

PINES DINNER MENU

This exciting "Farm to Table" menu offers you a choice of gorgeous dishes created using only fresh and mainly organic produce from within 100km of Sani Resort. Enjoy this range of tempting tastes that presents Modern Greek dining at its very best.

A la Carte Menu

Selection of Appetizers and Salads

Sea Bass Carpaccio <i>GF/DF</i> Grey Mullet Bottarga, Chervil and Cucumber	24.00 €
Beef Carpaccio Organic Beetroot, Asparagus and Black Garlic Cream	25.00 €
Tuna Tartar <i>GF</i> Roasted Lemons and Honey Vinaigrette	24.50 €
Organic Roots from Chalkidiki <i>V</i> Organic Roots, Goat Cheese and Chickpeas	15.50 €
Summer Beans Salad <i>V/GF</i> Summer Beans Variety, Walnut Praline and "Skotiri" from Thessaly	16.50 €
Smoked "Manouri" Cheese <i>V/GF</i> Grilled Peach from Veria, Basil Cream and Pine Nuts	15.50 €
Eggplant Salad Smoked Eel, Homemade "Anthotyro" Cheese, Pistachios and Mint Leaves	16.50 €

Charcoals Appetizers

Octopus <i>GF</i> Yellow Split Peas Puree, Roasted Shallots and Organic Cherry Tomatoes	22.00 €
Calamari <i>DF/GF</i> Grilled Bio Vegetables, Zucchini Cream and Fresh Herbs	21.00 €
Prawns <i>GF</i> Iced Bio Vegetables, Yogurt Tahini Dressing and Roasted Almonds	25.00 €

Pan and Casserole Appetizers

Fish Soup <i>GF</i> Fish of the Day, Mussels and Prawns	23.00 €
Scallops <i>GF</i> Acquerello Rice, Greek Yogurt and Spinach	26.00 €
Beef Meatballs Fresh Bio Tomato Sauce, Feta and Iced Fennel	19.50 €

Charcoals Main Courses

Sea Bass Fillet <i>GF</i> Celeriac, Peas Tendrils, Baked Lemon Pulp and Spearmint	32.00 €
Rib Eye Steak US Prime IBP <i>GF/J</i> Potato Tart, Organic Carrot Puree and Morel Sauce	39.00 €
Pork Fillet <i>GF</i> Creamed Leeks, Celery and Oregano Sauce	27.00 €
Catch of the Day <i>GF</i> Served with Organic Roots from Chalkidiki and Goat Cheese	90.00 € / Kg
Prime Cuts of the Day <i>For 2 Persons</i> Served with Baby Potatoes, Carrot Puree, Seasonal Vegetables and Morel Sauce	120.00 € / Kg

Pan and Casserole Main Courses

Grey Mullet <i>GF/DF</i> Steamed Bio Vegetables and Saffron Broth	32.00 €
Saffron Risotto <i>GF</i> King Prawns and Saffron from Kozani	31.00 €
Homemade Seafood Pasta Scallops, Prawns, Mussels, Garlic, Chili and Lemon Confit	33.00 €
Beef Neck Caramelized Onions, Fresh Bio Plums and Potato Puree	27.00 €

Wooden Oven Main Courses

Cod Fillet <i>GF</i> Slow Cooked Chickpeas, Baked Lemon and Homegrown Spinach	24.50 €
Baby Chicken <i>Free Range J</i> Grilled Asparagus and Baby Potatoes	27.00 €
Slow Cooked Lamb Orzo, Tomatoes, Fresh Oregano and Feta Cream	36.00 €

A la Carte Menu

Desserts

Selection of Greek Cheeses <i>v</i> "Krasotiri" from North Chalkidiki, Graviera from Katerini, Manouri from Serres, San Mihali from Syros	18.00 €
Spring <i>v</i> Light Strawberry-Rose-Mousse, Jasmine-Strawberry-Compote and Berries	14.00 €
Summer <i>v/GF</i> Watermelon Tartar, Feta Cheese Cremeux and Mango-Passionfruit-Sphere	14.00 €
Autumn <i>v</i> Caramelized White Chocolate Mousse, Apple Compote and Cinnamon Dacquoise	14.00 €
Winter <i>v</i> Bitter Chocolate Mousse, Caramel Crème and Mandarin Compote	14.00 €
Fruit Platter <i>v/GF/DF</i> Seasonal Fresh Fruit with Mint Leaves	12.00 €
Ice Cream and Sorbets / Scoop <i>v</i> Chocolate, Vanilla, Strawberry, Mastic with Pink Peppers, Mango Sorbet, Frozen Yogurt with Mediterranean Orange	3.40 €

Grappa and Dessert Wines

Grappa di Sassicaia Cabernet Franc, Cabernet Sauvignon	24.00 €
Grappa Berta Magia Barolo Barbaresco	20.00 €
Grappa di Moscato / Bonolo Moscato	14.00 €
Grappa di Chardonna / Bonolo Chardonnay	14.00 €
Fonseca / Portugal Tawny Port	12.00 €
Vinsanto, Sigalas / Cyclades Assyrtiko, Aidani, Athiri	12.00 €
Achaia Clauss / Peloponnese Moscato	10,00 €
Omega, Alpha Estate / Makedonia Malagouzia, Gewurztraminer	10,00 €
Glikes Efhes, Pieria Eratini / Makedonia Malagouzia	10,00 €

Coffee

Greek Coffee	4,00 €
Double Greek coffee	4.50 €
Nescafe Instant Coffee	5.50 €
Frappe	5.50 €
Filter Coffee Regular	5.40 €
Espresso Regular / Decaffeinated	4.80 €
Double Espresso Regular / Decaffeinated	5.60 €
Cappuccino Regular / Decaffeinated	5.70 €
Latte Macchiato	5.70 €
Freddo Cappuccino	5.80 €
Freddo Espresso	4.80 €
Hot Moccachino	6.50 €
Cold Moccachino	6.50 €
Hot Chocolate	6,00 €
Cold Chocolate	6,00 €

Coffee with "Spirit" 9.00 €

Irish Coffee
Amaretto Classico
Brandy Choco
Bailey's Frappe
Vanilla Frappe



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.

Appetizers and Salads

Mini Greek Salad <i>V GF</i> Tomato, Cucumber, Peppers, Feta and Olives	8.00 €
Mediterranean Tomato and Vegetable Soup <i>V GF DF</i>	8.50 €
Colorful Quinoa Salad <i>V GF DF</i> Sweetcorn, Spring Onions, Peppers and Raisins	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 Served with Carrot Sticks, Cherry Tomatoes and Home Made Ketchup	12.00 €
Crispy Baked Cod Sweet Potato Chips	12.00 €
Chicken Mozzarella, Cherry Tomatoes and Basil	12.00 €

Desserts

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

First Taste Menu - Served Blended

Fresh Fruits <i>V GF DF</i> Peach, Apple and Strawberry
Mediterranean Vegetables <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

Appetizers and Salads

Homegrown Spinach Salad Goat Feta from Chalkidiki, Fresh Herbs and Sesame Seeds	15.50 €
Tomato Gazpacho <i>GF</i> 'Katiki Domoku', Quinoa and Mint	16.50 €
Eggplant Salad Homemade "Anthotyro" Cheese, Pistachios and Mint Leaves	16.50 €
Smoked "Manouri" Cheese <i>GF</i> Grilled Peach from Veria, Basil Cream and Pine Nuts	15.50 €
Summer Beans Salad <i>GF</i> Summer Beans Variety, Walnut Praline and "Skotiri" from Thessaly	16.50 €

Main Courses

Slow Cooked Eggplants <i>GF</i> Tomato, Onions and Feta Cream	22.00 €
Organic Vegetables Risotto <i>GF</i> Tomatoes, Peppers, Mint and Feta	23.00 €
Homemade Pasta "Sioufihta" Tomatoes, Eggplant, and Olives	17.50 €
Traditional Stewed Artichokes <i>GF/DF</i> Chickpeas and Dill	22.00 €

Desserts

Orange Cake Citrus Syrup, Vanilla Ice Cream and Orange Curd	12.00 €
Fruit Platter <i>GF/DF</i> Seasonal Fresh Fruits and Mint Leaves	12.00 €
Ice Cream and Sorbets Selection / Scoop Chocolate, Vanilla, Strawberry, Mastic with Pink Peppers, Mango Sorbet, Frozen Yogurt with Mediterranean Orange	3.40 €

Vegan Menu

Appetizers and Salads

Homegrown Spinach Salad <i>DF</i> Fresh Herbs and Sesame Seeds	15.50 €
Tomato Gazpacho <i>GF/DF</i> Quinoa and Mint	16.50 €
Eggplant Salad <i>DF</i> Pistachios and Mint Leaves	16.50 €
Iced Bio Vegetables <i>GF</i> Tahini Dressing and Roasted Almonds	15.50 €
Summer Beans Salad <i>GF</i> Summer Beans Variety and Walnut Praline	16.50 €

Main Courses

Slow Cooked Eggplants <i>GF</i> Tomato, Onions and Red Pepper Coulis	22.00 €
Homemade Pasta "Sioufihta" Tomatoes, Eggplant, and Olives	17.50 €
Traditional Stewed Artichokes <i>GF/DF</i> Chickpeas and Dill	22.00 €

Desserts

Vegan Panna Cotta <i>DF</i> Mastic, Crumble and Forest Fruit Sauce	13.00 €
Fruit Platter <i>GF/DF</i> Seasonal Fresh Fruits and Mint Leaves	12.00 €
Sorbets / Scoop Mango Sorbet	3.40 €

PINES DINE AROUND MENU

Appetizers and Salads

Homegrown Spinach Salad with Goat Feta, Fresh Herbs and Sesame Seeds *V | Vegan Option*

Suggested wine: Sparkling Wine

Or

Tomatoes and Calamari with Basil and Citrus Flavors *DF*

Suggested wine: Cavino, Chardonnay / Peloponnese

Or

Beef Meatballs with Fresh Bio Tomato Sauce, Feta Cream and Iced Fennel

Suggested wine: Demi Sec, Boutaris, Cabernet Sauvignon, Xinomavro, Syrah / Makedonia

Or

Smoked "Manouri" Cheese with Grilled Peach from Veria, Basil Cream and Pine Nuts *V | GF*

Suggested wine: Demi Sec, Boutaris, Cabernet Sauvignon, Xinomavro, Syrah / Makedonia

Or

Tomato Gazpacho with 'Katiki Domoku' Soft Cheese, Quinoa and Mint *V | GF | Vegan Option*

Suggested wine: Sparkling Wine

Or

Eggplant Salad with Homemade "Anthotyro" Cheese, Pistachios and Mint Leaves *V | Vegan Option*

Suggested wine: Cavino, Chardonnay / Peloponnese

Main Courses

Cod Fillet with Bio Tomato Onion Sauce, Potatoes and Florina Peppers *GF*

Suggested wine: Trebbiano d'Abruzzo, Trebbiano, La Cacciatora / Abruzzo, Italy

Or

Slow Cooked Pork Belly with Organic Celery Root Cream, Basil Oil and Pepper Sauce

Suggested wine: Nero d'Avola, La Cacciatora / Sicily, Italy

Or

Grilled Free Range Chicken Fillet with Grilled Asparagus and Baby Potatoes

Suggested wine: Konstantara, Sauvignon Blanc / Makedonia

Or

Homemade Pasta "Sioufihta" with Tomatoes, Eggplant, and Olives *V | Vegan Option*

Suggested wine: Arvanitidi Estate, Xinomavro, / Makedonia

Or

Traditional Stewed Artichokes with Chickpeas and Dill *V | GF | DF | Vegan Option*

Suggested wine: Trebbiano d'Abruzzo, Trebbiano, La Cacciatora / Abruzzo, Italy

Desserts

Orange Cake with Citrus Syrup, Vanilla Ice Cream and Orange Curd *V*

Suggested Wine: Moscato, Achaia Clauss / Peloponnese

Or

Vegan Panna Cotta with Mastic, Crumble and Forest Fruit Sauce *V | DF | Vegan Option*

Suggested Wine: Moscato, Achaia Clauss / Peloponnese

Or

Ice Cream and Sorbets Selection *V | Vegan Option*

Suggested Wine: Moscato, Achaia Clauss / Peloponnese

Wine and Food Pairing

Enhance your Dinner Experience with our three wine course recommendations from our Sommelier for a price of 18.00€