

Vosporos

A la Cart Menu

Take your pick from this fabulous choice of Greek favorite's, including our house specialty 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.

Appetizers

Spicy feta cheese spread	10.00€
Grilled haloumi cheese with fig marmalade and grilled cherry tomatoes	13.00€
Tzatziki	9.50€
Chicken soup	15.50€
Zucchini croquettes with sour cream	14.50€
Mushrooms sauteed with aged balsamic vinegar and fresh thyme	14.00€
Sauteed prawns "saganaki" with fresh tomato sauce and feta cheese	19.00€
Freshly cut fried potatoes with feta cheese	9.00€
Pita bread	1.00€
Grilled aubergine with herbs, feta cheese and tomato	13.00€
Grilled octopus with herbs tabbouleh	18.00€
"Soutzoukaki" with tomato sauce and feta cheese	20.50€
Corn	8.00€
Chicken bites sauteed with mustard and fresh herbs	19.50€
Beef "kavourmas" with fried egg and pink peppercorn	21.00€
Sausage platter with coleslaw salad	18.00€

Salads

Iceberg, grilled chicken, cherry tomatoes, croutons, crispy bacon, parmesan flakes, mustard sauce and sour cream	16.00€
Greek salad with tomato, cucumber, feta cheese, green pepper, olives, onion, Oregano and olive oil	14.00€
Mesclun salad with mango, pickled fennel, cashews, smoked eel and citrus dressing	15.00€
Baby spinach, rocket leaves, "manouri" cheese, walnut, asparagus, baked sesame and grape juice syrup "petimezi" sauce	13.00€

Main Dishes

Beef tagliata with grilled baby vegetables and pink pepper sauce	31.50€
Grilled lamb chops with aubergine puree, freshly cut fried potatoes, lemon olive dressing	29.00€
Gyros with pita bread, tomato, onion, freshly cut fried potatoes and tzatziki	17.50€
Slow cooked picanha on a toasted bread, caramelized onion, grilled tomatoes, truffle sauce and French fries,	27.00€
Beef fillet with potato puree, baby fennel and gravy sauce	35.00€
Beef rib eye with green salad, potato croquets	34.00€
Prawns with pasta, tomato sauce and feta cheese	27.00€
Grilled prawns with baby spinach, pickled fennel and olive oil-lemon dressing	27.00€
Beef stew in tomato sauce and aubergine puree	21.00€
Grilled chicken fillet with avocado salad on flatbread	23.00€
French cut pork chop with potato salad and barbeque sauce	28.00€
Black Angus burger with cheddar, crispy bacon, lettuce, tomato, caramelized onion, truffle mayonnaise and freshly cut fried potatoes	20.50€

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 with fresh berries	10.00€
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.

Kids Menu



An Exclusive Menu for Little Guests

Whether you have a baby, toddler or child, at Sani Resort you can introduce them to a world of flavour and fun with our world-class menu EXCLUSIVELY designed by global food expert Annabel Karmel, MBE. With lots of super-tasty, balanced meals to choose from – including vegetarian, vegan and free-from options – Little Guests are in for a real treat this season with Annabel's trusted recipes.

Starters & Salads

Chicken Soup GF, EF, NF, DF 12.00€

Mediterranean tomato and vegetable soup V, EF, NF 9.00€

Steamed vegetables GF, V, EF, NF, DF 7.00€

Mini Greek salad GF, V, NF 8.00€

Mains

Multi-coloured pasta with tomato sauce V, NF 7.50€

Mini burger from beef with freshly cut fried potatoes DF 13.50€

Grilled sea bass fillet with steamed vegetables GF, EF, NF, DF 9.00€

Chicken fillet with green salad GF, EF, NF, DF 13.00€

Braised beef with tomato sauce and mashed potatoes GF, EF, NF 12.00€

Desserts

Fruity dip GF, V, EF, NF 7.00€

Banana & strawberry ice cream 6.50€

Chocolate brownie V, NF 8.00€

V – vegetarian

EF – egg free

DF – dairy free

NF – nut free

GF – gluten free



Health Inspector: Christos Plevritis

Chef: Savopoulos Alexandros

Consultant Chef: Annabel Karmen

The prices include all legal taxes

The consumer is not obliged to pay if the notice of payment

(Receipt – Invoice) has not been received

In case the customer is allergic to any product, he is asked politely to contact the manager in charge of the restaurant of the Chef