

GRILL BY THE POOL DINNER

Grill by the Pool centers on prime cuts and fresh fish cooked over open flame, shaped by bold Mediterranean flavours. The kitchen is led by Executive Chef Grigoris Karakasidis, whose approach balances precision with restraint.

Meat is sourced from trusted local producers and selected for quality, marbling and depth of flavour. Steaks are seared over high heat and rested before serving, while fish is grilled with equal care. Timing and temperature are handled precisely, bringing clarity and confidence to every plate.

STARTERS

- Potato & Leek Soup** | 🌾 🥛 🍷 18.00€
Parmesan flakes | toasted bread
- Beef Carpaccio** | 🥚 🥛 🌿 🍷 27.00€
Truffle mayonnaise | pickled porcini | parmesan flakes
- Cheesy Beef Empanadas** | 🍴 🌾 🥚 🥛 🌿 🍷 24.00€
Chevre and Comte cheese | chimichurri sauce

REEF

- Poached Shrimp Tartare** | 🌾 🥚 🥚 🍷 🍷 🍷 25.00€
Tomato | red peppers | onions | fresh herbs | caviar | citrus dressing | wasabi mayo | guacamole | nachos
- Shrimps' Tempura** | 🌾 🥚 🥚 🍷 🍷 🍷 26.50€
Spicy mayo | | cucumber kimchi | burnt lime.
- Seabass Ceviche** | 🌾 🍴 🥛 🍷 26.50€
Baby corn | tomato | coriander | charred lime dressing
- Scallop** | 🍴 🥚 🥛 🍷 🍷 31.00€
Celery root | green apple | langoustine bisque
- Based on Seasonality**
- Mackerel** | 🍴 🥛 🍷 24.00€
Cured Mackerel | horseradish beurre blanc | shiso

LEAF & ROOTS

- Caesar Salad** | 🌾 🥚 🍴 🥛 🍷 27.50€
Baby lettuce | grilled chicken | crispy bacon | parmesan flake
- Burrata** | 🍷 🥛 🍷 🍷 22.50€
Heirloom tomatoes | pinenuts | grilled peach | basil pesto | aged balsamic dressing
- Guacamole** | 🌾 🍷 🍷 19.50€
Accompanied by crispy nachos
- Mixed Leaf Salad** | 🥛 🍷 🍷 22.00€
Radish | strawberries | gruyere cheese | caramelized pecans

Gluten free bread is available. Please inform your server if you have any food allergies or special dietary requirements. Although we take great care, traces of allergens may still be present.

🍴 Cellery / 🌾 Cereal containing gluten / 🥚 Crustaceans / 🥚 Eggs / 🍴 Fish / 🍷 Lupin / 🥛 Milk
🍷 Molluscs / 🍷 Mustard / 🍷 Nuts / 🍷 Peanuts / 🌿 Sesame seeds / 🍷 Soya / 🍷 Sulphur Dioxide

📍 Locally Sourced Ingredients

PASTA & RISOTTO

Beef Ragout Paccheri 🍴 🌾 🐟 📦 🥚 🌿 🥣 🍷 Sundried tomatoes beef jus gruyere	25.00 €
Lobster Seafood Cappelletti 🍴 🌾 🦞 🥚 📦 🍷 🍷 Bisque hollandaise sauce	39.00 €
Rigatoni Cacio e Pepe 🌾 📦 🍷	22.00 €
Mushroom Risotto 📦 🍷 Variety of wild mushrooms fresh herbs truffle oil	25.00 €

FIRE-GRILLED

Fire Grilled Salmon 🍴 🌾 🐟 📦 🥣 🍷 Parsnip cream fennel beurre blanc sauce	37.00€
Grilled Chicken fillet 📦 🍷 Sweet potato shallots parmesan sauce	37.00€
Grilled Lamb rump 🍴 🌾 📦 🥚 🥣 🍷 Cauliflower cous cous grape lamb jus	37.00€
Grilled Shrimps 🍴 🌾 🦞 🥚 🥣 🌿 🥣 🍷 Stir fry veggie salad chili lime dressing	41.00€

PRIME CUT OPTIONS















U.S prime Black Angus Rib-eye 300gr 🍴 🌾 📦 🥣 🍷 Fried padron peppers burnt lemon	49.00€
U.S prime Black Angus Beef Tenderloin 250gr 🍴 🌾 🥚 📦 🥚 🥣 🍷 Fried padron peppers burnt lemon. Accompanied by one side dish of your choice and our two-signature sauces	56.00€

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





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SHARING

Slow roasted Picanha (per kilo)     	120.00€
Accompanied by two side dishes of your choice and our two-signature sauce.	
U.S prime Chateaubriand (per kilo)     	125.00€
Accompanied by two side dishes of your choice and our two-signature sauce.	
Dover Sole (per kilo)    	140.00€
Asparagus peas and champagne sauce	

SIDE

French Fries	11.00€
Mac & Cheese     	11.00€
Creamy corn with vegetables and Cajun spices  	11.00€
Mashed Potato 	11.00€
Grilled Seasonal Vegetables 	11.00€
Mix Leaf Salad 	11.00€

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 Locally Sourced Ingredients

DESSERTS

Burnt Cheesecake 🍷 🍰 Forest fruit compote	16.00€
Exotic Passion Fruit Tart 🌿 🍷 🍰 🍷 Halvas crumble citrus loukoumi ice cream	15.50€
Pistachio Profiterole 🌿 🍷 🍰 🍷 🍷 🍷 Chocolate ganache pistachio cream	15.00€
Chocolate brownie 🌿 🍷 🍰 🍷 🍷 Vanilla biscuit salted caramel sauce	16.50€
Fresh Fruit platter	18.00€
Variety of Ice Creams & Sorbets 🌿 🍷 🍰 Chocolate, Vanilla, Banana, Strawberry, Lime or Mango	6.00€

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Our team will make every reasonable effort to accommodate dietary needs; however, as food is prepared in centralized kitchens, we cannot guarantee complete separation and therefore cannot accept responsibility for any adverse reactions.

Guests with allergies are kindly invited to speak with the Restaurant Manager or the Chef.

*Extra-virgin olive oil is used for salads, and sunflower seed oil for frying.
All prices are inclusive of VAT and municipality tax.*

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GRILL BY THE POOL LITTLE EXPLORERS KIDS MENU

Sani Explorers: Discovering Flavour With Donna Hay

Created especially for our youngest guests by Donna Hay, whose fresh and simple approach to family cooking is recognised worldwide. The Sani Explorers' Menu focuses on wholesome ingredients, gentle flavours and balanced nutrition.

Dishes are thoughtfully composed using fresh, seasonal produce, offering reassuring options that children enjoy and parents feel confident choosing.



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BABY MENU

Chicken with rice or vegetables

Beef with rice or vegetables

Cod with steamed vegetables | 🐟

Penne with tomato sauce 🍴 🌾 🥛 or butter 🌾 🥞

Potato, zucchini, and carrot puree

Apple, pear, and banana puree

**All the above courses can also be served blended*

KID'S MENU

Kids pizza margherita | 🍴 🌾 🥞 🥛 10.00€

Nacho salad bowl | 🌾 🥞 🥛 10.00€

Lettuce, sour cream, corn chips, salsa of chopped tomatoes, sweetcorn, black beans, guacamole dressing lime, and coriander.

BLAT salad | 🌾 🥞 🥛 🥚 🌿 🥛 10.00€

Bacon, lettuce, avocado, cherry tomato and wholemeal crouton dressing made from yoghurt, buttermilk, parmesan, Dijon.

Teriyaki Salmon Bowl | 🌾 🐟 🥚 🌿 🥛 13.00€

Rice, sticky glazed salmon pieces, edamame beans, cucumber ribbons and sesame seeds.

Crispy chicken goujons with French fries | 🌾 🥚 13.00€

Grilled chicken fillet with rice or veggies.

Penne with tomato sauce 🍴 🌾 🥛 or butter 🌾 🥞 10.00€

Mini beef burger with French fries | 🍴 🌾 🥚 🥞 13.00€

Beef Bolognese with hidden veggies | 🍴 🌾 🥛 13.00€

Crunchy fish goujons with French fries | 🌾 🥚 🐟 🥞 13.00€

DESSERTS

Choc-Banana Brownies | 🌾 🥚 🥞 🍫 5.00€

Yoghurt with seasonal fresh fruits and honey | 🥞 5.00€

Crepes with Nutella & slices of bananas | 🌾 🥚 🥞 🍫 5.00€

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📍 Locally Sourced Ingredients

GRILL BY THE POOL DINE AROUND MENU

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 Locally Sourced Ingredients

THE START

Potato & Leek Soup | 🌾 🥛 🍷

Parmesan flakes | toasted bread

Poached Shrimp Tartare | 🌾 🥚 🍷 🐚 🥛 🍷

Tomato | red peppers | onions | fresh herbs | caviar | citrus dressing | wasabi mayo | guacamole | nachos

Caesar salad | 🌾 🥚 🍷 🥛 🍷 🌿 🍷

Baby lettuce | grilled chicken breast | crispy bacon | aged parmesan flakes

Greek Salad | 🥛 🍷

Tomatoes | cucumber | peppers | onions | barrel-aged feta | Chalkidiki olives | capers | fresh oregano

Beef Carpaccio | 🥚 🥛 🌿 🍷

Truffle mayonnaise | pickled porcini | parmesan flakes

Cheesy Beef Empanadas | 🍴 🌾 🥚 🥛 🌿 🍷 🍷

Chevre and Comte cheese | chimichurri sauce

Burrata | 🥚 🥛 🍷 🍷

Heirloom tomatoes | pinenuts | grilled peach | basil pesto | aged balsamic dressing

Scallop | 🍴 🥚 🥛 🍷 🍷

Celery root | green apple | langoustine bisque

additional charge of 18.00€

Sea Bass Ceviche | 🌾 🍷 🥛 🍷

Baby corn | tomatoes | charred lime dressing

additional charge of 13.00€

Shrimps' Tempura | 🌾 🥚 🍷 🥛 🍷 🌿 🍷 🍷

Spicy mayo | cucumber kimchi | burnt lime

additional charge of 14.00€

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📍 Locally Sourced Ingredients

THE MAIN

Fire-grilled Salmon | 🍴 🌾 🐟 🥛 🥚

Parsnip cream | fennel | beurre blanc sauce

Grilled Chicken fillet | 🥛 🥚

Sweet potato | shallots | parmesan sauce

Grilled Beef Strip Loin | 🍴 🌾 🥛 🥚

Potato puree | mushrooms | mixed herbs | pepper sauce

Beef Ragout Paccheri | 🍴 🌾 🐟 🥛 🥚 🌿 🥚

Sundried tomatoes | beef jus | gruyere

Grilled Shrimps | 🍴 🌾 🦞 🥛 🥚 🌿 🥚

Stir fry veggie salad | chili lime dressing

Ravioli | 🌾 🥚 🥛 🥚

Wild mushrooms | double cream | truffle oil

Grilled Lamb Rump | 🍴 🌾 🥛 🥚 🥚

Cauliflower cous cous | grape lamb jus

Lobster Seafood Cappelletti | 🍴 🌾 🦞 🥚 🥛 🥚 🥚

Seafood Bisque | sabayon sauce

additional charge of 26.00€

Black Angus Beef Tenderloin 180gr | 🍴 🌾 🥚 🥛 🥚 🥚

Potato rosti | fried peppers | bearnaise

additional charge of 20.00€

U.S Prime Black Angus Rib-eye 180gr | 🍴 🌾 🥛 🥚 🥚

Mixed green salad | pepper sauce

additional charge of 21.00€

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THE END

Burnt Cheesecake |

Forest fruits compote

Exotic Passion Fruit Tart |

Halvas crumble | citrus | loukoumi ice cream

Pistachio Profiterole |

Chocolate ganache | pistachio cream

Chocolate brownie |

Vanilla biscuit | salted caramel sauce

Variety of Ice creams & Sorbets |

Vanilla | Chocolate | Strawberry | Banana | Mango | Lime and Basil

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LITTLE EXPLORERS

KIDS DINE AROUND MENU

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STARTERS

Nacho salad bowl | 🌾 🥚 🥛

Lettuce, sour cream, corn chips, salsa of chopped tomatoes, sweetcorn, black beans, guacamole, dressing lime, and coriander.

BLAT Salad | 🌾 🥚 🥛 🥜 🌿 🥛

Bacon, lettuce, avocado, cherry tomato and wholemeal crouton dressing made from yoghurt, buttermilk, parmesan, Dijon

MAIN COURSES

Kids pizza margherita | 🍴 🌾 🥚 🥛

Crispy chicken goujons with French fries | 🍴 🥚 🥛

Grilled chicken fillet with rice or veggies

Penne with tomato sauce | 🍴 🌾 🥛 or butter 🌾 🥛

Mini beef patties with French fries | 🍴 🌾 🥚 🥛 🥛

Beef Bolognese with hidden veggies | 🍴 🌾 🥛

Crunchy fish goujons with French fries | 🌾 🥚 🍴 🥛

Teriyaki Salmon Bowl | 🌾 🥚 🥛 🥜 🌿 🥛

Rice, sticky glazed salmon pieces, edamame beans, cucumber ribbons, and sesame seeds.

DESSERTS

Choc-Banana Brownies | 🌾 🥚 🥛 🍴

Yoghurt with fresh seasonal fruits and honey | 🥛

Crepes with Nutella & slices bananas | 🌾 🥚 🥛 🍴

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