

DINNER MENU

BEACH CLUB

AL FRESCO FAVOURITES

Beach Club's enticing menus bring you the sundrenched taste of the Mediterranean. Whether its sharing plates or salads, grilled fish or classic favourites, enjoy your choices perfectly presented in our vibrant beachside surroundings. Where better to celebrate the sunset with cocktail in hand?

SHARING CHOICES

V GF*	Smoked eggplant salad with tahini, lemon and feta cheese Geräucherter Auberginensalat mit Tahini, Zitrone und Feta-Käse Salade d'aubergines fumées au tahini, citron et feta	22€
VG GF*	Hummus with pickled red onions Hummus mit eingelegten roten Zwiebeln Houmous aux oignons rouges marinés	20€
V GF*	Beach club tzatziki with Greek yoghurt and avocado Beach club Tzatziki mit griechischem Joghurt und Avocado Tzatziki du Beach club au yaourt grec et avocat	22€

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SALADS AND MORE

V GF*	Burrata with mixed cherry tomatoes, basil oil and lime vinaigrette Burrata mit gemischten Kirschtomaten, Basilikumöl und Limettenvinaigrette Burrata avec tomates cerises mélangées, huile de basilic et vinaigrette au citron vert	21€
VG GF*	Mix green salad with seasonal fruit and citrus fruit vinaigrette Gemischter grüner Salat mit Früchten der Saison und Zitrusfrüchtevinaigrette Mix de salades vertes avec des fruits de saison et sa vinaigrette aux agrumes	18€
DF	Avocado-chorizo salad with tomatoes, smashed avocado, crumbled chorizo, roughly chopped parsley and fresh herbs Avocado-chorizosalat mit Tomaten, Avocadopüree, Chorizostückchen und frischen Kräutern Salade d'avocat - chorizo avec tomates, avocat écrasé, crumble de chorizo, persil ciselé et herbes fraîches	24€

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SALADS AND MORE

V GF*	Organic quinoa with pistachio, anothiro cheese, lime, and charcoal iceberg Bioquinoa mit Pistazien, Anthotirokäse, Limetten und Eisbergsalat Quinoa biologique with pistaches, fromage grec Anthotiro, citron vert, salade iceberg au charbon de bois	19€
GF* DF	Ceviche with sweet potato and corn Ceviche mit Süßkartoffeln und Mais Ceviche à la patate douce et au maïs	25€
GF *	Beef Tartare with fried polenta, pine nuts and Saffron Rindertatar mit gebratener Polenta, Pinienkernen und Safran Tartare de boeuf à la polenta frite, pignons de pin et safran	26€
GF *	Vegan Ceviche with mushrooms, sweet corn, mango and coriander Vegane Ceviche mit Champignons, Mais, Mango und Koriander Ceviche végétalien aux champignons, maïs doux, mangue et coriandre	25€
	BBQ octopus with lime, olive oil, escabeche sauce and grilled tomatoes BBQ Oktopus mit Limette, Olivenöl, Escabeche-Sauce und gegrillten Tomaten BBQ poulpe au citron vert, à l'huile d'olive, à la sauce escabèche et aux tomates grillées	25€

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FROM THE SEA

- DF* GF* **Tuna steak with baby rocket, tomatoes, caper cream and lemon pepper** 34€
Thunfischsteak mit Babyrucola, Tomaten, Kaperncreme und Zitronenpfeffer
Steak de thon avec bébé roquette, tomates, crème de câpres et poivre citronné
- DF* GF* **Seabass fillet with sea salt and charcoal lemon** 32€
Seebarschfillet mit Meersalz und Zitrone vom Holzkohlegrill serviert
Filet de loup de mer avec du sel de mer et citron charbonné
- GF* **Grilled prawns with chili-garlic butter and herb** 30€
Gegrillte Scampis mit Chili-knoblauchbutter und Kräutern
Crevettes grillées avec champignons grillés et son beurre ail et chili

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FROM THE LAND

	Beef Tagliata with BBQ glaze and smoked tomatoes	39€
	Rindfleisch-Tagliata mit BBQ-Glasur und geräucherten Tomaten Tagliata de bœuf avec glaçage BBQ et tomates fumées	
	Slow cooked Pork Shank with rosemary, grape mustard and spicy red pepper ketchup	32€
	Langsam gekochte Schweinshaxe mit Rosmarin, Traubensenf und würzigem rotem Paprikaketchup Jarret de porc cuit lentement avec du romarin, de la moutarde de raisin et du ketchup épicé au poivre rouge	
GF* DF*	Smoked Chicken Thigh with lemon, thyme, garlic, freshly grated curcuma and ginger	31€
	Geräucherter Hähnchenschenkel mit Zitrone, Thymian, Knoblauch, frisch geriebenem Kurkuma und Ingwer Cuisse de poulet fumée au citron, thym, ail, curcuma fraîchement râpé et gingembre	
	Grilled meatballs with smoked Greek yogurt and grilled tomato	34€
	Gegrillte Fleischbällchen mit geräuchertem griechischem Joghurt und gegrillter Tomate Boulettes de viande grillées avec du yaourt grec fumé et de la tomate grillée	
	Creamy Fregola with Chorizo	34€
	Cremige Fregola mit Chorizo Fregola crémeuse au chorizo	

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SIDE DISHES

VG GF*	Grilled green asparagus with olive lemon oil dressing and chives Gegrillter grüner Spargel mit Olivenöl und Zitronendressing und Schnittlauch Asperges vertes grillées avec assaisonnement à l'huile d'olive, citron et ciboulette	11€
VG GF*	Crispy Potatoes with thyme and garlic Knusprige Kartoffeln mit Thymian und Knoblauch Pommes de terre croustillantes au thym et à l'ail	10€
VG GF*	Grilled mushrooms marinated in Ouzo and fresh herbs Gegrillte Pilze in Ouzo mariniert und frischen Kräutern Champignons grillés mariné à l'ouzo et aux herbes fraîches	8€
VG GF*	Roasted beetroot with horseradish vinaigrette Geröstete rote Beete mit Meerrettichvinaigrette Betterave rôtie avec vinaigrette au raifort	9€

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SAUCES

- VG GF* **Chimichurri - Pairing with meat, fish and poultry**
Chimichurrisauce
Sauce chimichurri
- GF* **Aioli - Pairing with fish and poultry**
Aiolisauce
Sauce aioli
- V **Muhammara - Pairing with meat and fish**
Muhammara
Dip aux poivrons rouges
- V GF* **Mustard cream - Pairing mainly with meat and poultry**
Senfcrème
Crème à la moutarde
- GF* **Gravy sauce - Pairing with meat and poultry**
Gravysauce
Sauce au jus de viande

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DESSERTS

- V GF* **Baked Alaska Meringues, mixed berries,
white chocolate** 14€
Gebackene Alaska Meringues, gemischte Beeren,
weiße Schokolade
Alaska cuit au four Meringues, baies mélangées,
chocolat blanc
- V **Chocolate soft cookie with vanilla ice cream** 14€
Weicher Schokoladenkuchen mit Vanilleeis
Cookie moelleux au chocolat
et sa boule de glace vanille
- VG GF* **Coconut mousse with granita passion fruit
and passion wafer** 12€
Kokosmousse mit Granita-Maracuja
und Passionswafer
Mousse de coco au granité de fruit de la passion
et gaufrette passion

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DESSERTS

VG	Fresh seasonal fruit salad with almonds, cherry sauce and mint Frischer Obstsalat der Saison mit Mandeln, Kirschsauce und Minze Salade de fruits frais de saison avec amandes, sauce aux cerises et menthe	14€
V	Ice cream selection Vanilla, chocolate, strawberry, banana Eisauswahl Vanille, Schokolade, Erdbeere, Banane Sélection de glace Vanilla, Chocolat, Fraise, Banane	3€
VG	Sorbet selection Lime, mango Auswahl an Strohhalmern Limette, Mango Sélection de pailles Citron vert, mangue	5€

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VEGAN MENU

Starters

GF*	Hummus with pickled red onions Hummus mit eingelegten roten Zwiebeln Houmous avec pickles d'oignons rouges	20€
GF*	Mix green salad with seasonal fruits and citrus fruits vinaigrette Gemischter grüner Salat mit Früchten der Saison und Zitrusfrüchtevinaigrette Mix de salades vertes avec des fruits de saison et sa vinaigrette aux agrumes	18€
GF*	Tomato Salad with avocado cream, watermelon, cucumber and balsamic vinaigrette Tomatensalat mit Avocado-Creme, Wassermelone, Gurke und Balsamico-Vinaigrette Salade de tomates avec crème d'avocat, melon d'eau, concombre et vinaigrette balsamique	15€
GF*	Vegan Ceviche with mushrooms, sweet corn, mango and coriander Vegane Ceviche mit Champignons, Mais, Mango und Koriander Ceviche végétalien aux champignons, maïs doux, mangue et coriandre	22€

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VEGAN MENU

Side dishes

GF*	Grilled green asparagus with olive lemon oil dressing Gegrillter grüner Spargel mit Olivenöl und Zitronendressing Asperges vertes grillées avec assaisonnement à l'huile d'olive, citron	11€
GF *	Crispy Potatoes with thyme and garlic Knusprige Kartoffeln mit Thymian und Knoblauch Pommes de terre croustillantes au thym et à l'ail	10€
GF *	Grilled mushrooms marinated in ouzo and fresh herbs Gegrillte Pilze in Ouzo mariniert und frischen Kräutern Champignons grillés mariné à l'ouzo et aux herbes fraîches	13€
GF*	Roasted beetroot with horseradish vinaigrette Geröstete rote Beete mit Meerrettichvinaigrette Betterave rôtie avec vinaigrette au raifort	15€

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VEGAN MENU

Main courses

- | | | |
|------|---|-----|
| GF * | Grilled Vegetables with hummus and cherry tomatoes confit
Gegrilltes Gemüse mit Hummus und Kirschtomaten-Confit
Légumes grillés au houmous et tomates cerises confites | 27€ |
| GF* | Beetroot Fregola with walnuts and ginger
Rote-Bete-Fregola mit Walnüssen und Ingwer
Fregola de betteraves avec noix et gingembre | 28€ |

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VEGAN MENU

Desserts

GF*	Coconut Mousse with granita passion fruit Kokosmousse mit Granita-Maracuja Mousse à la noix de coco au granité fruit de la passion	14€
	Fresh seasonal fruit salad with almonds, cherry sauce and mint Frischer Obstsalat der Saison mit Mandeln, Kirschsauce und Minze Salade de fruits frais de saison avec amandes, sauce aux cerises et menthe	10€
	Sorbet selection Lime, mango Auswahl an Strohhalmern Limette, Mango Sélection de pailles Citron vert, mangue	5€

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KIDS MENU

Starters

- VG GF* **Mini tomato salad with cucumber, peppers and olives** 10€
Mini Tomatensalat mit Gurke, Paprika und Oliven
Salade de tomates cerises accompagnées
de concombre, poivrons et olives
- VG GF* **Mini mixed salad with iceberg, cucumber, corn,
carrot and olive oil** 10€
Mini gemischter Salat mit Eisberg, Gurke, Mais, Karotte
und Olivenöl
Mini salade mixte avec iceberg, concombre, maïs,
carotte et huile d'olive
- Quinoa salad with beetroot** 14€
Quinoa-Salat mit Rote Bete
Salade de quinoa à la betterave

All of our "Ikos Andalusia Baby" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added

Todas nuestras opciones de "Ikos Andalucía Baby" han sido elaboradas con ingredientes frescos y aceite de oliva virgen sin sal ni pimienta añadida

Все блюда Ikos Andalusia Baby приготовлены из свежих ингредиентов и оливкового масла первого отжима без добавления соли и перца.

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KIDS MENU

Main Dishes

GF*	Grilled dorado with steamed vegetables and olive oil lemon dressing Gegrillter Dorado mit gedämpftem Gemüse und Olivenöl-Zitronen-Dressing Dorade grillée avec légumes cuits à la vapeur et vinaigrette à l'huile d'olive et au citron	26€
	Smoked chicken thighs and crispy potatoes with thyme and garlic Hähnchenschlegel und Babykartoffeln mit Thymian und Knoblauch Cuisses de poulet fumé avec ses petites pommes de terre au thym et à l'ail	23€
	Kids beef burger with tomato, lettuce and French fries Kids Rindfleischburger mit Tomate, Salat und Pommes frites Burger de bœuf pour enfants avec tomate, laitue et frites	12€

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KIDS MENU

Main Dishes

- | | |
|----|--|
| V | Pizza Margherita with Mozzarella and tomato sauce 12€
Pizza Margarita mit Mozzarella und Tomatensauce
Pizza margarita avec mozzarella et sauce tomate |
| VG | Penne pasta with tomato sauce 12€
Penne mit Tomatensauce
Pâtes penne à la sauce tomate |

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KIDS MENU

Desserts

V	Chocolate brownies with butterscotch Schokoladenbrownies mit Butterscotch Brownies au chocolat avec caramel au beurre	10€
VG	Fruit salad with seasonal fruit Früchtesalat mit Obst der Saison Salade de fruits aux fruits de saison	10€
V	Ice cream selection Vanilla, chocolate, strawberry, banana Eisauswahl Vanille, Schokolade, Erdbeere, Banane Sélection de glace Vanilla, Chocolat, Fraise, Banane	3€

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TODDLER'S MENU

VG DF* GF*	Cream of green vegetables, rice and olive oil Crème von grünem gemüse, reis und olivenöl Velouté de légumes verts, riz et huile d'olive	9€
DF* GF*	Cream of chicken, potato, carrots and celery Hühnercrème, kartoffel, karotten Velouté de poulet, pomme de terre et carottes	10€
DF* GF*	Cream of poached fish fillet, zucchini, carrots and potatoes Crème vom fischfillet, zucchini, karroten und kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pomme de terre	10€
V	Cream of seasonal fruit and biscuits Saisonaler früchte- und biskuitbrei Velouté de fruits de saison et ses biscuits	9€

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