

Grill by the Pool

With a menu inspired by the city's deep love of food, we invite you to take a trip to our modern Grill House, savoring prime cuts grilled to your liking prepared by the team led by Chef de cuisine Andreas Basiakos, overseen by Executive Chef Dimitris Fatisis. Discover out for a heady mix of meat, fish and Cajun spices.

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.

Raw & Cured

Beef tartar on bone marrow with nduja, picked mustard seeds, truffle, caviar, dried egg yolk	34.00€
Red snapper, apple juice, horseradish, buttermilk, dill oil N GF EF	18.00€

Starters

Ajo Blanco with fermented tomatoes and watermelon N V EF	16.00€
Seared Foie gras with date paste and crispy tuille	31.00€
Scallops with squash cream, bacon- shrimps broth, baked nori EF GF	32.00€
Pistachio choux with chicken liver parfait, black garlic, lemon confit N	14.00€
Beetroot millefeuille with potato foam and fermented cherry GF V	24.00€
Seafood platter with oysters, shrimps, clams, dry cured fish accompanied with mignonette sauce and chipotle mayo	105.00€

Salads

Caesar with gem lettuce, grilled chicken, corn, crispy pancetta affumicata, crostini and parmesan cheese	22.00€
Duck salad with five spices, rocket, grilled peach, pickled beetroot, framboise dressing and hazelnut praline N GF EF	24.00€
Beetroot tartar with mango dressing, kumquat chips, chili V GF	16.00€
Heirloom tomatoes with tomato consommé, passion dressing, gorgonzola, pecan, basil oil V N GF	18.00€

The Cajun Grill – From Konro Grill*

U.S Black angus rib eye 300gr GF EF DF	45.00€
U.S Black angus tenderloin 250gr GF EF DF N	52.00€
US black Angus Tri-tip steak tagliatta 300gr GF EF DF	39.00€
Dry aged Striploin GF EF DF	52.00€
Grilled prawns served with spicy lemon dressing and Kale GF EF	41.00€
U.S Tomahawk steak 1000-1200gr GF EF DF	130.00€/kilo

All beef selections are served with Bearnaise, Chimichurri and Port wine sauce GF

Sides

French Fries GF EF DF V	10.00€
Wild mushroom with parmesan cream and kale chips GF EF	10.00€
Truffle potato puree V GF EF	10.00€
Grilled asparagus with broccoli and miso and topinambur chips V GF	12.00€
Green salad with pecan dressing V GF N	10.00€
Charcoal-oven roasted pumpkin with sweet potato, garlic yoghurt and burnt butter V EF	12.00€

Main Courses

Lamb picanha with baked baby eggplant, ginger, fresh herbs and grape sauce EF	34.00€
Pressed short ribs from Konro grill with cucumber kimchi, stuffed shallots with cauliflower and Casius nuts N EF	34.00€
Langoustines with celery root tagliatelle, fennel, oyster sauce, braised leek and black caviar EF GF	35.00€
Croaker with red chard, green peas, Amarillo sauce and crispy tuille	30.00€
Half baby chicken with parsnip cream, salsify, melasa, parmesan sauce GF EF	34.00€
Creamy Mushroom paccheri pasta V	24.00€
Mafaldine with beef ragout, tomato sauce and parmesan	26.00€

**Japanese Konro grill is a ceramic grill. It works 100% with charcoal and its high operating temperature allow us to grill so you can enjoy your choice at the maximum*

Desserts

Pavlova with vanilla custard, forest fruit compote , cheesecake ice cream and raspberry sauce V N	14.00€
Gianduja entremet with gianduja cremeux and chocolate biscuit N	14.00€
Exotic passion fruit and coconut cremeux with mango confit and white chocolate sable N	14.00€
Fresh fruits Platter V EF GF DF	15.00€
Selection of Movenpick Ice creams & Sorbets	per scoop 5.00€

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