

Grill by the Pool

With a menu inspired by the city's deep love of food, we invite you to take a trip to our modern Grill House, savoring prime cuts grilled to your liking prepared by the team led by Chef de cuisine Andreas Basiakos, overseen by Executive Chef Grigoris Karakasidis. Discover out for a heady mix of meat, fish and Cajun spices.

STARTERS

Beef Carpaccio* GF DF Truffle mayonnaise/pickled porcini/parmesan flakes	28.00€
Beef bites Pulled beef/grilled bread/chevre cream/caramelized onion/gravy sauce	24.00€
Savory Mushroom choux V Jerusalem artichoke/hollandaise	22.00€

Signature Main Course based on Seasonality

Cauliflower Velouté Soup* Hazelnut/mushroom ragout/fresh herbs	19.00€
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REEF

Salmon gravlax* Remoulade sauce/Grilled sourdough bread	25.00€
Shrimps' tempura** Spicy mayo/burned lime.q2	26.00€
Tuna tartare* EF DF lime/shiso/edamame/coriander	26.00€

LEAF & ROOTS

Caesar salad* Baby lettuce/grilled chicken/crispy bacon/parmesan flake	27.00€
Burrata* EF V Cherry tomatoes/cucumber/romesco/pickled onions/basil oil	22.00€
Beetroot tartare* V GF EF DF VG NF Mango/ fresh herbs/kumquat chips/ chili	22.00€

FIRE-GRILLED

Turbot fillet* GF NF Topinambur/truffle/mushroom tartar/sabayon sauce	38.00€
Fire Grilled Salmon* GF EF NF Parsnip cream/salsify/beurre blanc sauce	36.00€
Grilled Chicken fillet* GF NF Sweet potato/shallots/parmesan sauce	36.00€
Grilled Lamb rump GF EF Cauliflower cous cous/grape lamb jus	36.00€

*All our salads and dressings have been made with extra virgin olive oil

** All our fried dishes have been cooked with sunflower oil,
In all our dishes, we use extra-virgin olive oil.

The guest is not obligated to pay if the notice of payment has not been received (receipt-invoice)

PRIME CUT OPTIONS

U.S prime Black Angus Rib eye 300gr GF NF Noisette butter/mix Greek herbs.	47.00€
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U.S prime Black Angus beef Tenderloin 250gr GF NF Herbed butter/burned lemon.	54.50€
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Accompanied by one side dish of your choice and our two-signature sauces

SHARING

U.S prime Black Angus Rib eye on the bone steak GF NF Accompanied by two side dishes of your choice and our two-signature sauce.	130.00€/per kilo
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U.S prime Chateaubriand GF NF Accompanied by two side dishes of your choice and our two-signature sauce.	120.00€/per kilo
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SIDE

French fries** V GF EF DF VG NF	10.50€
Mac & cheese	10.50€
Mashed potato V GF NF EF	10.50€
Oven roasted butternut squash V GF EF VG NF	10.50€
Mix leaf salad* V GF EF NF VG	10.50€

DESSERTS

Burnt cheesecake V GF Forest fruit compote	15.50€
Pavlova V Vanilla custard/forest fruit compote /raspberry sauce	15.00€
Chocolate brownie V Vanilla biscuit/salted caramel sauce	16.00€
Fresh fruit platter V GF EF DF VG	18.00€
Kayak Ice Cream Variety: Chocolate, Vanilla, Strawberry, Mango	6.00€

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. All our dishes may contain traces of nuts.

V Vegetarian option, GF Gluten free option, EF Egg Free, DF Dairy Free, NF Nuts Free, VG Vegan

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients, and allergens from our dishes. 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.