

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 Salat mit geräucherten Auberginen mit Tahini, Zitrone und Feta-Käse Caviar d'aubergines fumées au praliné noisette, citron et fromage feta	22€
VG *GF	HUMMUS WITH PICKLED RED ONIONS Hummus mit eingelegten roten Zwiebeln Hummus 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	19€
	WHITE FISH RAW TARAMA WITH BOTTARGA Roher Weißfisch-Tarama mit Bottarga Tarama cru de poisson blanc à la poutargue	19€

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SALADS & MORE

V *GF	BURRATA WITH MIXED CHERRY TOMATOES, GRAPES, 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	21€
VG *GF	GREEN SALAD WITH GREEN BEANS, BROCCOLI, VINEGAR DRESSING, AGED CHEESE AND ALMONDS Grüner Salat mit grünen Bohnen, Brokkoli, Essig dressing, gereiftem Käse und Mandeln Salade verte aux haricots verts, brocoli, vinaigrette, fromage vieilli et amande	18€
	AVOCADO-CHORIZO SALAD WITH TOMATOES, CREAM AVOCADO, CRUMBLED CHORIZO, CHOPPED PARSLEY AND FRESH HERBS Avocado-Chorizo-Salat mit Tomaten, Avocadocreme , zerbröckelter Chorizo, gehackter Petersilie und frische Kräuter Salade d'avocat et de chorizo avec tomates, crème d'avocat , chorizo émiété, persil haché et herbes fraîches	24€

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SALADS & MORE

V *GF	ORGANIC QUINOA WITH PISTACHIO, LABNEH CHEESE, LIME AND CHARCOAL ICEBERG Bioquinoa mit Pistazien, Labneh-Käse, Limetten und Eisbergsalat Quinoa biologique with pistaches, fromage labné, citron vert, salade iceberg au charbon de bois	19€
*GF	STEAMED MUSSELS WITH OUZO AND FRESH HERBS Gedämpfte Muscheln mit Ouzo und frischen Kräutern Moules vapeur à l'Ouzo et herbes fraîches	23€
DF *GF	BEACH CLUB CEVICHE WITH SWEET POTATO, CORN AND CHILI Beach Club Ceviche mit Süßkartoffel, Mais und Chili Ceviche Beach Club avec patate douce, maïs et piment	23€
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	26€
*GF	BEEF STEAK TARTARE ON ROASTED MARROW BONE Rindersteak-Tartar auf geröstetem Markknochen Tartare de steak de bœuf sur os à moelle rôti	26€

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FROM THE SEA

DF *GF	TUNA STEAK WITH BABY POTATOES SAUTEED, HARICOTS VERTS, CAPER CREAM AND TAJINE Thunfischsteak mit sautierten Babykartoffeln, sautierten grünen Bohnen, Kaperncreme und Tajine Steak de thon avec pommes de terre grelots sautées, haricots verts sautés, crème de câpres et tajine	34€
DF *GF	AMBERJACK WITH SEASONAL GREENS, BOTTARGA, DILL OIL AND LEMON OLIVE OIL DRESSING Amberjack mit frischem Grün, Wasser, Olivenöl und Olivenöl sowie Limonade Sériole avec verduras de temporada, poutargue, huile d'éneldo et aderezo d'huile d'olive et de citron vert	32€
	SALMON SAUTEED WITH ZUCCHINI SALAD, PUMKIN GRILLED, PEACH GRILLED, TOASTED PUMKIN SEEDS AND MUSTARD- HONEY SAUCE Gebratener Lachs mit Zucchinisalat, gegrilltem Kürbis, gegrilltem Pfirsich, gerösteten Kürbiskernen und Senf- Honig-Sauce Saumon sauté avec salade de courgettes, potiron grillé, pêche grillée, graines de potiron grillées et sauce moutarde-miel	30€
*GF	GRILLED PRAWNS WITH CHILI-GARLIC BUTTER AND HERBS Gegrillte Scampis mit Chili-knoblauchbutter und Kräutern Crevettes grillées avec champignons grilles et son beurre ail et chili	30€
	LINGUINI AL PESTO WITH FETA, MINT AND LEMON Linguini al Pesto mit Feta, Minze und Zitrone Linguini au pesto avec feta, menthe et citron	32€

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FROM THE LAND

	BEEF RIB EYE WITH ROASTED PEPPERS, GRILLED ARTICHOKE AND CHIMICHURRI SAUCE Rinder-Rib-Eye mit gerösteten Paprika, gegrillter Artischocke und Chimichurri-Sauce Faux-filet de bœuf aux poivrons rôtis, artichaut grillé et sauce chimichurri	39€
	PORK TOMAHAWK WITH SMOKED BACON BUTTER, BABY POTATOES AND HOMEMADE BBQ SAUCE Schweine-Tomahawk mit geräucherter Speckbutter, Babykartoffeln und hausgemachter Barbecue-Sauce Tomahawk de porc au beurre de bacon fumé, pommes de terre grelots et sauce barbecue maison	33€
DF *GF	MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON - OLIVE OIL DRESSING AND CHARCOAL LEMON Marinierte geräucherte Hähnchenschenkel mit Padron-Paprika, Zitronen-Olivenöl-Dressing und Kohle-Zitrone Cuisse de poulet fumée marinée avec poivrons padron, vinaigrette à l'huile d'olive citronnée et citron charbon de bois	31€
	HOMEMADE LAMB- BEEF KEBAB "YOGURTLU" WITH GRILLED BREAD Hausgemachter Lamm-Rind-Kebab „Yogurtlu“ mit gegrilltem Brot Kebab d'agneau et de bœuf maison « yaourt » avec pain grillé	33€

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SIDE DISHES

VG *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	7€
VG *GF	BABY POTATOES WITH THYME AND PAPRIKA Babykartoffeln mit Thymian und Paprika Pommes de terre au thym et au paprika	10€
VG *GF	GRILLED MUSHROOMS MARINATED IN OUZO AND FRESH HERBS Gegrillte Pilze in Ouzo mariniert und frischen Kräutern Champignons grillés marinés à l'ouzo et aux herbes fraîches	8€
V *GF	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Geröstete rote Beete mit Meerrettichvinaigrette Betterave rôtie avec vinaigrette au raifort	9€
VG *GF	PADRON PEPPERS WITH WHITE BALSAMIC AND FLEUR DE SEL Padron-Paprika mit weißem Balsamico und Fleur de Sel Poivrons Padron au balsamique blanc et fleur de sel	10€
V *GF	GRILLED CORN ON THE COB WITH SPICY HERB BUTTER Gegrillte Maiskolben mit würziger Kräuterbutter Épis de maïs grillés au beurre aux herbes épicées	8€

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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 Gravy Sauce - accord avec viandes et volailles	8€

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DESSERTS

V	MILLEFEUILLE WITH VANILLA CREAM AND COFFEE- CARAMEL PRALINE Millefeuille mit Vanillecreme und Kaffee - Karamell Praliné Millefeuille à la crème vanille et café - caramel praliné	14€
V	CHOCOLATE SOFT COOKIE WITH VANILLA ICE CREAM SchokoladenweicherKeks mit Vanilleeis Biscuit moelleux au chocolat avec glace à la vanille	14€
V *GF	COCONUT CREAM WITH GRANITA PASSION FRUIT AND PASSION WAFFER Kokosnuss Creme mit Granita-Maracuja und Passionswaffel Creme de noix de coco avec granité aux fruits de la passion et gaufrette de la passion	12€
VG *GF	FRESH SEASONAL FRUIT SALAD Frischer Obstsalat der Saison Salade de fruits frais de saison	14€

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DESSERTS

V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, Schokolade, Erdbeere, Banane) Sélection de glaces (Vanilla, chocolat, fraise, banane)	3€
V	BAILEYS ICE CREAM Baileys-Eis Glace au Baileys	3€
V	CHEESECAKE ICE CREAM Käsekuchen-Eis Glace au cheesecake	3€
V	YOGURT MARACUYA ICE CREAM Joghurt-Maracuya-Eis Crème glacée au yaourt maracuya	3€
VG	SORBET SELECTION (LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection de sorbets (Citron vert, mangue)	5€

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Vegan Menu

STARTERS

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| *GF | HUMMUS AND CRISPY TORTILLA WITH SUMAC
Hummus und knusprige Tortilla mit Sumach
Houmous et tortilla croustillante au sumac | 20€ |
| *GF | MIX GREEN SALAD WITH SEASONAL FRUITS AND
CITRUS FRUITS VINAIGRETTE
Grünen Salat mischen mit Früchten der Saison und
Zitrusfrüchte-Vinaigrette
Salade verte aux fruits de saison et vinaigrette aux
agrumes | 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, pastèque,
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, maïs doux,
mangue et coriandre | 23€ |

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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 avec houmous et tomates cerises confites	27€
	BEETROOT LINGUINI WITH WALNUTS AND GINGER Rote-Bete-Linguini mit Walnüssen und Ingwer Linguini à la betterave, aux noix et au gingembre	28€
	FALAFEL WITH GRILLED ICEBERG, GUACAMOLE SAUCE AND TORTILLA CHIPS Falafel mit gegrilltem Eisberg, Guacamolesauce und Tortillachips Falafel avec iceberg grillé, sauce guacamole et chips tortilla	27€

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Vegan Menu

SIDE DISHES

*GF	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING Gegrillter grüner Spargel mit Olivenöl-Zitronenöl-Dressing Asperges vertes grillées avec vinaigrette à l'huile d'olive citronnée	7€
*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	8€
*GF	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Geröstete Rote Bete mit Meerrettich-Vinaigrette Betterave rôtie avec vinaigrette au raifort	9€
*GF	PADRON PEPPERS WITH WHITE BALSAMIC AND FLEUR DE SEL Padron-Paprika mit weißem Balsamico und Fleur de Sel Poivrons Padron au balsamique blanc et fleur de sel	10€
*GF	GRILLED CORN ON THE COB WITH LEMON AND OLIVE OIL DRESSING Gegrillte Maiskolben mit Zitronen-Olivenöl-Dressing Épi de maïs grillé avec vinaigrette au citron et à l'huile d'olive	8€

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Vegan Menu

SAUCES

*GF	CHIMICHURRI-PAIRING WITH MEAT, FISH AND POULTRY	8€
	Chimichurri-Passend zu Fleisch, Fisch und Geflügel	
	Chimichurri-accord avec viande, poisson et volaille	

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Vegan Menu

DESSERTS

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

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Kids Menu

TODDLER'S MENU

VG *GF	CREAM OF GREEN VEGETABLES, RICE AND OLIVE OIL Creme aus grünem Gemüse, Reis und Olivenöl Crème de légumes verts, riz 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€
VG	CREAM OF SEASONAL FRUIT AND BISCUITS Creme aus Früchten der Saison und Kekse Crème de fruits de saison et biscuits	10€

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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Kids Menu

STARTERS

VG *GF	MINI TOMATO SALAD WITH CUCUMBER, PEPPERS AND OLIVE OIL Mini-Tomatensalat mit Gurke, Paprika und Olivenöl Mini Salade de tomates cerises accompagnées de concombre, poivrons et huile d'olive	10€
V *GF	MINI MIXED SALAD WITH ICEBERG, CUCUMBER, 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	10€

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Kids Menu

MAIN DISHES

*GF DF	GRILLED AMBERJACK WITH STEAMED VEGETABLES AND OLIVE OIL Gegrillte Bernsteinmakrele mit gedünstetem Gemüse und Olivenöl Sériole grillée aux légumes cuits à la vapeur et huile d'olive	26€
*GF DF	SMOKED CHICKEN THIGHS AND BABY POTATOES WITH THYME Geräucherte Hähnchenschenkel und Babykartoffeln mit Thymian Cuisses de poulet fumées et pommes de terre au thym	23€
	CHICKEN NUGGETS WITH TOMATO, CUCUMBER AND FRENCH FRIES Chicken Nuggets mit Tomaten, Gurken und Pommes Frites Nuggets de poulet à la tomate, concombre et frites	23€
	FISH FINGERS WITH TOMATO, LETTUCE AND FRENCH FRIES Fischstäbchen mit Tomaten, Gurken und Pommes frites Bâtonnets de poisson à la tomate, au concombre et aux frites	23€

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Kids Menu

MAIN DISHES

	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES	23€
	Kids Beef Burger mit Tomate, Salat und Pommes frites	
	Burger de bœuf pour enfants avec tomate, laitue et frites	
V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE	12€
	Pizza Margarita mit Mozzarella und Tomaten sauce	
	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 Schokoladenbrownies mit Butterscotch Brownies au chocolat avec caramel au beurre	14€
VG *GF	FRUIT SALAD WITH SEASONAL FRUIT Obstsalat mit Früchten der Saison Salade de fruits aux fruits de saison	10€
V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, Schokolade, Erdbeer, Banane) Sélection de glaces (Vanille, chocolat, fraise, banane)	3€

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