

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	SMOKED EGGPLANT SALAD WITH TAHINI, LEMON	22€
*GF	AND FETA CHEESE	
	Salat mit geräucherten Auberginen mit Tahini, Zitrone und Feta-Käse	
	Caviar d'aubergines fumées au praliné noisette, citron et feta	
VG	HUMMUS WITH PICKLED RED ONIONS	20€
*GF	Hummus mit eingelegten roten Zwiebeln	
	Humus aux oignons rouges marinés	
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	

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## SALADS & MORE

V	BURRATA WITH MIXED CHERRY TOMATOES, GRAPES,	21€
*GF	BASIL OIL AND LIME VINAIGRETTE Burrata mit gemischten Kirschtomaten, Weintrauben, Basilikumöl und Limetten-Vinaigrette Burrata avec tomates cerises mélangées, raisins, huile de basilic et vinaigrette à la lime	
VG	MIX GREEN SALAD WITH SEASONAL FRUIT AND	18€
*GF	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	
DF	AVOCADO-CHORIZO SALAD WITH TOMATOES, CREAM AVOCADO, CRUMBLED CHORIZO, CHOPPED PARSLEY AND FRESH CHILI Avocado-Chorizo-Salat mit Tomaten, Avocadocreme , zerbröckelter Chorizo, gehackter Petersilie und frischen Chilischoten Salade d'avocat et de chorizo avec tomates, crème d' avocat , chorizo émietté, persil haché et piment fraisfrais	24€

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## SALADS & MORE

V	ORGANIC QUINOA WITH PISTACHIO, ANTHOTIRO	19€
*GF	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	
DF	CEVICHE WITH SWEET POTATO AND CORN	23€
*GF	Ceviche mit Süßkartoffeln und Mais Ceviche à la patate douce et au maïs	
VG	VEGAN CEVICHE WITH MUSHROOMS, SWEET CORN,	23€
*GF	MANGO AND CORIANDER Veganes Ceviche mit Champignons, Mais, Mango und Koriander	
	Ceviche végétalien aux champignons, maïs doux, mangue et coriandre	
*GF	BEEF TARTARE WITH FRIED POLENTA, PINE NUTS AND SAFFRON Rindertartar mit gebratener Polenta, Pinienkernen und Safran	26€
	Tartare de boeuf à la polenta frite, pignons de pin et safran	

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## FROM THE SEA

DF	TUNA STEAK WITH BABY ROCKET SALAD,	34€
*GF	TOMATOES, CAPER CREAM AND LEMON PEPPER Thunfischsteak mit Babyrucola, Tomaten, Kapercreme und Zitronenpfeffer Steak de thon avec bébé roquette, tomates, crème de câpres et poivre citronné	
DF	AMBERJACK FILLET WITH SEA SALT AND	32€
*GF	CHARCOAL LEMON Bernsteinmakrelemit Meersalz und Zitrone vom Holzkohlegrill serviert Filet de sérioler avec du sel de mer et citron charbonné	
*GF	GRILLED PRAWNS WITH CHILI-GARLIC BUTTER AND HERBS Gegrillte Scampis mit Chili-knoblauchbutter und Kräutern Crevettes grillées avec champignons grillés et son beurre ail et chili	30€

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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 boeuf avec glaçage BBQ et tomates fumées	
*GF IBERICO PORK CHOP WITH SMOKED BACON-GINGER BUTTER	33€
Kotelett vom iberischen Schwein mit Bacon- Ingwerbutter	
Côtelette de porc ibérique avec du beurre fumé au bacon et gingembre	
*GF SMOKED CHICKEN THIGH WITH LEMON, THYME, DF FRESHLY GRATED CURCUMA AND GINGER	31€
Geräucherte Hähnchenschenkel mit Zitrone, Thymian, frisch geriebenem Kurkuma und Ingwer	
Cuisse de poulet fumé au citron, thym, curcuma fraîchement râpé et gingembre	

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## FROM THE LAND

\*GF GRILLED MEATBALLS WITH SMOKED GREEK YOGURT 34€

DF AND GRILLED TOMATO

Gegrillte Fleischbällchen mit geräuchertem

griechischem Joghurt und gegrillten Tomaten

Boulettes de viande grillées avec yaourt grec fumé

et tomate grille

CREAMY FREGOLA WITH CHORIZO 33€

Cremige Fregola mit Chorizo

Frégola crémeuse au Chorizo

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## SIDE DISHES

VG	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON	7€
*GF	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	
VG	CRISPY POTATOES WITH THYME AND GARLIC	10€
*GF	Knusprige Kartoffeln mit Thymian und Knoblauch Pommes de terre croustillantes au thym et à l'ail	
VG	GRILLED MUSHROOMS MARINATED IN OUZO	8€
*GF	AND FRESH HERBS Gegrillte Pilze in Ouzo mariniert und frischen Kräutern Champignons grillés mariné à l'ouzo et aux herbes fraîches	
VG	ROASTED BEETROOT WITH	9€
*GF	HORSERADISH VINAIGRETTE Geröstete rote Beete mit Meerrettichvinaigrette Betterave rôtie avec vinaigrette au raifort	

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## SAUCES

VG	CHIMICHURRI - PAIRING WITH MEAT, FISH	8€
*GF	AND POULTRY Chimichurri zu Fleisch, Fisch und Geflügel Chimichurri accord avec viandes, poissons et volailles	
*GF	AIOLI - PAIRING WITH FISH AND POULTRY Aioli - zu Fisch und Geflügel Aioli - accord avec poissons et volailles	8€
V	MUHAMMARA - PAIRING WITH MEAT AND FISH Muhammara - zu Fleisch und Fisch Muhammara - accord avec viande et poisson	8€
V	MUSTARD CREAM - PAIRING MAINLY WITH MEAT	8€
*GF	AND POULTRY Senfcreme Passt - hauptsächlich zu Fleisch und Geflügel Crème de moutarde - accordant principalement avec de la viande et de la volaille	
*GF	GRAVY SAUCE - PAIRING WITH MEAT AND POULTRY Bratensauce - zu Fleisch und Geflügel Gravy Sauce - accord avec viandes et volailles	8€

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## DESSERTS

V	CINNAMON ROLL WITH SPECULOOS AND MILK ICE CREAM	14€
	Zimtschnecke mit Spekulatius und Milcheis	
	Brioche à la cannelle au spéculoos et glace au lait	
V	CHOCOLATE SOFT COOKIE WITH VANILLA ICE CREAM	14€
	Schokoladenweicher Keks mit Vanilleeis	
	Biscuit moelleux au chocolat avec glace à la vanille	
VG	COCONUT CREAM WITH GRANITA PASSION FRUIT	12€
*GF	AND PASSION WAFER	
	Kokos-creme mit Granita-Maracuja und	
	Exotischewaffel	
	Crème de noix de coco au granité fruit de la	
	passion et gaufrette exotique	
VG	FRESH SEASONAL FRUIT SALAD	14€
*GF	Frischer Obstsalat der Saison	
	Salade de fruits frais de saison	

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## DESSERTS

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) Sorbet-Auswahl (Limette, Mango) Sélection de sorbets (Citron vert, mangue)	5€

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Vegan Menu

## STARTERS

\*GF HUMMUS WITH PICKLED RED ONIONS 20€  
Hummus mit eingelegten roten Zwiebeln  
Hummus aux oignons rouges marinés

\*GF MIX GREEN SALAD WITH SEASONAL FRUITS 18€  
AND CITRUS FRUITS VINAIGRETTE  
Grünen Salat mischen mit Früchten der Saison  
und Zitrusfrüchte-Vinaigrette  
Mélanger la salade verte  
aux fruits de saison et vinaigrette aux agrumes

\*GF TOMATO SALAD WITH AVOCADO 15€  
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

\*GF VEGAN CEVICHE WITH MUSHROOMS, SWEET CORN, 23€  
MANGO AND CORIANDER  
Veganes Ceviche mit Pilzen, Mais, Mango und  
Koriander  
Ceviche végétalien aux champignons, maïs doux,  
mangue et coriandre

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## Vegan Menu

### STARTERS

*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	CRISPY POTATOES WITH THYME AND PAPRIKA Knusprige Kartoffeln mit Thymian und Paprika Pommes de terre croustillantes au thym et au paprika	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 Bete mit Meerrettich-Vinaigrette Betterave rôtie avec vinaigrette au raifort	9€

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Vegan Menu

## MAIN COURSES

\*GF GRILLED VEGETABLES WITH HUMMUS AND CHERRY 27€  
TOMATOES CONFIT  
Gegrilltes Gemüse mit Hummus und  
Kirschtomaten-Confit  
Légumes grillés avec houmous et tomates cerises  
confites

BEETROOT FREGOLA WITH WALNUTS AND GINGER 28€  
Rote-Bete-Fregola mit Walnüssen und Ingwer  
Fregola de betteraves avec noix et gingembre

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Vegan Menu

## DESSERTS

*GF	COCONUT CREAM WITH GRANITA PASSION FRUIT	12€
	Kokos-creme mit Granita-Maracuja	
	Crème à la noix de coco au granité fruit de la passion	
VG	FRESH SEASONAL FRUIT SALAD	14€
*GF	Frischer Obstsalat der Saison	
	Salade de fruits frais de saison	
GF	SORBET SELECTION	5€
	(LIME, MANGO)	
	Sorbet-Auswahl	
	(Limette, Mango)	
	Sélection Sorbets	
	(Citron vert, mangue)	

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Kids Menu

## STARTERS

VG MINI TOMATO SALAD WITH CUCUMBER, PEPPERS 10€

\*GF AND OLIVE OIL

Mini-Tomatensalat mit Gurke, Paprika und  
Olivenöl

Mini Salade de tomates cerises accompagnées de  
concombre, poivrons et huile d'olive

VG MINI MIXED SALAD WITH ICEBERG, CUCUMBER, 10€

\*GF CORN, CARROT AND OLIVE OIL

Mini gemischter Salat mit Eisberg, Gurke, Mais,  
Karotte und Olivenöl

Mini salade mixte avec iceberg, concombre, maïs,  
carotte et huile d'olive

VG QUINOA SALAD WITH BEETROOT 14€

\*GF Quinoa-Salat mit Rote Bete

Salade de quinoa à la betterave

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Kids Menu

## MAIN DISHES

\*GF GRILLED AMBERJACK WITH STEAMED VEGETABLES 26€  
DF AND OLIVE OIL

Gegrillte Bernsteinmakrele mit gedünstetem

Gemüse und Olivenöl

Sérieole grillée aux légumes cuits à la vapeur et huile  
d'olive

\*GF SMOKED CHICKEN THIGHS AND CRISPY POTATOES 23€  
DF WITH THYME

Geräucherte Hähnchenschenkel und Babykartoffeln  
mit Thymian

Cuisses de poulet fumé et pommes de terre grelots  
au thym

KIDS BEEF BURGER WITH TOMATO, LETTUCE AND 12€  
FRENCH FRIES

Kids Beef Burger mit Tomate, Salat und Pommes  
frites

Burger de bœuf pour enfants avec tomate, laitue et  
frites

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Kids Menu

MAIN DISHES

V PIZZA MARGHERITA WITH MOZZARELLA AND 12€  
TOMATO SAUCE

Pizza Margarita mit Mozzarella und Tomatensauce  
Pizza margarita avec mozzarella et sauce tomate

V PENNE PASTA WITH TOMATO SAUCE 12€  
Penne-Nudeln mit Tomatensauce  
Penne à la sauce tomate

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Kids Menu

## DESSERTS

V	CHOCOLATE BROWNIES WITH BUTTERSCOTCH	14€
	Schokoladenbrownies mit Butterscotch	
	Brownies au chocolat avec caramel au beurre	
VG	FRUIT SALAD WITH SEASONAL FRUIT	10€
*GF	Obstsalat mit Früchten der Saison	
	Salade de fruits aux fruits de saison	
V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA)	3€
	Eisauswahl (Vanille, Schokolade, Erdbeer, Banane)	
	Sélection de glaces (Vanille, chocolat, fraise, banane)	

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Kids Menu

## TODDLER'S MENU

VG CREAM OF GREEN VEGETABLES, RICE AND OLIVE OIL 10€

\*GF Creme aus grünem Gemüse, Reis und Olivenöl  
Crème de légumes verts, riz et huile d'olive

DF CREAM OF CHICKEN, POTATO AND CARROTS 10€

\*GF Creme aus Huhn, Kartoffeln und Karotten  
Crème de poulet, pommes de terre et carottes

DF CREAM OF POACHED FISH FILLET, ZUCCHINI, 10€

\*GF CARROTS AND POTATOES  
Creme aus pochiertem Fischfilet, Zucchini, Karotten  
und Kartoffeln  
Velouté de filet de poisson poché, courgettes,  
carottes et pommes de terre

VG CREAM OF SEASONAL FRUIT AND BISCUITS 10€

Creme aus Früchten der Saison und Kekse  
Crème de fruits de saison et biscuits

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

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