

DINNER MENU

BEACH CLUB

AL FRESCO FAVOURITES

Beach Club's enticing menus bring you the sun-drenched taste of the Mediterranean. Whether it's 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 a cocktail in hand?

SHARING CHOICES

V	SMOKED EGGPLANT SALAD WITH TAHINI, LEMON	22€
GF*	AND FETA CHEESE Salat mit geräucherten Auberginen mit Tahini, Zitrone und Frischkäse Caviar d'aubergines fumées au praliné noisette, citron et feta	
V	HUMMUS WITH PASTRIMA AND SUMAC	20€
GF*	Hummus mit pastrima und sumach Houmous à la pastrima et au sumac	
DF	WHITE FISH RAW "TARAMA" WITH BOTTARGA	20€
	Weißfischrogen "Tarama" mit Bottarga Œufs de poisson blanc "Tarama" avec Bottarga	
V	BEACH CLUB TZATZIKI WITH GREEK YOGHURT	19€
GF*	AND AVOCADO Beach club Tzatziki mit griechischem Joghurt und Avocado Tzatziki du Beach club au yaourt grec et avocat	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

SALADS & MORE

V	BURRATA WITH MIXED CHERRY TOMATOES, GRAPES,	21€
GF*	BASIL OIL AND LIME VINAIGRETTE Burrata mit gemischten Kirschtomaten, Weintrauben, Basilikumöl und Limettenvinaigrette Burrata avec tomates cerises mixtes, raisins, huile de basilic et vinaigrette au citron vert	
GF*	GREEN SALAD WITH GREEN BEANS, BROCCOLI, VINEGAR DRESSING, AGED CHEESE AND ALMONDS Grüner Salat mit grünen Bohnen, Brokkoli, Vinaigardressing, gereiftem Käse und Mandeln Salade verte Beach Club avec brocolis, haricots verts, citron, vinaigrette à l'huile d'olive et parmesan mûr râpé	18€
	AVOCADO-CHORIZO SALAD WITH TOMATOES, AVOCADO CREAM, CRUMBLLED CHORIZO, ROUGHLY CHOPPED PARSLEY AND FRESH HERBS Avocado-Chorizo-Salat mit Tomaten, Avocado-creme, zerbröckelter Chorizo, gehackter Petersilie, Chili und frischen Kräutern Salade d'avocat et de chorizo avec des tomates, de la crème d'avocat, du chorizo émietté, du persil haché, du piment et des herbes fraîches	24€
	BBQ OCTOPUS WITH LIME, OLIVE OIL AND ESCABECHE SAUCE Oktopus vom Grill mit Limette, Olivenöl und Escabeche-Sauce Poulpe BBQ au citron vert, à l'huile d'olive et à la sauce escabeche	24€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

SALADS & MORE

V GF*	ORGANIC QUINOA WITH PISTACHIO, ANTHOTIRO CHEESE, LIME AND CHARCOAL BABY GEM Bioquinoa mit Pistazien, Anthotirokäse, Limetten und Kohle Baby Gem Quinoa biologique with pistaches, fromage grec Anthotiro, citron vert, gemme de bébé au charbon	19€
		26€
DF GF*	SEA BASS CEVICHE WITH SWEET POTATO AND CORN Ceviche vom Wolfsbarsch mit Süßkartoffeln und Mais Ceviche de bar avec patate douce et maïs	
VG GF*	VEGAN CEVICHE WITH MUSHROOMS, SWEET CORN, MANGO AND CORIANDER Veganes Ceviche mit Champignons, Mais, Mango und Koriander Ceviche végétalien aux champignons, maïs doux, mangue et coriandre	23€ 23€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

FROM THE SEA

GF*	TUNA STEAK WITH BABY POTATOES, HARICOTS VERTS, CAPER CREAM AND TAJINE Thunfischsteak mit Babykartoffeln, Haricots verts, Kaperncreme und Tajine Steak de thon avec pommes de terre grelots, haricots verts, crème de câpres et tajine	34€
DF GF*	SWORDFISH MARINATED WITH AROMATIC HERBS, LEMON PEPPER AND MESCLUN-HERBS SALAD AND OLIVE OIL LEMON DRESSING Gegrilltes Doradenfilet mit gedünstetem Gemüse und Olivenöl-Zitronen-Dressing Filet de dorade grillé avec légumes vapeur et vinaigrette à l'huile d'olive et au citron	32€
GF*	GRILLED PRAWNS WITH CHILI-GARLIC BUTTER, AVOCADO AND PICO DE GALLO Gegrillte Shrimps mit Chili-Knoblauch-Butter, Avocado und Pico de Gallo Crevettes grillées au beurre d'ail et de chili, avocat et pico de gallo	30€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

FROM THE LAND

GF*	BEEF TAGLIATA WITH ROASTED PEPPERS, GRILLED ARTICHOKES AND CHIMICHURRI SAUCE Tagliata vom Rind mit gerösteten Paprika, gegrillten Artischocken und Chimichurri-Sauce Tagliata de bœuf avec poivrons grillés, artichauts grillés et sauce chimichurri	39€
	SLOW COOKED PORK CHEEKS WITH POTATOES AND GRAVY SAUCE Langsam gekochte Schweinebäckchen mit Kartoffeln und Bratensoße Joues de porc cuites lentement avec pommes de terre et sauce au jus de viande	33€
GF* DF	MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON OLIVE OIL DRESSING AND CHARCOAL LEMON Marinierte geräucherte Hähnchenschenkel mit Padron- Paprika, Zitronen-Olivenöl-Dressing und Holzkohle-Zitrone Cuisse de poulet fumé mariné avec piments de Padron, vinaigrette à l'huile d'olive citronnée et citron au charbon de bois	31€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

FROM THE LAND

HOMEMADE LAMB KEBAB WITH SMOKED GREEK YOGURT AND GRILLED TOMATO	34€
Hausgemachter Lammkebab mit geräuchertem griechischem Joghurt und gegrillter Tomate	
Brochette d'agneau maison avec yogourt grec fumé et tomates grillées	

LINGUINI WITH ROCKET PESTO, FETA, MINT AND SEMIDRIED TOMATOES	33€
Linguini mit Rucola-Pesto, Feta, Minze und halbtrocken	
Linguini au pesto de roquette, à la feta, à la menthe et à l'huile d'olive semi-séchée	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

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	7€
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 HORSE RADISH VINAIGRETTE Geröstete rote Beete mit Meerrettich vinaigrette Betterave rôtie avec vinaigrette au raifort	9€
V GF*	BURNT CORN WITH SPICY GARLIC BUTTER Gebrannter Mais mit pikanter Knoblauchbutter Maïs brûlé au beurre d'ail épicé	9€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

SAUCES

VG GF*	CHIMICHURRI - PAIRING WITH MEAT, FISH AND POULTRY Chimichurri zu Fleisch, Fisch und Geflügel Chimichurri accord avec viandes, poissons et volailles	8€
GF*	AIOLI - PAIRING WITH FISH AND POULTRY Aioli zu Fisch und Geflügel Aïoli accord avec poissons et volailles	8€
GF*	GRAVY SAUCE - PAIRING WITH MEAT AND POULTRY Bratensauce zu Fleisch und Geflügel Sauce sauce accord avec viandes et volailles	8€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

DESSERTS

V GF*	PAVLOVA WITH YOGURT CREAM, BERRIES AND CRISPY MERINGUE Pavlova mit Joghurtcreme, Beeren und knusprigem Baiser Pavlova à la crème de yaourt, aux baies et à la meringue croustillante	14€
V	CHOCOLATE SOFT COOKIE WITH VANILLA ICE CREAM Schokoladen-Soft Cookie mit Vanilleeis Biscuit moelleux au chocolat avec glace à la vanille	14€
V GF*	COCONUT MOUSSE WITH PASSION FRUIT SORBET AND PASSION WAFER Kokosnussmousse mit Passionsfruchtsorbet und Passionswaffel Mousse à la noix de coco avec sorbet au fruit de la passion et gaufre à la passion	12€
VG GF	SEASONAL FRUIT SALAD Obstsalat der Saison Salade de fruits de saison	14€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

DESSERTS

V	ICE CREAM SELECTION	3€
GF	(VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, Schokolade, Erdbeere, Banane) Sélection de glace (Vanilla, chocolat, fraise, banane)	
VG	SORBET SELECTION	5€
GF	(LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection de sorbets (Citron vert, mangue)	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

Vegan Menu

STARTERS

GF*	HUMMUS WITH SUMAC Hummus mit Sumach Houmous au sumac	20€
GF*	BEACH CLUB GREEN SALAD WITH BROCCOLI, GREEN BEANS AND LEMON OLIVE OIL DRESSING Grüner Beach Club-Salat mit Brokkoli, grünen Bohnen und Zitronen-Olivenl-Dressing Salade verte Beach Club avec brocoli, haricots verts et vinaigrette à l'huile d'olive au citron	18€
GF*	TOMATO SALAD WITH AVOCADO CREAM WATERMELON, CUCUMBER AND BALSAMIC VINAIGRETTE Tomatensalat mit Avocadocreme, 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 Veganes Ceviche mit Pilzen, Mais, Mango und Koriander Ceviche végétalien aux champignons, mas doux, mangue et coriandre	23€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

Vegan Menu

SIDE DISHES

GF*	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING AND CHIVES Gegrillter grüner Spargel mit Olivenöl-Zitronenöl-Dressing und Schnittlauch Asperges vertes grillées avec vinaigrette à l'huile d'olive citronnée et ciboulette	11€
GF*	BABY POTATOES WITH THYME AND GARLIC Babykartoffeln mit Thymian und Knoblauch Petites pommes de terre 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	8€
GF*	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Geröstete rote Beete mit Meerrettich vinaigrette Betterave rôtie avec vinaigrette au raifort	9€
GF* V	GRILLED CORN ON THE COB WITH AROMATIC OLIVE OIL Gegrillte Maiskolben mit aromatischem Olivenöl Épis de maïs grillés à l'huile d'olive aromatique	10€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

Vegan Menu

MAIN COURSES

GF*	GRILLED VEGETABLES WITH HUMMUS AND CHERRY TOMATOES CONFIT Gegrilltes Gemüse mit Hummus und Kirschtomaten-Confit Légumes grilles avec houmous et tomates cerises confites	27€
	BEETROOT LINGUINI WITH WALNUTS AND GINGER Rote-Bete-Linguini mit Walnüssen und Ingwer Linguines à la betterave, aux noix et au gingembre	22€
	FALAFEL WITH GUACAMOLE SAUCE, CHILI AND PICO DE GALLO Falafel mit Guacamole-Sauce, Chili und Pico de Gallo Falafel avec sauce guacamole, chili et Pico de Gallo	22€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

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	12€
GF*	FRESH SEASONAL FRUIT SALAD Frischer Obstsalat der Saison Salade de fruits frais de saison	14€
GF	SORBET SELECTION (LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection Sorbets (Citron vert, mangue)	5€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

TODDLER' S MENU

VG GF*	CREAM OF GREEN VEGETABLES, AND OLIVE OIL Creme aus grünem Gemüse, und Olivenöl Crème de légumes verts, et huile d'olive	10€
DF GF*	CREAM OF CHICKEN, POTATO AND CARROTS Creme aus Huhn, Kartoffeln und Karotten Crème de poulet, pommes de terre et carottes	10€
DF GF*	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pommes de terre	10€
V	CREAM OF SEASONAL FRUIT Creme aus Früchten der Saison Crème de fruits de saison	10€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

Kids Menu

STARTERS

	AVOCADO-CHORIZO SALAD WITH TOMATOES, AVOCADO CREAM, CRUMBLED CHORIZO, ROUGHLY CHOPPED PARSLEY AND FRESH HERBS Avocado-Chorizo-Salat mit Tomaten, Avocadocreme, zerbröckelter Chorizo, gehackter Petersilie, Chili und frischen Kräutern Salade d'avocat et de chorizo avec des tomates, de la crème d'avocat, du chorizo émiétté, du persil haché, du piment et des herbes fraîches	10€
GF*	GREEN SALAD WITH GREEN BEANS, BROCCOLI, VINEGAR DRESSING, AGED CHEESE AND ALMONDS Grüner Salat mit grünen Bohnen, Brokkoli, Vinaigardressing, gereiftem Käse und Mandeln Salade verte Beach Club avec brocolis, haricots verts, citron, vinaigrette à l'huile d'olive et parmesan mûr râp	10€
VG GF*	HUMMUS WITH CARROT AND CUCUMBER STICKS Hummus mit Karotten- und Gurkenstäbchen Houmous avec bâtonnets de carotte et de concombre	14€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

Kids Menu

MAIN COURSES

DF	GF*	SWORDFISH MARINATED WITH AROMATIC HERBS, LEMON PEPPER AND MESCLUN-HERBS SALAD AND OLIVE OIL LEMON DRESSING Gegrilltes Doradenfilet mit gedünstetem Gemüse und Olivenöl-Zitronen-Dressing Filet de dorade grillé avec légumes vapeur et vinaigrette à l'huile d'olive et au citron	26€
DF	GF*	MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON OLIVE OIL DRESSING AND CHARCOAL LEMON Marinierte Hähnchenschenkel mit Quinoa-Tampoule Cuisses de poulet marinées avec tampoule de quinoa	23€
		LINGUINI WITH ROCKET PESTO, FETA, MINT AND SEMIDRIED TOMATOES Linguini mit Rucola-Pesto, Feta, Minze und halbtrockenen Tomaten Linguini au pesto de roquette, à la feta, à la menthe et aux tomates semi-séchées	12€
		KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites Kids beef burger avec tomate, laitue et frites	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

Kids Menu

AND MORE...

V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE Pizza Margarita mit Mozzarella und Tomaten sauce Pizza margarita avec mozzarella et sauce tomate	12€
V	PENNE PASTA WITH TOMATO OR BOLOGNESE SAUCE Penne mit Tomaten- oder Bolognesesauce Pâtes Penne avec sauce tomate ou bolognaise	12€
	CHICKEN NUGGETS WITH FRENCH FRIES Hähnchen-Nuggets mit Pommes frites Nuggets de poulet avec frites	12€
	FISH CROQUETS WITH FRENCH FRIES Fischkroketten mit Pommes frites Croquets de poisson avec frites	12€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

Kids Menu

DESSERTS

V	CHOCOLATE BROWNIES WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE Schokoladen-Brownies mit Vanilleeis und Schokoladensauce Brownies au chocolat avec glace à la vanille et sauce au chocolat	14€
VG GF*	KIDS FRUIT SALAD Kinder-Obstsalat Salade de fruits pour enfants	10€
GF	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, Schokolade, Erdbeer, Banane) Sélection de glaces (Vanille, chocolat, fraise, banane)	3€
GF	SORBET SELECTION (MANGO, LIME) Sorbet-Auswahl (Mango, Limette) Sélection de sorbets (Mangue, citron vert)	5€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option /
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option