

Ouzeri Restaurant

Welcome to a selection of tempting traditional Greek fare presented with a pleasing contemporary twist.

Enjoy the freshest seafood platters perfect for sharing with everyone at your table whilst taking in the best views Sani has to offer; all perfectly complemented with our impressive selection of wines sourced from across the country and beyond.

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 *DF* Dairy free option *EF* Egg Free Option *NF* Nut Free Option *SSF* Sesame Free Option

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)

A la Carte Menu

Appetizers Each dish is served when it's ready

White Taramas <i>DF NF SSF</i>	13.00 €
Homemade Tzatziki <i>V GF EF NF SSF</i>	13.00 €
Fava with Yellow Split Peas and Caramelized Onions <i>V EF DF SSF</i>	15.00 €
Bougiourdi with Baked Feta Cheese, Tomatoes and Chili <i>V EF GF NF SSF</i>	17.50 €
Smoked Grilled Eggplant with "Galotiri" Cheese and Roasted Pistachios <i>V GF EF SSF</i>	17.00 €
Fried Zucchini Balls with Tzatziki <i>V NF SSF</i>	19.00 €
Grilled Halloumi with Pita Bread, Roasted Cherry Tomatoes and Balsamic Glaze <i>V EF NF SSF</i>	18.50 €
Mini Grilled Meatballs with Cherry Tomatoes and Feta <i>NF SSF</i>	26.00 €
Steamed Mussels with White Wine, Garlic and Lemon <i>GF EF NF SSF</i>	27.00 €
Sundried Grilled Octopus with Yellow Split Peas Puree and Seaside Greens <i>GF EF DF NF SSF</i>	31.00 €
Grilled Sardines with Tomato Salad and Herbs <i>GF EF DF NF SSF</i>	22.00 €
Fried Anchovies with Aioli <i>DF NF SSF</i>	19.50 €
Smoked Mackerel with Onions and Lemon <i>GF DF EF NF SSF</i>	17.00 €
Fried Squid with Aioli <i>DF NF SSF</i>	25.50 €
Roasted Scallops with Chili and Garlic Butter <i>GF EF NF SSF</i>	34.00 €
Prawns "Saganaki" with Feta and Tomato Sauce <i>GF EF NF SSF</i>	37.00 €
French Fries with Fresh Thyme <i>V GF EF DF NF SSF</i>	11.00 €

Grilled Sea Food Platter For 4 Persons

Lobster · Langoustine · Shrimps · Octopus · Squid <i>GF NF SSF</i>	275.00 €
Served with Chili Sauce, Gremolata and Aioli	

Soup

Fish Soup <i>GF EF NF SSF</i>	24.00 €
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Choice of Salads

Greek Salad with Feta and Olives from 'Halkidiki' <i>V EF GF NF SSF</i>	19.50 €
Cretan Salad with Rusk Bread, Tomatoes and Sheep Cheese <i>V EF NF SSF</i>	21.50 €
Baby Lettuce with Apaki, Graviera Cheese and Anchovies Dressing <i>NF SSF</i>	24.50 €
Beetroot Salad with Goat Cheese, Walnuts and Honey Vinaigrette <i>V SSF</i>	21.00 €

Choice of Main Courses

Sea Bass with Grilled Vegetables <i>GF EF DF NF SSF</i>	42.00 €
Grilled Tuna Fillet with Haricot Vert, Cherry Tomatoes, Spring Onion and Artichokes <i>GF DF NF SSF</i>	40.00 €
Orzo Pasta with Sea Food <i>NF EF SSF</i>	39.00 €
Grilled Chicken Fillet with Roasted Baby Potatoes and Red Bell Peppers <i>GF EF NF SSF</i>	33.00 €
Lamb Kebab with Pita, Smoked Paprika Cream and Yogurt Sauce <i>NF SSF</i>	35.00 €
Beef Steak 300 g with Fried Potatoes and Spicy Feta Spread <i>GF EF NF SSF</i>	47.00 €
Pork "Souvlaki "with Tzatziki and French Fries <i>NF EF SSF</i>	34.00 €

By the Kilo

Catch of the Day <i>GF DF EF NF SSF</i>	130.00 € / per Kilo
Grilled Lobster with Aromatic Butter <i>GF EF NF SSF</i>	140.00 € / per Kilo
Lobster Pasta with Tomato Sauce and Chili <i>NF SSF</i>	145.00 € / per Kilo

Choice of Desserts

Armenovile <i>V</i>	15.50 €
"Galaktoboureko" Crispy Filo Pastry, Custard Cream and Citrus Syrup <i>V NF SSF</i>	16.50 €
Chocolate Walnut Pie with Vanilla Ice Cream <i>V SSF</i>	16.50 €
Greek Delights <i>V</i>	14.00 €
Seasonal Fruits <i>V GF DF EF NF SSF</i>	15.50 €
Ice Cream Selection / Scoop <i>V</i>	4.20 €
Chocolate, Strawberry, Vanilla, Mastic, 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 with Tomato, Cucumber, Peppers, Feta and Olives <i>V EF GFNF SSF</i>	10.50 €
Mediterranean Tomato and Vegetable Soup <i>V GF EF NF SSF</i>	11.00 €
Broccoli, Chicken and Potato Bites <i>NF SSF</i>	10.50 €

Main Courses

Penne with Tomato, Basil and Mozzarella <i>V EF NF SSF</i>	14.00 €
Pizza Margarita with Tomato and Cheese <i>V NF SSF</i>	14.00 €
Mini Beef Burger with French Fries and home-made Ketchup <i>NF SSF</i>	15.00 €
Chicken with Tomato and Orzo <i>EF DFNF SSF</i>	14.00 €
Sea Bass Fillet with Broccoli, Zucchini, Carrots and Rice <i>EF DF GF NF SSF</i>	15.50 €

Desserts

Fruity Dip with Seasonal Fruit and Cream Cheese Dip <i>V GF EF NF SSF</i>	9.50 €
Chocolate Fridge Cake <i>V NF SSF</i>	10.00 €
Frozen Berries with White Chocolate Dip <i>V GF EF NF SSF</i>	10.00 €

Baby Menu

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



Vegetarian Menu

Salads and Appetizers

Homemade Tzatziki <i>V EF GF NF SSF</i>	13.00 €
Fava with Yellow Split Peas and Caramelized Onions <i>V EF DF NF SSF</i>	15.00 €
Bougourdi with Baked Feta Cheese, Tomatoes and Chili <i>V EF GF NF SSF</i>	17.50 €
Greek Salad with Feta and Olives from 'Halkidiki' <i>V EF GF NF SSF</i>	19.50 €
Cretan Salad with Rusk Bread, Tomatoes, Goat Cheese and Rocket Salad <i>V EF NF SSF</i>	21.50 €
Beetroot Salad with Goat Cheese Cream, Walnuts and Honey Vinaigrette <i>V SSF</i>	21.00 €
Smoked Grilled Eggplant with "Galotiri" Cheese and Roasted Pistachios <i>V GF EF SSF</i>	17.00 €
Fried Zucchini Balls with Tzatziki <i>V NF SSF</i>	19.00 €
Grilled Haloumi with Pita Bread, Roasted Cherry Tomatoes and Balsamic Glaze <i>V EF NF SSF</i>	18.50 €
French Fries with Fresh Thyme <i>V GF EF DF NF SSF</i>	11.00 €

Main Courses

Spaghetti with Garlic, Lemon Zest and Parsley <i>V NF EF SSF</i>	26.50 €
Falafel with Tzatziki, Pita Bread and Tomato Salad <i>V NF SSF</i>	27.00 €
Briam Slow Cooked Vegetables with Tomato and Feta Cheese <i>V GF EF NF SSF</i>	29.00 €
Vegan Meatball with Tomato Sauce and Feta Cheese <i>V NF EF SSF</i>	30.00 €

Desserts

Armenovile <i>V</i>	15.50 €
Galaktoboureko with Crispy Filo Pastry, Custard Cream and Citrus Syrup <i>V</i>	16.50 €
Chocolate Walnut Pie with Vanilla Ice Cream <i>SSF</i>	16.50 €
Greek Delights <i>V</i>	14.00 €
Seasonal Fruits <i>V GF DF EF NF SSF</i>	15.50 €
Ice Cream & Sorbets / Scoop <i>V</i>	4.20 €
Chocolate, Vanilla, Strawberry, Mastic, Mango Sorbet	

Vegan Menu

Salads and Appetizers

Fava with Yellow Split Peas and Caramelized Onions <i>V EF DF NF SSF</i>	15.00 €
Greek Salad with Olives from 'Halkidiki' <i>V EF GF DF NF SSF</i>	19.50 €
Cretan Salad with Rusk Bread, Tomatoes and Vegan White Cheese <i>V EF NF SSF</i>	21.50 €
Beetroot Salad with Garlic, Walnuts and Vinaigrette <i>GF DF SSF</i>	21.00 €
Smoked Grilled Eggplant with Cherry Tomatoes, Rocket and Roasted Pistachios <i>GF DF SSF</i>	17.00 €
Grilled Vegan Haloumi with Pita Bread, Roasted Cherry Tomatoes and Balsamic Glaze <i>V</i>	18.50 €

Main Courses

Spaghetti with Garlic, Lemon Zest and Parsley <i>V DF EF NF SSF</i>	26.50 €
Falafel with Pita Bread and Tomato Salad <i>V DF NF SSF</i>	27.00 €
Briam Slow Cooked Vegetables with Tomato <i>V GF DF NF SSF</i>	29.00 €
Vegan Meatball with Tomato Sauce, Rice and Vegan White Cheese <i>V EF NF SF</i>	30.00 €

Desserts

Verbena Sorbet with Green Apple and Lemongrass Gel <i>EF GF DF NF SSF</i>	15.50 €
Seasonal Fruits <i>V GF EF DF NF SSF</i>	15.50 €
Ice Cream & Sorbet / Scoop <i>V</i>	4.20 €
Vegan Vanilla, Vegan Chocolate, Mango Sorbet	