

# Pines Restaurant

This exciting "Farm to Table" menu offers you a choice of gorgeous dishes created using only fresh and mainly organic produce from within 100km of Sani Resort. Enjoy this range of tempting tastes that presents Modern Greek dining at its very best.

## A la Carte Menu

### Selection of Appetizers and Salads

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Cold Corn Soup <i>V GF NF SSF</i> Florina Pepper Sorbet and Anevato Cheese	22.00 €
Ceviche <i>DF NF SSF</i> Hummus, Buckwheat and Carob Crouton	30.00 €
Tomato Tartar <i>V EF DF NF SSF</i> Black Olive Seeds and Basil Sorbet	26.00 €
Homemade "Mandi" <i>V NF SSF</i> Traditional Anevato Cheese, Caramelized Onions and Pickled Sour Cherries	29.00 €
Organic Spinach Salad <i>V SSF</i> Goat Cheese, Walnuts, Fresh Herbs and Honey Balsamic Vinaigrette	22.00 €
Cherry Tomatoes Salad <i>V EF NF SSF</i> Anevato Cheese, Thyme Oil and Capers	22.00 €
Eggplant Salad <i>EF SSF</i> Smoked Eel, Homemade "Anthotyro" Cheese, Pistachios and Mint Leaves	19.00 €

### Charcoals & Pan Appetizers

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Organic Roots from Chalkidiki <i>V EF NF SSF</i> Carrots, Celeriac, Beetroot and Goat Cheese	22.00 €
Octopus <i>DF EF NF SSF</i> Yellow Split Peas Puree, Roasted Shallots and Organic Cherry Tomatoes	31.00 €
Calamari <i>GF NF SSF</i> Bio Zucchini Cream, Squid Ink Sauce, Buckwheat and Fresh Herbs	27.50 €
Scallops <i>GF EF SSF</i> Parsnip Puree, Citrus Beurre Blanc, Hazelnut, Crispy Pork and Leek	35.00 €
Beef Meatballs <i>SSF NF</i> Fresh Bio Tomato Sauce, Feta Cream and Iced Fennel	26.00 €

## Pan and Casserole Main Courses

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Kakavia Soup <i>GF EF NF SSF</i> Fish of the Day and Celeriac Puree	23.00 €
Sea Bass Fillet <i>GF EF NF SSF</i> White Bean Puree, Tamarisk Salad, and Fish-Tomato-Sauce	42.00 €
Prawn Risotto <i>GF EF NF SSF</i> Fennel and Spinach Puree	37.00 €
Hilopites Beef Ragout <i>NF SSF</i> Graviera and Feta Cheese, Cherry Tomatoes Confit and Truffle	35.00 €
Free Range Chicken Fillet <i>GF J EF NF SSF</i> Hummus, Carrots, Chickpeas and Gravy Sauce	34.00 €
Stuffed Zucchini <i>V NF SSF</i> Trahana, Kofinaki Cheese and Egg Lemon Sauce	29.50 €

## Charcoals Main Courses

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Rib Eye Steak <i>GF J EF NF SSF</i> Grape Must Mustard, Baby Potatoes and Beef Jus	47.00 €
Slow Cooked Lamb Shank <i>EF NF SSF</i> Orzo, Tomatoes, Fresh Oregano and Feta	45.00 €

## Desserts

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Chocolate <i>V</i> Chocolate Cremeux, Textures of Raspberry and Lemon, Hazelnut and Yoghurt	16.50 €
Pine <i>V EF GF SSF</i> Pine Mousse, Lemon Confit and Olive Oil Ganache	15.50 €
Peach <i>VV GF EF SSF</i> Peach Soup, Black Olives Crumble and Basil Sorbet	15.50 €
Ice Cream and Sorbets / Scoop <i>V</i> Chocolate, Vanilla, Strawberry, Mastic, Frozen Yogurt with Walnuts and Honey	4.20 €



## 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

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Mini Greek Salad <i>V GF EF NF SSF</i> Tomato, Cucumber, Peppers, Feta and Olives	10.50 €
Giant Cous Cous Salad <i>V DF EF SSF</i> Peppers, Sweetcorn, Pecans, Cranberries and Soya Sauce	11.00 €
Mediterranean Tomato and Vegetable Soup <i>V GF EF NF SSF</i>	11.00 €
Fish Soup <i>DF EF NF SSF</i>	12.00 €
Broccoli, Chicken and Potato Bites <i>NF SSF</i> Fried Croquettes with Dip	10.50 €

### Main Courses

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Penne <i>DF EF SSF NF</i> Tomato Sauce	14.00 €
Pizza Margarita <i>V NF SSF</i> Tomato and Cheese	14.00 €
Mini Beef Burger <i>NF SSF</i> French Fries and Home-Made Ketchup	15.00 €
Sea Bass Fillet <i>GF DF EF NF SSF</i> Rice, Broccoli, Zucchini, Carrot and Lemon Sauce	15.50 €
Moroccan Meatballs <i>NF SSF</i> Tomato Sauce	15.50 €
Chicken Nuggets <i>NF SSF</i> French Fries	14.00 €



## Desserts

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Fruity Dip <i>V GF EF NF SSF</i>	9.50 €
Seasonal Fruits with Cream Cheese Dip	
Banana and Strawberry Ice Cream <i>V GF DF EF NF SSF</i>	9.00 €
Chocolate Beetroot Brownies <i>V NF SSF</i>	10.00 €

## Baby Menu

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Fresh Fruit Puree <i>V GF DF EF NF SSF</i>
Peach, Apple and Strawberry
Broccoli & Butternut Squash Puree <i>V GF DF EF NF SSF</i>
One Pot Chicken Puree <i>GF DF EF NF SSF</i>
Carrots and Sweet Potato
Fish Puree <i>GF EF NF SSF</i>
Vegetables
Chicken Fillet <i>GF EF NF SSF</i>
Broccoli, Zucchini, Carrot and Potato Puree
Fish Fillet <i>GF DF EF NF SSF</i>
Broccoli, Zucchini, Carrot and Rice
Penne <i>V EF NF SF</i>
Butter



## Dine Around Menu

### Appetizers and Salads

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Cold Corn Soup with Florina Peppers and Anevato Cheese *V GF NF SSF VV*

*Suggested wine: Sparkling Wine*

Or

Organic Spinach Salad with Goat Cheese, Walnuts, Fresh Herbs and Honey Balsamic Vinaigrette *V SSF VV*

*Suggested wine: Sparkling Wine*

Or

Calamari with Bio Zucchini, Squid Ink Sauce and Fresh Herbs *DF GF NF SSF*

*Suggested wine: Irida Cavino, Chardonnay / Peloponnese*

Or

Beef Meatballs with Fresh Bio Tomato Sauce, Feta Cream, and Iced Fennel *NF SSF*

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

Or

Eggplant Salad with Homemade "Anthotyro" Cheese, Pistachios and Mint Leaves *V VV EF SSF*

*Suggested wine: Irida Cavino, Chardonnay / Peloponnese*

### Main Courses

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Sea Bass Fillet with White Bean Puree, Tamarisk Salad and Fish Tomato Sauce *GF EF NF SSF*

*Suggested wine: Irida Cavino, Chardonnay / Peloponnese*

Or

Scallopini Pork Chops with White Wine Sauce, Celeriac and Leek *EF NF SSF*

*Suggested wine: Apoktima Syrah, Matamis / Makedonia PGI*

Or

Free Range Chicken Fillet with Hummus, Carrots and Chickpeas *GF EF NF SSF*

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

Or

Hilopites Beef Ragout with Graviera and Feta Cheese and Cherry Tomatoes Confit *NF SSF*

*Suggested wine: Apoktima Syrah, Matamis / Makedonia PGI*

Or

Traditional Stewed Artichokes with Chickpeas and Dill *V DF EF GF VV NF SSF*

*Suggested wine: Irida Cavino, Chardonnay / Peloponnese*

### Desserts

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Orange Cake with Citrus Syrup and Vanilla Ice Cream *V*

*Suggested Wine: Samos Vin Doux / Peloponnese*

Or

Walnut Pie with Chocolate and Vanilla Ice Cream *V SSF*

*Suggested Wine: Samos Vin Doux / Peloponnese*

Or

Ice Cream and Sorbets Selection / Scoop *V VV*

*Suggested Wine: Samos Vin Doux / Peloponnese*

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



## Dine Around Kids Menu

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

*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

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Mini Greek Salad *V GF EF NF SSF*

Tomatoes, Peppers, Cucumber, Feta and Olive Oil

Or

Mediterranean Tomato and Vegetable Soup *V GF EF NF SSF*

Or

Giant Cous Cous Salad *V DF EF SSF*

Peppers, Sweet Corn, Cranberry and Soya Sauce

### Main Courses

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Penne *V EF NF SSF*

Tomato Sauce

Or

Sea Bass Fillet *EF GF DF NF SSF*

Rice, Broccoli, Zucchini and Carrot

Or

Beef Meatballs *DF NF SSF*

French Fries and Ketchup

### Desserts

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Fruity Dip *V GF EF NF SSF*

Seasonal Fruit and Cream Cheese Dip

Or

Ice Cream *V*

Vanilla, Strawberry or Chocolate

Or

Chocolate Beetroot Brownie *V NF SSF*



## Vegetarian Menu

### Appetizers and Salads

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Cold Corn Soup <i>GF NF SSF</i> Florina Pepper Sorbet and Anevato Cheese	22.00 €
Organic Spinach Salad <i>SSF</i> Goat Cheese, Walnuts, Fresh Herbs and Honey Balsamic Vinaigrette	22.00 €
Eggplant Salad <i>EF SSF</i> Homemade "Anthotyro" Cheese, Pistachios and Mint Leaves	19.00 €
Tomato Tartar <i>DF NF SSF</i> Black Olive Seeds and Basil Sorbet	26.00 €
Organic Roots from Chalkidiki <i>EF NF SSF</i> Carrots, Celeriac, Beetroot and Goat Cheese	22.00 €
Homemade "Mandi" <i>NF SSF</i> Traditional Anevato Cheese, Caramelized Onions and Pickled Sour Cherries	29.00 €

### Main Courses

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Spinach Risotto <i>EF NF SSF</i> Fennel and Spinach Puree	28.00 €
Stuffed Zucchini <i>NF SSF</i> Trahana, Kofinaki Cheese and Egg Lemon Sauce	29.50 €
Traditional Stewed Artichokes <i>DF EF GF NF SSF</i> Chickpeas and Dill	27.50 €

### Desserts

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Chocolate <i>V</i> Chocolate Cremeux, Textures of Raspberry and Lemon, Hazelnut and Yoghurt	16.50 €
Pine <i>V EF GF SSF</i> Pine Mousse, Lemon Confit and Olive Oil Ganache	15.50 €
Peach <i>VV GF EF SSF</i> Peach Soup, Black Olives Crumble and Basil Sorbet	15.50 €
Fruit Platter <i>GF DF EF NF SSF</i> Seasonal Fresh Fruits and Mint Leaves	15.50 €
Ice Cream and Sorbets / Scoop <i>V</i> Chocolate, Vanilla, Strawberry, Mastic, Frozen Yogurt with Walnuts and Honey	4.20 €



## Vegan Menu

### Appetizers and Salads

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Organic Spinach Salad <i>DF EF SSF</i> Walnuts, Fresh Herbs and Balsamic Vinaigrette	22.00 €
Eggplant Salad <i>DF EF SSF</i> Pistachios and Mint Leaves	19,00 €
Cherry Tomatoes Salad <i>NFDF EF SSF</i> Thyme Oil and Capers	22,00 €
Tomato Tartar <i>DF EF NF SSF</i> Black Olive Seeds and Basil Sorbet	26.00 €
Homemade "Mandi" <i>DF EF NF SSF</i> Caramelized Onions and Pickled Sour Cherries	29.00 €
Organic Roots from Chalkidiki <i>EF NF SSF</i> Vegan Halloumi Cheese and Chickpeas	22.00 €

### Main Courses

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Spinach Risotto <i>EF GF NF SSF</i> Fennel and Spinach Puree	28.00 €
Traditional Stewed Artichokes <i>DF EF GF NF SSF</i> Chickpeas and Dill	27.50 €
Vegan Greek Meatballs <i>EF NF SSF</i> Tomato sauce, vegan Halloumi and Fennel	30,00 €

### Desserts

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Peach <i>VV GF EF SSF</i> Peach Soup, Black Olives Crumble and Basil Sorbet	15.50 €
Fruit Platter <i>GF EF DF NF SSF</i> Seasonal Fresh Fruits and Mint Leaves	15.50 €
Ice Cream / Scoop <i>V</i> Vegan Vanilla, Vegan Chocolate	4.20 €

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 Josper *J*. Josper 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)