

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)

BURRATA SALAD • 34

BURRATA, CHERRY TOMATOES, PEACH, BALSAMIC FIG DRESSING, FRESH HERBS, PINE NUTS (G, D, N)

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)

GRILLED SCALLOPS • 18 PER PIECE

BEURRE BLANC MISO, CASSIUS, CAVIAR, FRESH HERBS (D, G, N, A)

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.

ON FIRE

DRY AGED TOMAHAWK • PER KG 170

BLACK ANGUS TOMAHAWK, CHICKEN JUS, ROSEMARY SALT, GARLIC BUTTER (D)

CATCH OF THE DAY

GRILLED • PER KG 170

4 WAYS • PER KG 240

MAIN COURSES

BABY CHICKEN • 38

KALE, CORN, ORANGE MARINATE, SAUCE XERES (D)

PASTA POMODORO • 32

SAUCE POMODORO, CALAMARATA, BASIL, PARMESAN (G, 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)

SMASHED BURGER • 42

SALAD, COMTE, TRUFFLE MAYO, GRILLED ONIONS (G, D)

SIDES

FRENCH FRIES • 18

KOPANISTI KEAS, OREGANO, SALT (G, D)

GRILLED BROCCOLINI • 20

SPICY LEMON DRESSING, ROASTED SESAME, FRESH HERBS (P, B)

ROASTED CORN • 18

GARLIC, BUTTER, SMOKED PAPRIKA, LIME, PARMESAN (D)

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DESSERTS

SEASON FRUIT PLATTER • 34

WATERMELON, MELON, GRAPES, KIWI, MANGO, APRICOT, PLUMS, PINEAPPLE

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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