

# CLUB LOUNGE DINNER MENU

With a laid-back ambience, the exclusive Club Lounge Restaurant is a refreshing space where guests can enjoy a marvellous Mediterranean-inspired menu or simply sip on a sundowner in beautifully summery surroundings. Located at the Sani Club pool area, the Club Lounge offers a relaxing environment with stunning views that take in the Aegean, Sani Bay, Sani Hill and Mount Olympus. It's the perfect setting in which to spend the evening in great company.

# A LA CARTE MENU

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## APPETIZERS AND SALADS

PEA GAZPACHO <i>v</i>	16.50 €
GREEK SALAD <i>v GF</i>	16.50 €
CHICKEN CAESAR SALAD	18.00 €
CREAMY BURRATA AND GRILLED EGGPLANT <i>v GF</i>	18.00 €
QUINOA SALAD / AVOCADO / ORANGE <i>GF</i>	16.50 €
KING CRAB SALAD <i>GF DF</i>	27.00 €
FOIE GRAS / BEEF PATTIES / CARAMELIZED ONIONS	28.00 €
SWEET PRAWNS / PISTACCIO <i>GF DF</i>	23.00 €
SEARED SCALLOPS / HAZELNUT	26.00 €
MUSSELS / WHITE WINE / GARLIC SAUCE <i>GF</i>	19.50 €
CORNSTICKS / CORIANDER / YOGHURT DRESSING <i>v</i>	12.00 €

## RAW BAR

TUNA CHILI TARTAR <i>GF DF</i>	24.00 €
SALMON AVOCADO TARTAR <i>DF</i>	25.00 €
SEA BASS CEVICHE / LIME SAUCE <i>GF DF</i>	19.50 €
ARTICHOKES CARPACCIO / CITRUS VINAIGRETTE <i>v GF DF</i>	18.00 €
BEEF CARPACCIO / PARMESAN <i>GF</i>	24.00 €

## MAIN COURSES

LIGHTLY SPICED TOMATO RIGATONI <i>V GF</i>	18.50 €
LOBSTER PASTA	38.00 €
PARMESAN RISOTTO / PROSCUITTO / ASPARAGUS <i>GF</i>	23.00 €
SALMON CONFIT / AVOCADO / QUINOA <i>GF DF</i>	30.00 €
SEABASS / GREEN SALAD / LEMON SAUCE <i>GF DF</i>	32.00 €
BEEF FILLET / ASPARAGUS / ARTICHOKE <i>GF</i>	38.00 €
SHORT SADDLE OF LAMB / ROASTED CARROTS <i>GF</i>	37.00 €
DUCK BREAST / SMOKED BEETROOT / CHERRIES <i>GF</i>	36.00 €
BABY CHICKEN / TOPINAMBUR <i>GF</i>	29.00 €
ROASTED CELERIAC / BROCCOLI PUREE / WALNUTS <i>GF DF</i>	20.00 €

### AVAILABLE SIDES FOR YOUR MAIN COURSE

SEASONAL VEGETABLES <i>V GF</i>
RICE <i>V GF</i>
FRENCH FRIES <i>V GF DF</i>

## A LA CARTE MENU

### DESSERTS

LEMON AND RASPBERRY TARTE <i>V</i>	14.00 €
BRIOCHE PERDUE <i>V</i>	13.00 €
PAVLOVA <i>V</i>	13.00 €
BABA AU RHUM <i>V</i>	13.00 €
FRESH FRUIT SALAD <i>V GF DF</i>	12.00 €
ICE CREAM AND SORBETS <i>V</i>	3.40 €



## 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>	8.00 €
MEDITERRANEAN TOMATO AND VEGETABLE SOUP <i>V   GF   DF</i>	8.50 €
COLORFUL QUINOA SALAD <i>V   GF   DF</i>	8.00 €
BROCCOLI, CHICKEN AND POTATO BITES <i>DF</i>	8.50 €

### MAIN COURSES

RIGATONI / TOMATO / MOZZARELLA / BASIL <i>V</i>	10.00 €
PIZZA MARGARITA <i>V</i>	11.00 €
MINI BEEF BURGER / CARROT STICKS / HOME MADE KETCHUP	12.00 €
COD FILLET / TOMATO SALSA <i>DF</i>	12.00 €
CHICKEN / MOZZARELLA / CHERRY TOMATOES / BASIL	12.00 €

## DESSERTS

FRUITY DIP / CREAM CHEESE <i>v   GF</i>	7.50 €
BANANA AND STRAWBERRY ICE CREAM <i>v   GF   DF</i>	6.80 €
FROZEN BERRIES / WHITE CHOCOLATE DIP <i>v   GF</i>	8.00 €

## FIRST TASTE MENU – SERVED BLENDED

FRESH FRUITS / PEACH / APPLE / STRAWBERRY <i>v   GF   DF</i>
MEDITERANEAN VEGETABLES / ZUCCHINI / TOMATO / EGGPLANT <i>v   GF   DF</i>
ONE POT CHICKEN / CARROTS / SWEET POTATO <i>GF</i>
LEMON SOLE / SPINACH PUREE <i>GF   DF</i>

## MOCKTAILS

8.50 €

VIRGIN COLADA / COCONUT MILK / PINEAPPLE JUICE / CREAM
VIRGIN MARY / TOMATO JUICE / TABASCO / SALT / PEPPER
VIRGIN MOJITO / FANTA LEMON / BROWN SUGAR / MINT / LIME
FRUIT PUNCH
VIRGIN BELLINI / PEACH JUICE / GRENADINE / SODA
PINEAPPLE ICE TEA / ICE TEA / PINEAPPLE JUICE / CRANBERRY JUICE

# VEGETARIAN MENU

## APPETIZERS AND SALADS

GREEK SALAD <i>GF</i>	16.50 €
PEA GAZPACHO	16.50 €
CREAMY BURRATA AND GRILLED EGGPLANT <i>GF</i>	18.00 €
QUINOA SALAD / AVOCADO / ORANGE <i>GF</i>	16.50 €

## RAW BAR

ARTICHOKES CARPACCIO / TRUFFLE VINAIGRETTE <i>GF DF</i>	18.00 €
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## MAIN COURSES

ROASTED CELERIAC / BROCCOLI PUREE / WALNUTS <i>GF DF</i>	20.00 €
BARLEY AND OAT RISOTTO <i>GF</i>	24.00 €
HARISSA ROASTED EGGPLANT / BLACK LENTILS <i>GF DF</i>	22.00 €
MEDITERRANEAN PASTA	23.00 €

## DESSERTS

LEMON AND RASPBERRY TARTE <i>V</i>	14.00 €
BRIOCHE PERDUE <i>V</i>	13.00 €
PAVLOVA <i>V</i>	13.00 €
BABA AU RHUM <i>V</i>	13.00 €
FRESH FRUIT SALAD <i>V GF DF</i>	12.00 €
ICE CREAM AND SORBETS <i>V</i>	3.40 €

# VEGAN MENU

## APPETIZERS AND SALADS

GREEK SALAD <i>GF DF</i>	16.50 €
PEA GAZPACHO <i>DF</i>	16.50 €
QUINOA SALAD / AVOCADO / ORANGE <i>GF DF</i>	16.50 €

## RAW BAR

ARTICHOKES CARPACCIO / TRUFFLE VINAIGRETTE <i>GF DF</i>	18.00 €
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## MAIN COURSES

ROASTED CELERIAC / BROCCOLI PUREE / WALNUTS <i>GF DF</i>	20.00 €
LIGHTLY SPICED TOMATO RIGATONI <i>GF DF</i>	18.50 €
HARISSA ROASTED EGGPLANT / BLACK LENTILS <i>GF DF</i>	22.00 €
MEDITERRANEAN PASTA <i>DF</i>	23.00 €

## DESSERTS

VEGAN PANNA COTTA / STRAWBERRY INSPIRATION	13.00 €
FRESH FRUIT SALAD <i>GF DF</i>	12.00 €
SORBET <i>V</i>	3.40 €

# CLUB LOUNGE DINE AROUND MENU

## APPETIZERS AND SALADS

HUMMUS / SAUTEED SQUID *DF | GF | VEGAN OPTION*

*SUGGESTED WINE: SPARKLING WINE*

OR

MOZZARELLA AND GRILLED EGGPLANT *V | GF*

*SUGGESTED WINE: CAVINO, CHARDONNAY / PELOPONNESE*

OR

HOT SALMON CEVICHE / CHILI / FENNEL *GF*

*SUGGESTED WINE: DEMI SEC, BOUTARIS, CABERNET SAUVIGNON, XINOMAVRO, SYRAH / MAKEDONIA*

OR

ROCKET SALAD / BEETROOT / YOGHURT DRESSING *V*

*SUGGESTED WINE: SPARKLING WINE*

OR

PEA GAZPACHO *V | VEGAN OPTION*

*SUGGESTED WINE: CAVINO, CHARDONNAY / PELOPONNESE*

OR

ROASTED CELERIAC *V | GF | VEGAN OPTION*

*SUGGESTED WINE: DEMI SEC, BOUTARIS, CABERNET SAUVIGNON, XINOMAVRO, SYRAH / MAKEDONIA*

## MAIN COURSES

POACHED COD / BOILED VEGETABLES / LIME SAUCE

*SUGGESTED WINE: TREBBIANO D'ABRUZZO, TREBBIANO, LA CACCIATORA / ABRUZZO, ITALY*

OR

ROASTED CHICKEN FILLET / MASHED POTATO / MUSHROOM FRICASSEE *GF*

*SUGGESTED WINE: KONSTANTARA, SAUVIGNON BLANC / MAKEDONIA*

OR

SPARE RIBS / CRUSHED POTATOES / GREEN SALAD / BBQ SAUCE *GF*

*SUGGESTED WINE: NERO D'AVOLA, LA CACCIATORA / SICILY, ITALY*

OR

MEDITERRANEAN PASTA / ROASTED VEGETABLES *V | VEGAN OPTION*

*SUGGESTED WINE: ARVANITIDI ESTATE, XINOMAVRO, / MAKEDONIA*

OR

HARISSA EGGPLANT / BLACK LENTILS / HERB SALAD *V | DF | GF | VEGAN OPTION*

*SUGGESTED WINE: NERO D'AVOLA, LA CACCIATORA / SICILY, ITALY*

## DESSERTS

PAVLOVA *V*

*SUGGESTED WINE: MOSCATO, ACHAIA CLAUSS / PELOPONNESE*

OR

VEGAN PANNA COTTA / STRAWBERRY INSPIRATION *V | VEGAN OPTION*

*SUGGESTED WINE: MOSCATO, ACHAIA CLAUSS / PELOPONNESE*

OR

SELECTION OF ICE CREAMS AND SORBETS *V | VEGAN OPTION*

*SUGGESTED WINE: MOSCATO, ACHAIA CLAUSS / PELOPONNESE*