

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 Grigoris Karakasidis. Discover out for a heady mix of meat, fish and Cajun spices.

STARTERS

Beef tartare bites N	29.00€
Brioche bread/Gruyere cheese/summer truffle	
Guacamole V EF	19.00€
Crispy nachos/coriander /lime	
Baked brie V EF	18.00€
House-made chutney/grilled crostini	
Cheese Pop-Overs V	14.00€
Applewood cheddar / smoked butter	

REEF

Salmon gravlax DF	25.00€
Remoulade sauce/Grilled sourdough bread	
Shrimps' tempura DF N	26.00€
Spicy mayo/burned lime.	
Grilled octopus GF	24.00€
Charred pepper glaze/ Padron papers	

SIGNATURE STARTERS

Signature beef pie	28.00€
Pulled beef/wild mushroom /gravy sauce/bechamel.	
Pistachio choux foie grass N	18.00€
Foie grass parfait/Cherry marmalade /pistachio	
Korean short rib GF N	26.00€
Cucumber kimchi/hoisin sauce	

LEAF & ROOTS

Caesar salad	24.00€
Baby lettuce/grilled chicken/crispy bacon/parmesan flake	
Niçoise salad DF GF	27.00€
Grilled tuna tataki/haricot beans/egg/cherry tomatoes/Lemon dressing	
Cherry tomato salad V N EF	22.00€
Cucumber /burrata/pickled onion/romesco/ sourdough bread	

FIRE-GRILLED

Grilled Sea bass fillet GF EF	38.00€
Charred Broccoli/ parsley gremolata	
Grilled Lamb rump GF EF	36.00€
Charred seasonal vegetables/chimichurri sauce.	
Wagyu Burger	38.00€
BBQ sauce, smokey cheddar, caramelized onions, tomato, lettuce	
Grilled prawns GF EF DF	40.00€
Chili lime dressing	
Accompanied with a side dish of your choice	
Grilled Beef tagliata GF EF	41.00€
Mashed potato/truffle dressing	
Grilled chicken GF EF	36.00€
Charred miso carrots/herb yogurt	

PRIME CUT OPTIONS

U.S prime Black Angus Rib eye 300gr GF	47.00€
Noisette butter /mix Greek herbs.	
U.S prime Black Angus beef tenderloin 250gr GF	54.50€
Herbed butter /burned lemon.	
Australian Wagyu Skirt Steak 300gr GF	59.00€
Grape mustard.	
Accompanied by one side dish of your choice and our two-signature sauces	

SHARING

U.S prime Black Angus Rib eye on the bone steak GF	130.00€/per kilo
Accompanied by two side dishes of your choice and our two-signature sauce.	
U.S prime Chateaubriand GF	120.00€/per kilo
Accompanied by two side dishes of your choice and our two-signature sauce.	

SIDE

French fries V GF EF DF VG	10.50€
Charred broccoli bites V GF	10.50€
Mashed potato V GF	10.50€
Charred seasonal vegetables V GF EF VG	10.50€
Mix green salad V GF EF N VG	10.50€

DESSERTS

Chocolate souffle V N	15.00€
Vanilla ice cream	
Burnt cheesecake V GF	15.50€
Forest fruit compote	
Pavlova V	15.00€
Vanilla custard/forest fruit compote /raspberry sauce	
Lemon pie	15.00€
Passion fruit /mango	
Fresh fruit platter V GF EF DF VG	18.00€
Ice Cream Variety	6.00€
Chocolate, Vanilla, Strawberry, Mango	

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, VG Vegan

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.