



## An Exclusive Menu for Little Guests

Whether you have a baby, toddler or child, at Sani Resort you can introduce them to a world of flavour and fun with our world-class menu EXCLUSIVELY designed by global food expert Annabel Karmel, MBE. With lots of super-tasty, balanced meals to choose from — including vegetarian, vegan and free-from options — Little Guests are in for a real treat this season with Annabel's trusted recipes.

## Kids Menu by Annabel Karmel

Starters - Salads	
Mediterranean Soup NF GF EF V With tomato & vegetables	13.00€
Creamy Vegetable Soup V NF EG With mini pasta shells	13.00€
Colourful Quinoa Salad GF DF EF With rainbow veggies & balsamic dressing	12.00€
Hummus NF V With pita bread & vegetable fingers	13.00€
Cobb Salad GF NF V option With chicken, avocado & bacon	14.00€
Mains	
Chicken Meatballs EF NF With carrot & tomato sauce	12.00€
Chicken Nuggets With French fries, mayonnaise & pickled cucumber	12.00€
Cheat's Spring Rolls NF DF EF With chicken breast, grated carrot & plum sauce	13.00€
Crispy Cod NF DF With sweet potato chips, mayonnaise & pickled cucumber	14.00€
Mini Burgers DF option With tomato, gouda cheese & French fries	13.00€
Spaghetti or Penne With Bolognese or Butter or Napolitana V option	13.00€/11.00€/12.00€
Spinach & Squash Lasagne NF EF V With ricotta, Cheddar & tomato	12.00€
Pizza Margarita V With tomato sauce & cheese	12.00€

## **Baby Purees**

served blended or slightly textured – please ask

Sea Bass Puree EF NF GF	8.00€
With carrots, sweet potato & tomato	
Chicken Puree DF EF NF GF	8.00€
With apricot & butternut squash	
Aromatic Beef Puree DF EF NF GF	8.00€
With red pepper & apricots	
Mediterranean Vegetable Puree V EF NF GF	8.00€
With courgette, yellow pepper, aubergine & basil	
Fruity Puree V DF EF NF GF	8.00€
With mango, banana & strawberry	

## **Desserts**

Chocolate Beetroot Brownie NF V With vanilla ice cream	9.00€
Eton Mess GF NF V With seasonal fruit and Greek yoghurt	8.00€
Ice cream V Chocolate, vanilla, caramel, strawberry	3.00€ per scoop



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

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.

