

Grill by the Pool

With a menu inspired by the city's deep love of food, we invite you to take a trip to New Orleans at our modern Grill House. Look out for a heady mix of meat, fish and Cajun spices perfectly prepared by the team overseen by Executive Chef Dimitris Fatisis. Enjoy a succulent selection of New Orleans- influenced dishes including prime cuts all grilled to your liking and served in relaxed poolside surroundings.

Raw & Cured

Salmon tiradito with grape fruit sauce, avocado, fennel, lime relish,
chilly and black sesame **GF EF DF** 19.00€

Beef Carpaccio with honey vinaigrette, porcini mushrooms, Pecorino
and herbs salad **GF EF** 27.00€

Salads

Quinoa-shrimp salad with summer vegetables, feta cheese
and Pernod dressing **GF EF** 22.00€

Burrata with heirloom tomatoes, eggplant mouse, red capsicum
and carob bread crumble **V EF N** 19.00€

Quail salad with corn, nasturtium, water cress salad, pickled shimeji
mushrooms, raisins and mustard seeds dressing **GF DF** 18.00€

Starters

Soup of the day 12.50€

Foie grass sauté, date lime paste, ginger chutney, coconut and crispy tuile 27.00€

Baked Brie cheese with forest fruit chutney **GF EF V N** 16.00€

Mac & Cheese with ham and gruyere 15.00€

Beef cheeks cooked in duck fat with gnocchi and chervil oil 25.00€

Seared scallops with champagne sauce and grapefruit candies **GF EF** 28.00€

Main Courses

Prawns linguini with white wine sauce	31.00€
Rack of Lamb with eggplant barigoule and country ham GF EF	29.00€
Duck breast glazed with cajun spices and zucchini waffle	32.00€
"Beyond meat" burger with tomato, lettuce & guacamole in whole meal burger buns V EF DF	21.00€

The Cajun Grill – From Jospier Oven*

Jumbo Prawns served with bisque butter EF GF	34.00€
Pork loin 400gr DF EF GF	29.00€
Black Angus Rib Eye 300gr DF EF GF	37.00€
Black Angus Tender Loin 250gr DF EF GF	36.00€
Tomahawk steak 1200gr DF EF GF	89.00€
Red Snapper whole fish 700-800gr DF EF GF	60.00€
Hanger steak tagliata 300gr DF EF GF	30.00€

Accompany your Cajun selection with one of the following side dishes.

**Jospier 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*

Sides

Truffle mash potatoes V EF GF	7.00€
Country fries V EF DF N	7.00€
Wild Mushrooms with spinach V GF EF DF	7.00€
Fresh green Salad with roasted pecan dressing V GF EF DF N	7.00€
Charcoal-oven roasted pumpkin with sweet potato, garlic yoghurt & burnt butter V GF EF	7.00€

Desserts

Chocolate cheesecake N	13.00€
Armenoville served with warm chocolate sauce N	13.00€
Poached pear in Muscat wine, tonka mascarpone cream, palmier and green apple sorbet EF	13.00€
Fresh fruits platter V EF DF GF	12.50€
Selection of Ice creams & Sorbets V	3.50€ -per scoop-



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 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.

Toddlers Menu

Chicken with rice or vegetables GF DF EF

Beef with rice or vegetables GF DF EF

Cod with steamed vegetables GF DF EF

Penne with tomato sauce DF EF V or butter EF V

Potato, zucchini and carrot puree GF V DF EF

Apple, pear and banana puree GF V DF EF

**All the above courses can also be served blended*

Starters and Salads

Carrot squash and ginger soup GF NF EF V DF 8.00€

Annabel's favorite Cobb salad NF GF 8.00€

Colorful quinoa salad GF V DF EF N 8.00€

Main Courses

Penne with tomato sauce DF EF V or butter EF V 9.00€

Cheeky chicken & veggie burger 10.00€

Hidden vegetable Bolognese with minced beef DF 10.00€

Cod fillet with tomato salsa EF 12.00€

Desserts

Watermelon pizza slices GF EF V 5.00€

Eton mess GF V 5.00€

Banana & Strawberry ice cream with fresh banana and strawberries V 5.00€

Dine Around Menu

Wine & Food Pairing: Enhance your dinner experience with our three-wine course recommendation with a price of 18.00€

Salads & Starters

House chopped vegetables salad, with chickpeas, parmesan cheese, croutons and champagne dressing **V EF**
Suggested wine: Konstantara (Sauvignon Blanc)

Waldorf salad with chicken, lettuce, grapes, walnuts, apple and yoghurt mustard dressing **GF EF N**
Suggested wine: Boutari (Moschofilero)

Grilled eggplant with roasted pumpkin, herb salad, goat's curd and toasted bread **V EF**
Suggested wine: Goumenissa (Xinomavro / Negkoska)

Caprese salad, mozzarella with heirloom tomatoes, pine nuts, basil and wild rocket **V GF EF N**
Suggested wine: Tavo (Pinot Grizio)

Main Courses

Grilled chicken breast served with BBQ maple sauce, hot crushed potato and mushroom **GF**
Suggested wine: Petrines Plagies (Chardonnay | Malagousia)

Roasted cauliflower with celery root steak, chickpeas, raisins and black garlic **V GF EF DF N**
Suggested wine: Amuse (Sauvignon Blanc | Mouchtaro)

Sea bream with lentils salad, fennel and lemon oil **GF EF DF**
Suggested wine: Techni Alypias (Sauvignon Blanc | Assyrtiko)

Bourguignon beef with potato puree, baby carrots and pearl onions **GF EF**
Suggested wine: Nemea Papaioannou (Agiorgitiko)

Desserts

Lemon curd dumplings with strawberry ice cream **N**

Pavlova with mascarpone cream and strawberry **GF**

Selection of Ice creams & Sorbets

Suggested dessert wine: Samos Vin Doux (Muscat) 50ml

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements. All our dishes may contain traces of nuts.

V Vegetarian option, **GF** Gluten free option, **EF** Egg Free, **DF** Dairy Free, **N** Contains Nuts

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. 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.