

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)

SUPER BOWLS

SUSHI RICE, RED CABBAGE COLESLAW, HOMEMADE KIMCHI, SPICY EDAMAME,
KIMCHI MAYO (G, D)

BEEF • 32 SEABASS • 30 MUSHROOMS • 28

SALAD BAR

SUPERFOOD SALAD • 36

GRILEED SHRIMPS, QUINOA, AVOCADO, CRANBERRIES, POMEGRANADE, HONEY,
CITRUS, CUCUMBER, CARROT, PISTACHIO (G, N)

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, ROASTED BRIOCHE (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)

STUFFED CHICKEN WINGS • 28

BOURBON GLACE, YOGURT SAUCE, CRISPY AROMATIC PANKO (D, N)

SHRIMP GYOZA • 32

SAGANAKI SAUCE, RAMSON OIL, FRESH HERBS, KOPANISTI KEAS (D)

GRILLED SCALLOPS • 18

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

MAIN COURSES

BABY CHICKEN • 38

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

PASTA POMODORO • 32

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

SEABASS FILET • 44

CHAMPAGNE SAUCE, ZUCHINNI, CHERRY, MORCHELLES, FRESH HERBS, RAMSON
OIL (D)

DUCK FILET • 40

SMOKED EGGPLANT PUREE, PEACH, SHALLOT, CHICKEN JUS (D)

SMASHED BURGER • 42

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

ON FIRE

DRY AGED TOMAHAWK • PER KG 170

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

LOBSTER • PER KG 250

ORZO PASTA, POMODORO, LIME, BASIL, SPEARMINT (G, D)

CATCH OF THE DAY

GRILLED • PER KG 170 4 WAYS • PER KG 240

SIDES

FRENCH FRIES • 18

KOPANISTI KEAS, OREGANO, SALT (G, D)

GRILLED BROCCOLINI • 20

SPICY LEMON DRESSING, ROASTED SESAME, FRESH HERBS

ROASTED CORN • 18

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

ROASTED POTATO • 22

CRETAN STAKA, BOTARGA, LEMON ESPUMA (D)

DESSERTS

SEASON FRUIT PLATTER • 34

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

ICE CREAM • 7 PER SCOOP

VANILLA, CHOCOLATE, PISTACHIO

SORBET • 7 PER SCOOP

STRAWBERRY,LEMON, MANGO

MOCHI • 22

VARIETY OF FLAVORS

LEMON CREAM • 18

FENNEL SEEDS, FRANGIPANE, MERINGUE, LEMON SORBET, BERGAMOT SAUCE

CHOUX • 18

CHOCOLATE CREMEUX, CARAMELISED HAZELNUTS, COFFEE CARAMEL SAUCE (N)

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 ROBERT KLOPPER.

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.

BÄND
BEACH CLUB