

# Cabana Restaurant

Relax with this mouth-watering selection of dishes inspired by Nicole's La Petit Maison provincial cuisine in Nice. Signature dishes draw on the irresistible flavours of the Cote D'Azur such as our renowned carpaccio and ceviche dishes prepared with only the very freshest ingredients, and all lovingly created to be shared al fresco with great company.

## A la carte Menu

### Selection of Appetizers and Salads

Hummus 17,00 € *V DF EF*

Quinoa Crispies and Cherry Tomato Confit

Ceviche 29.00 € *GF SSF EF*

Green Chili Peppers and Avocado

Sea Food Ceviche 29.00 € *GF EF NF SSF*

Scallops, Shrimps, Seabass, Tomato, Coriander and Red Onion

Tuna Carpaccio 32.00 € *DF SSF EF*

with Hazelnut Vinaigrette

Beef Carpaccio 34.00 € *GF NF SSF*

Tenderloin, Summer Truffle, Smoked Mayonnaise, Parmesan and Pickled Kohlrabi

Burrata 29,00 € *V SSF EF*

Cherry Tomatoes and Basil

Ratatouille 17.50 € *V GF NF SSF EF*

Mediterranean Vegetables with Tomato Sauce and Feta

Chard Broccoli 20,00 € *V GF NF SSF*

Lemon Oil, Chili and Parmesan

Marinated Beetroot 21,00 € *V GF EF NF SSF*

Olive Oil, White Balsamic Vinegar, Orange Zest and Mint

Roasted Scallops 36.00 € *GF NF SSF*

Carrot Puree, Caviar and Beurre Blanc

Pan Seared Squid 27.00 € *GF NF SSF*

White Bean Puree, Roasted Cherry Tomatoes and Lemon Oil Dressing

Warm Prawns 25,00 € *GF NF SSF*

Olive Oil and Lemon Juice

Foie Gras 36.50 € *SSF*

Truffle Pudding, Apricot, Pistachio and Lime

## Main Courses

- Lemon and Seafood Linguini 41.00 € *NF EF SSF*  
Saffron, Clams, Bottarga and Chili
- Summer Truffle Pasta 38.50 € *V NF SSF*  
Fresh Tagliolini with Summer Truffles
- Homemade Gnocchi a la Tomate 27.50 € *V NF SSF*  
Tomato Confit, Black Olives and Parmesan
- Sea Bream 44.00 € *GF DF EF NF SSF J*  
Iced Fennel, Lemon Dressing and Herbs
- Whole Roasted Lemon Sole on the Bone 80.00 € *GF EF NF SSF*  
Brown Butter with Lemon and Capers
- Rib Eye Steak 300gr 47.00 € *GF EF NF SSF J*  
Celeriac Remoulade and Peppers Demi Glace
- Duck Fillet 43.00 € *GF EF NF SSF*  
Beetroot, Orange, Raspberry, Roasted Hazelnut and Duck Jus
- Harissa Lamb 45.00 € *J GF EF NF SSF*  
Miso-Glazed Eggplant, Goat Cheese and Lamb Jus with Rosemary
- Roasted Baby Chicken 36.00 € *GF DF J NF SSF*  
Marinated in Lemon
- Fish of the Day 130.00 € / per Kilo *GF DF J NF SSF*  
Fennel-Zucchini Salad and Lemon Oil  
Options: Grilled or in Salt Crust
- Haricot Vert 15.00 € *V GF SSF*  
Almonds
- Asparagus 15.00 € *V GF NF SSF*  
Lime and Chives
- Potato Puree 10.00 € *V GF NF SSF*  
Add extra Truffle (Supplement): 10.00 €
- French Fries 11.00 € *V GF DF NF SSF*

## Desserts

- Chocolate Moelleux 16.50 € *V NF SSF*  
Hot Chocolate Moelleux with Vanilla Ice Cream
- Tiramisu 16.50 € *V SSF*  
Mascarpone Cream, Crunchy Coffee Base and Milk Chocolate Coffee Ice Cream
- Cheesecake 15.50 € *V SSF*  
Fresh Cheese Cream and Wild Cherries
- Ice Cream and Sorbets 4.20 € / Scoop *V*  
Vanilla, Chocolate, Strawberry, Mango Sorbet



## A la carte Kids Menu

**It's time to take Little Guests on a taste adventure!**

*There's so much to explore at Sani Resort, including our world-class kids food – EXCLUSIVELY designed by global food expert and bestselling children's cookery author Annabel Karmel, MBE.*

*From super-fuel starters and fun bites to flavour-packed mains and perfect puds, it's time to hit the taste trail and try something new with Annabel's award-winning recipes.*

### Starters

Mini Greek Salad 10.50 € *V GF EF NF SSF*  
Tomato, Cucumber, Peppers, Feta and Olives

Hummus 11.00 € *VEFNF*  
Pitta Bread Fingers

Chicken Cobb Salad 11.00 € *NF*  
Gem Lettuce, Egg, Cucumber, Avocado, Chicken, Bacon and Sweetcorn

Carrot, Squash and Ginger Soup 11.00 € *V GF DF EF NF SSF*

Broccoli, Chicken and Potato Bites 10.50 € *NF SSF*  
Fried Croquettes with Dip

### Main Courses

Hidden Vegetable Bolognese 14.00 € *EF DF NF SSF*  
Penne

Cherry Tomato & Spinach Gnocchi 14.00 € *V NF SSF*

Pizza Margarita 14.00 € *V NF SSF*  
Tomato and Cheese

Mini Beef Burger 15.00 € *J NF SSF*  
French Fries and Home-Made Ketchup

Crunchy Fishcakes 13.00 € *NF SSF*  
Sugar Snap Peas

Chicken Nuggets 14.00 € *NF SSF*  
French Fries



## Desserts

Fruity Dip 9.50 € *V GF EF NF SSF*  
Seasonal Fruits with Cream Cheese Dip

Chocolate Beetroot Brownies 10.00 € *V NF SSF*

Banana & Strawberry Ice Cream 9.00 € *V DF EF GF NF SSF*

## Baby Menu

Fresh Fruit Puree *V GF DF EF NF SSF*  
Peach, Apple and Strawberry

Broccoli & Butternut Squash Puree *V GF DF EF NF SSF*

One Pot Chicken Puree *GF DF EF NF SSF*  
Carrots and Sweet Potatoes

Fish Puree *GF EF DF NF SSF*  
Vegetables

Chicken Fillet *GF EF NF SSF*  
Broccoli, Carrot, Zucchini and Potato Puree

Fish Fillet *GF DF EF NF SSF*  
Broccoli, Carrot and Zucchini and Rice

Penne *EF NF SSF V*  
Butter



## Dine Around Menu

### Appetizers and Salads

Ceviche with Green Chili Peppers and Avocado *GF SSF EF*

*Suggested Wine: Sparkling Wine*

Or

Ratatouille with Mediterranean Vegetables with Tomato Sauce and Feta *V GF EF VV NF SSF*

*Suggested Wine: Demi Sec, Boutaris, Cabernet Sauvignon, Xinomavro, Syrah / Makedonia*

Or

Pan Seared Squid with White Beans Puree, Roasted Cherry Tomatoes and Lemon Oil Dressing *GF NF SSF*

*Suggested Wine: Irida Cavino, Chardonnay / Peloponnese*

Or

Mozzarella & Tomato with Basil Pesto *V GF SSF EF*

*Suggested Wine: Demi Sec, Boutaris, Cabernet Sauvignon, Xinomavro, Syrah / Makedonia*

Or

Hummus with Quinoa Crispies and Cherry Tomato Confit *V DF EF*

*Suggested Wine: Irida Cavino, Chardonnay / Peloponnese*

### Main Courses

Sea Bream with Iced Fennel, Lemon Dressing and Herbs *NF SSF EF*

*Suggested Wine: Irida Cavino, Chardonnay / Peloponnese*

Or

Roasted Baby Chicken marinated in Lemon with Potato Puree *GF EF JNF SSF*

*Suggested Wine: Nero D'Avola, La Cacciatora / Sicily, Italy*

Or

Pork Fillet with Celeriac, Remoulade and Gravy Sauce *NF EF SSF*

*Suggested Wine: Nero D'Avola, La Cacciatora / Sicily, Italy*

Or

Lemon and Seafood Linguini with Saffron, Clams, Bottarga and Chili *NF SSF EF*

*Suggested Wine: Irida Cavino, Chardonnay / Peloponnese*

Or

Gnocchi a la Tomate with Tomato Confit, Black Olives and Parmesan *VNF SSF*

*Suggested Wine: Demi Sec, Boutaris, Cabernet Sauvignon, Xinomavro, Syrah / Makedonia*

### Desserts

Chocolate Moelleux with Vanilla Ice Cream *V NF SSF*

*Suggested Wine: Samos Vin Doux / Peloponnese*

Or

Cheesecake Crumble with Wild Cherries *V SSF*

*Suggested Wine: Samos Vin Doux / Peloponnese*

Or

Ice Cream and Sorbets Selection / Scoop *V*

*Suggested Wine: Samos Vin Doux / Peloponnese*

### Wine & Food Pairing

Enhance your Dinner Experience with our three wine course recommendations from our Sommelier for a price of 22.00€



## Kids Dine Around Menu

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### Starters

Tomato and Mozzarella Salad *V GF EF NF SSF*

Or

Carrot, Squash and Ginger Soup *V VV GF DF EF NF SSF*

Or

Chicken Cobb Salad with Lettuce, Egg, Cucumber, Avocado, Bacon and Sweetcorn *NF*

### Main Courses

Penne with Tomato Sauce *V EF NF SSF*

Or

Crunchy Fishcakes with Sugar Snap Peas *NF SSF*

Or

Chicken with Potato Puree, Broccoli and Carrots *GF EF NF SSF*

### Desserts

Fruity Dip with Seasonal Fruit and Cream Cheese Dip *V GF EF NF SSF*

Or

Ice Cream Vanilla, Strawberry or Chocolate *V*

Or

Chocolate Beetroot Brownie *V NF SSF*



## Vegetarian Menu

### Selection of Appetizers and Salads

- Hummus 17.00 € *DF EF*  
Quinoa Crispies and Cherry Tomato Confit
- Marinated Beetroot 21.00 € *GF NF SSF EF*  
Olive Oil, White Balsamic Vinegar, Orange Zest and Mint
- Quinoa Salad 23.00 € *NF SSF EF*  
Cherry Tomatoes, Avocado and Halloumi
- Burrata 29.00 € *SSF EF*  
Cherry Tomatoes and Basil
- Ratatouille 17.50 € *GF NF SSF EF*  
Mediterranean Vegetables with Tomato Sauce and Feta

### Main Courses

- Homemade Gnocchi a la Tomate 27.50 € *NF SSF EF*  
Tomato Confit, Black Olives and Parmesan
- Summer Truffle Pasta 38.50 € *NF SSF*  
Fresh Tagliolini with Summer Truffles
- Harissa Eggplant 29.00 € *J GF EF SSF*  
Goat Cheese, Pistachio, Cherry Tomatoes Confit, Red Onion and Fresh Herbs

### Desserts

- Tiramisu 16.50 € *SSF*  
Mascarpone Cream, Crunchy Coffee Base and Milk Chocolate Coffee Ice Cream
- Chocolate Molleux 16.50 € *NF SSF*  
Hot Chocolate Molleux with Vanilla Ice Cream
- Cheesecake 15.50 € *SSF*  
Fresh Cheese Cream and Wild Cherries
- Seasonal Fruits 15.50 € *GF DF NF EF SSF*  
Seasonal Fruits and Mint Leaves
- Ice Cream and Sorbets 4.20 € / Scoop  
Vanilla, Chocolate, Strawberry, Mango Sorbet



## Vegan Menu

### Selection of Appetizers and Salads

- Hummus 17.00 € *DF EF*  
Quinoa Crispies and Cherry Tomato Confit
- Quinoa Salad 23.00 € *DF NF SSF*  
Cherry Tomatoes and Avocado
- Marinated Beetroot 21.00 € *GF DF EF NF SSF*  
Olive Oil, White Balsamic Vinegar, Orange Zest and Mint
- Ratatouille 17.50 € *GF DF NF SSF*  
Mediterranean Vegetables with Tomato Sauce

### Main Courses

- Gnocchi a la Tomato 27.50 € *DF EF NF SSF*  
Tomato Confit and Black Olives
- Summer Truffle Pasta 38.50 € *NF SSF EF DF*  
Linguini with Summer Truffles
- Harissa Eggplant 29.00 € *SSF J DF EF NF*  
Romesco, Pistachio, Cherry Tomatoes Confit, Red Onion and Fresh Herbs

### Desserts

- Verbena Sorbet 15.50 € *EF GF DF NF SSF*  
Green Apple and Lemongrass Gel
- Seasonal Fruits 15.50 € *GF DF NF SSF*  
Seasonal Fruits and Mint Leaves
- Ice Cream and Sorbet 4.20 € / Scoop  
Vegan Vanilla, Vegan Chocolate, Mango Sorbet,

Please advise us of any allergies or dietary requirements. Our dishes may contain traces of nuts and sesame.

The following dishes are suitable for:

*GF* Gluten free option *V* Vegetarian option *EF* Eggs free option *DF* Dairy free option *NF* Nut free option *SSF* Sesame free option *VV* Vegan Option available

Meet the Jospier *J*. Jospier is an elegant combination of a grill and an oven in a single machine. It works 100% with charcoal and its high operating temperature allows us to grill and roast so you can enjoy your choice at the maximum.

The Food & Beverage Department will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. 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.

Notice: 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.

All prices are inclusive VAT and municipality tax. Customer is not obliged to pay if the notice of payment has not been received (receipt – invoice)