INSPIRED BY THE SPIRIT OF THE CYCLADES, BOND BEACH CLUB IS A PLACE WHERE MEDITERRANEAN SOUL MEETS ASIAN INSPIRATION, FLAVOURS CONNECT PEOPLE, THE SEA SETS THE PACE, AND EVERY MEAL BECOMES A CELEBRATION OF TOGETHERNESS.

RAW BAR

TUNA TACOS • 32
WASABI, SOY, SPRING ONIONS, CHIVES, GUACAMOLE (G, D)

SEABASS CEVICHE • 34
ORANGE, AJI AMARILLO, CHERRY TOMATOES, ROASTED CORN, RAMSON OIL, FRESH HERBS (G)

SALAD BAR

CHERRY TOMATO SALAD • 28
CHERRY TOMATOES, CUCUMBER, ONION, KALAMATA OLIVES, CAROB RUSK, OREGANO, OLIVE OIL, BALSAMIC, KOPANISTI KEAS (G, D)

HOT STARTERS

BREAD AND SPREAD • 20
FOCCACIA, WHOLE GRAIN SOURDOUGH, CAROB BREADSTICKS, TARAMAS, HOUMOUS, EGGPLANT SALAD (G, N)

EDAMAME • 16
SALTY OR SPICY (PB, G)

CRISPY CALAMARI • 32
FRESH HERBS, LEMON SAUCE (G, D)

PB) PLANT BASED | (G) GLUTEN | (D) DAIRY | (A) ALCOHOL | (P) PORK | (N) NUTS
PRICES LISTED ARE QUOTED IN EURO AND INCLUDE ALL APPLICABLE TAXES. MARKET INSPECTOR MATTHIEU DYEN.
PLEASE NOTIFY OUR SERVICE COLLEAGUES IF YOU HAVE ANY KNOWN FOOD ALLERGIES, INTOLERANCE
OR IF YOU REQUEST ANY FURTHER PLANT BASED DISHES.
OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE NUTS AND OTHER ALLERGENS ARE HANDLED.
CURRENTLY THERE IS NO SEPARATE CONCERNED ALLERGEN-FREE PREPARATION. DRAWING ON THE LOCAL SURROUNDINGS,
OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED INGREDIENTS
INCLUDING SEAFOOD FROM SUPPLIERS IN KEA ISLAND.

MAIN COURSES

BABY CHICKEN • 38
KALE, CORN, ORANGE MARINATE, SAUCE XERES (D)

SEABASS FILLET • 44
CHAMPAGNE SAUCE, ZUCCHINI, CHERRY, MORCHELLES, FRESH HERBS, RAMSON OIL (D, A)

BEEF FILLET • 40
SMOKED EGGPLANT PUREE, PEACH, SHALLOT, CHICKEN JUS (D)

SIDES

FRENCH FRIES • 18
KOPANISTI KEAS, OREGANO, SALT (G, D)

ROASTED CORN • 18
GARLIC, BUTTER, SMOKED PAPRIKA, LIME, PARMESAN (D)

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DESSERTS

ICE CREAM • 7 PER SCOOP
VANILLA, CHOCOLATE, PISTACHIO (N, D)

SORBET • 7 PER SCOOP
STRAWBERRY, LEMON, MANGO

MOCHI • 22
VARIETY OF FLAVORS (N, D)

LEMON CREAM • 18
FENNEL SEEDS, FRANGIPANE, MERINGUE, LEMON SORBET, BERGAMOT SAUCE (N, D, G)

COGNAC-BRANDY

METAXA 12 • 14

METAXA GRAND FINE • 30

METAXA PRIVATE RESERVE • 25

COURVOISER V.S.O.P COGNAC • 25

HENNESY X.O EXTRA OLD COGNAC • 70

REMY MARTIN X.O. • 60

REMY MARTIN V.S.O.P • 20

DIGESTIVE-SPIRITS

AXIA MASTIHA DRY • 12

DARK CAVE AGED TSIPOURO • 20

FLOR DE CANA 25 • 85

KOMOS CRISTALLINO ANEJO • 95

CLASE AZUL TEQUILA ANEJO • 300

CIGARS AVAILABLE UPON REQUEST. KINDLY ASK FOR OUR SELECTION.

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