

Greek salad

or

Boiled cauliflower & carrot with olive oil-lemon dressing and dill

### Main Courses

Chicken leg on the spit with roasted vegetables and mustard sauce

or

"Souvlaki" pork skewers with pita bread, freshly cut fried potatoes and  
lemon dressing

or

Grilled sea bass fillet with steamed vegetables and  
lemon dressing

### Dessert

Chocolate pie with vanilla ice cream

or

Ice cream

or

Roasted pineapple on the spit with vanilla ice cream

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## Kids Dine around menu

### Soups

Chicken Soup

### Salads

Tomato and cucumber

### Main Courses

Multicolored pasta with tomato sauce

or

Grilled sea bass fillet with steamed vegetables

or

Chicken fillet with green salad

### Dessert

Fruity dip

or

Selection of ice cream

or

Yogurt with honey



## Vegan menu

### Starters

Sautéed mushrooms with fresh thyme and aged balsamic vinegar	14.00€
Vegetarian Soup	11.00€
Freshly cut fried potatoes	9.00€
Roasted cauliflower steak with aioli sauce	12.00€

### Salads

Greek salad with caper leaves, sea fennel and pickled green peppers	14.00€
Green salad with avocado, fresh herbs and oil-lemon dressing	12.00€

### Main courses

Beyond burger with freshly cut fried potatoes and green salad	14.50€
Linguine with sautéed vegetables and tomato sauce	11.00€

### Desserts

Roasted pineapple on the spit cinnamon syrup	10.00€
Seasonal fruits	10.00€
Sorbets assorted flavors (per scoop)	3.60€

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## Kid's 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!

### Starters

Chicken Soup	12.00€
Creamy vegetable soup	8.00€
Steamed vegetables	7.00€
Mini Greek salad	8.00€

### Main Courses

Multicolored pasta with tomato sauce	7.50€
Mini burger from beef with freshly cut fried potatoes	13.50€
Crispy baked cod with freshly cut fried potatoes	15.00€
Grilled sea bass fillet with steamed vegetables	9.00€
Chicken fillet with green salad	13.00€
Braised beef with tomatoes sauce and mashed potatoes	12.00€

### Dessert

Fruity dip	7.00€
Banana & strawberry ice cream	6.50€
Chocolate brownie	8.00€



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