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 favorites, 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 Salat mit geräucherten auberginen mit tahini, zitrone und feta Caviar d'aubergines fumées au praliné noisette, citron et feta	22€
	HUMMUS WITH PASTIRMA AND SUMAC Hummus mit pastirma und sumach Houmous au pastirma et sumac	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 Poisson blanc cru « Tarama » 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, basilikum öl und limetten vinaigrette Burrata avec tomates cerises mélangées, raisins, huile de basilic et vinaigrette à la lime	21€
GF*	GREEN SALAD WITH GREEN BEANS, BROCCOLI, VINEGAR DRESSING, AGED CHEESE AND ALMOND Grüner salat mit grünen bohnen, brokkoli, essigdressing, gereiftem käse und mandeln Salade verte aux haricots verts, brocoli, vinaigrette, fromage affiné et amande	18€
	AVOCADO-CHORIZO SALAD WITH TOMATOES, AVOCADO CREAM, CRUMBLED CHORIZO, CHOPPED PARSLEY, CHILI AND FRESH HERBS Avocado-chorizo salat mit tomaten, avocadocreme, zerbröckelter chorizo, gehackter petersilie, chili und frischen kräutern Salade avocat-chorizo avec tomates, crème d'avocat, chorizo émietté, persil haché, chili et herbes fraîches	24€
V GF*	ORGANIC QUINOA WITH PISTACHIO, GREEK YOGURT, LIME AND CHARCOAL ICEBERG Bio quinoa mit pistazien, griechischem joghurt, limette und eisbergkohle Quinoa bio à la pistache, yaourt grec, citron vert et iceberg au charbon de bois	22€
VG GF*	KALE & FENNEL SALAD WITH ORANGE DRESSING, POMEGRANADE AND PINE NUTS Grünkohl fenchel salat mit orangendressing, granatapfel und pinienkernen Salade de chou frisé et de fenouil avec vinaigrette à l'orange, grenade et pignons de pin	22€

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SALADS & MORE

GF* DF	STEAMED MUSSELS WITH ANIS SECO, FRESH HERBS & AROMATIC BROTH Gedämpfte miesmuscheln mit anis seco, frischen kräutern & aromatischer brühe Moules à la vapeur avec anis seco, herbes fraîches et bouillon aromatique	23€
DF	BEACH CLUB CEVICHE WITH SWEET POTATO, CORN AND CHILI Beach club ceviche mit süsskartoffeln, mais und chili Beach club ceviche avec patates douces, maïs et piment	23€
	BEEF TARTARE WITH PARMESAN FLAKES, DRY YOLK AND GRILLED BREAD Rindertatar mit Parmesanflocken, getrocknetem Eigelb und gegrilltem brot Tartare de bœuf avec flocons de parmesan, jaune d'œuf sec et pain grille	26€

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FROM THE SEA

DF GF*	TUNA STEAK WITH BABY POTATOES SAUTEED, HARICOTS VERTS, CAPER CREAM AND TAJINE Thunfischsteak mit gebratenen babykartoffeln, grünen bohnen, kaperncreme und tajine Steak de thon avec pommes de terre sautées, haricots verts, crème de câpres et tajine	34€
DF GF*	SWORDFISH MARINATED WITH AROMATIC HERBS, LEMON PEPPER, MESCLUN-HERBS SALAD AND OLIVE OIL LEMON DRESSING Mariniert schwertfisch mit aromatischen kräutern, zitronenpfeffer, mesclun-kräuter salat und olivenöl zitronendressing Espadon mariné aux herbes aromatiques, poivre citron, salade mesclun-herbes et vinaigrette citron à l'huile d'olive	24€
GF*	SALMON SAUTEED WITH GRILLED ASPARAGUS, SWEET POTATO PUREE, TOASTED PUMKIN SEEDS AND MUSTARD-HONEY SAUCE Gebratener lachs mit gegrilltem spargel, süßkartoffel püree, gerösteten kürbiskernen und senf-honigsauce Saumon sauté avec asperges grillées, patates douces purée, graines de courge grillées et sauce moutarde-miel	30€
GF*	GRILLED SHRIMPS WITH CHILI-GARLIC BUTTER, AVOCADO, TOMATO AND HERBS Gegrillte garnelen mit chili - knoblauch-butter, avocado, tomate und kräutern Crevettes grillées au beurre chili-ail, avocat, tomate et herbes	30€

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FROM THE LAND

DF GF*	BEEF ENTRECOTE WITH ROASTED PEPPERS, GRILLED ARTICHOKE AND CHIMICHURRI SAUCE Rinderentrecote mit gerösteten paprika, gegrillten artischocken und chimichurrisauce Entrecôte de bœuf avec poivrons grillés, artichauts grillés et sauce chimichurri	39€
	SLOW COOKED PORK CHEEKS WITH FRIED SWEET POTATOES AND GRAVY SAUCE Langsam gegarte schweinebäckerchen mit gebratene süßkartoffeln und bratensosse Joues de porc cuites lentement avec pommes douces frites et sauce au jus de viande	33€
DF GF*	MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON OLIVE OIL DRESSING AND CHARCOAL LEMON Marinierte geräucherte hühnchenschenkel mit pimentos de padron, zitronen olivenöl dressing und zitronen vom holzkohlegrill Cuisse de poulet fumée marinée avec piments de padron, vinaigrette à l'huile d'olive et citron au charbon de bois	31€
	HOMEMADE LAMB KEBAB WITH SMOKED GREEK YOGURT AND GRILLED TOMATO Hausgemachter lamm kebab mit geräuchertem griechischem joghurt und gegrilltem tomate Kebab d'agneau maison avec yaourt grec fumé et tomate grille	33€
V	LINGUINI WITH ROCKET PESTO, FETA, MINT AND SEMIDRIED TOMATOES Linguine mit rucolapesto, feta, minze und sonnengetrockneten tomaten Linguine au pesto de roquette, feta, menthe et tomates séchées	22€

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SIDE DISHES

VG GF*	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING AND CHIVES Gegrillter grüner spargel mit zitronen olivenöl dressing und schnittlauch Asperges vertes grilles avec assaisonnement à l'huile d'olive, citron et de la ciboulette	7€
VG GF*	CRISPY POTATOES WITH THYME AND PAPRIKA Knusprige kartoffeln mit thymian und paprika Pommes de terre croustillantes au thym et paprika	10€
VG GF*	GRILLED MUSHROOMS MARINATED IN ANIS SECO AND FRESH HERBS In anis sec mariniert gegrillte pilze mit frischen kräutern Champignons grillés mariné à l'anis seco et aux herbes fraîches	8€
V GF*	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Geröstete rote beete mit meerettichvinaigrette Betterave rôtie avec vinaigrette au raifort	9€
VG GF*	PADRON PEPPERS WITH FLEUR DE SEL Pimentos de padron mit fleur de sel Poivrons de padron à la 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 passt zu fleisch, fisch und geflügel Chimichurri-accord avec viandes, poissons et volailles	8€
DF GF*	AIOLI - PAIRING WITH FISH AND POULTRY Aioli past zu fisch und geflügel Aïoli-accord avec poissons et volailles	8€
	GRAVY SAUCE-PAIRING WITH MEAT AND POULTRY Bratensauce past zu fleisch und geflügel Sauce au jus de viande-accord avec viandes et volailles	8€

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DESSERTS

V GF*	FOREST FRUITS PAVLOVA WITH YOGURT MOUSSE Waldfrücht pavlova mit joghurtmousse Pavlova aux fruits des bois avec mousse au yaourt	12€
V	CHOCOLATE SOFT COOKIE WITH VANILLA ICE CREAM Weicher schokoladenkeks keks mit vanilleeis Biscuit moelleux au chocolat avec glace à la vanille	14€
V GF*	COCONUT CREAM WITH GRANITA PASSION FRUIT AND EXOTIC EXOTIC WAFFER Kokoscreme mit maracuja granitee und exotischer waffel Crème de coco avec granité aux fruits de la passion et gaufrette exotique	14€
	FRESH SEASONAL FRUIT SALAD Frischer saisonaler obstsalat Salade de fruits frais de saison	14€
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€

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DESSERTS

V	CHEESECAKE Käsekuchen Gâteau au fromage	3€
V	YOGURT-PASSION FRUIT Passionsfrucht joghurt Fruit de la passion au yaourt	3€
VG	SORBET SELECTION (LIME, MANGO) Sorbetauswahl (Limette, mango) Sélection de sorbets (Citron vert, mangue)	3€

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Vegan menu

STARTERS

	HUMMUS WITH SUMAC Hummus mit sumach Houmous au sumac	20€
GF*	MIX GREEN SALAD WITH SEASONAL FRUITS AND CITRUS FRUITS VINAIGRETTE Gemischter grünen salat mischen mit saisonalen früchten und zitrusfrüchte vinaigrette Salade verte aux fruits de saison et vinaigrette aux agrumes	18€
GF*	KALE & FENNEL SALAD WITH ORANGE DRESSING, POMEGRANADE AND PINE NUTS Grünkohl fenchel-salat mit orangendressing, granatapfel und pinienkernen Salade de chou frisé et de fenouil avec vinaigrette à l'orange, grenade et pignons de pin	13€

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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 grilles avec hummus et tomates cerises confites	27€
	BEETROOT LINGUINI WITH WALNUTS AND GINGER Rote beete linguini mit walnüssen und ingwer Linguini à la betterave, aux noix et au gingembre	28€
	FALAFEL WITH GUACAMOLE SAUCE, CHILI AND PICO DE GALLO Falafel mit guacamole, chili und pico de gallo Falafel avec sauce guacamole, chili et pico de gallo	28€

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Vegan menu

SIDE DISHES

GF*	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING Gegrillter grüner spargel mit zitronen olivenöl dressing Asperges vertes grilles avec assaisonnement à l'huile d'olive citron	7€
GF*	CRISPY POTATOES WITH THYME AND PAPRIKA Knusprige kartoffeln mit thymian und paprika Pommes de terre croustillantes au thym et paprika	10€
GF*	GRILLED MUSHROOMS MARINATED IN ANIS SECO AND FRESH HERBS In anis sec marinierte pilze mit frischen kräutern Champignons grillés mariné à l'anis seco et aux herbes fraîches	9€
GF*	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Geröstete rote beete mit meerettichvinaigrette Betterave rôtie avec vinaigrette au raifort	9€
GF*	PADRON PEPPERS WITH FLEUR DE SEL Padron paprika mit fleur de sel Poivrons de padron à la fleur de sel	10€
GF*	GRILLED CORN ON THE COB WITH LEMON AND OLIVE OIL Gegrillte maiskolben mit zitrone und olivenöl Épis de maïs grillés au citron et huile d'olive	8€

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Vegan menu

SAUCES

GF*	CHIMICHURRI-PAIRING WITH MEAT, FISH AND POULTRY Chimichurri passt zu fleisch, fisch und geflügel Chimichurri-accordavec viande, poisson et volaille	8€

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Vegan menu

DESSERTS

GF*	COCONUT CREAM WITH GRANITA PASSION FRUIT AND FRESH MINT Kokoscreme mit granita passionsfrucht granitee und frischer minze Crème de coco au granita fruit de la passion et menthe fraiche	12€
GF*	FRESH SEASONAL FRUIT SALAD Frischer saisonaler obstsalat Salade de fruits frais de saison	14€
	SORBET SELECTION (LIME, MANGO) Sorbetauswahl (Limette, mango) Sélection sorbets (Citron vert, mangue)	5€

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TODDLER'S MENU

GF* VG	CREAM OF GREEN VEGETABLES, RICE AND OLIVE OIL Grüne gemüsecreme mit reis und olivenöl Velouté de légumes verts, riz et huile d'olive	10€
GF* DF	CREAM OF CHICKEN, POTATO, CARROTS Hühnercrème mit kartoffel und karotten Velouté de poulet, pomme de terre et carottes	10€
GF* DF	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES Fischfiletcreme mit zucchini, karroten und kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pomme de terre	10€
V	CREAM OF SEASONAL FRUITS AND BISCUITS Saisonale fruchtcreme mit keksen Velouté de fruits de saison et biscuits	10€

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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

	AVOCADO-CHORIZO SALAD WITH TOMATOES, AVOCADO CREAM, CRUMBLED CHORIZO, CHOPPED PARSLEY, CHILI AND FRESH HERBS Avocado-chorizo salat mit tomaten, avocadocreme, zerbröckelter chorizo, gehackter petersilie, chili und frischen kräutern Salade avocat-chorizo avec tomates, crème d'avocat, chorizo émietté,persil haché, chili et herbes fraîches	15€
GF*	MIX GREEN SALAD WITH SEASONAL FRUITS AND CITRUS FRUITS VINAIGRETTE Gemischter grünen salat mischen mit saisonalen früchten und zitrusfrüchte vinaigrette Salade verte aux fruits de saison et vinaigrette aux agrumes	18€
VG GF*	KALE & FENNEL SALAD WITH ORANGE DRESSING, POMEGRANADE AND PINE NUTS Grünkohl fenchel-salat mit orangendressing, granatapfel und pinienkernen Salade de chou frisé et de fenouil avec vinaigrette à l'orange, grenade et pignons de pin	13€

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Kids menu

MAIN DISHES

DF GF*	SWORDFISH MARINATED WITH AROMATIC HERBS, LEMON PEPPER, MESCLUN-HERBS SALAD AND OLIVE OIL LEMON DRESSING Mit aromatischen Kräutern marinierter schwertfisch, zitronenpfeffer, mesclun-kräuter salat und olivenöl zitronendressing Espadon mariné aux herbes aromatiques, poivre citron, salade mesclun-herbes et vinaigrette citron à l'huile d'olive	14€
DF GF*	MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON OLIVE OIL DRESSING AND CHARCOAL LEMON Marinierte geräucherte hähnchenschenkel mit pimentos de padron, zitronen olivenöl dressing und zitrone vom holzkohlegril Cuisse de poulet fumée marinée avec piments de padron, vinaigrette à l'huile d'olive et citron au charbon de bois	13€
	LINGUINI WITH ROCKET PESTO, FETA, MINT AND SEMIDRIED TOMATOES Linguine mit rucolapesto, feta, minze und sonnengetrockneten tomaten Linguine au pesto de roquette, feta, menthe et tomates séchées	13€

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Kids menu

AND MORE…

	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES Kinderburguer mit tomate, salat und pommes frites Burger enfant avec tomates, laitue & frites	14€
DF*	CHICKEN NUGGETS WITH TOMATO, CUCUMBER AND FRENCH FRIES Chicken nuggets mit tomaten, gurken und pommes frites Nuggets de poulet avec tomate, concombre et frites	23€
DF*	FISH FINGERS WITH TOMATO, CUCUMBER AND FRENCH FRIES Fischstäbchen mit tomaten, gurken und pommes frites Filets de poisson à la tomate, au concombre et aux frites	23€
V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE Pizza margarita mit mozzarella und tomatensauce Pizza margarita avec mozzarella et sauce tomate	12€
V	PENNE PASTA WITH TOMATO SAUCE Penne mit tomatensauce Penne à la sauce tomate	12€

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Kids menu

DESSERTS

V	CHOCOLATE BROWNIES WITH SALTED CARAMEL Schokoladenbrownies mit gesalzenem karamell Brownies au chocolat et caramel salé	14€
GF* VG	FRESH SEASONAL FRUIT SALAD Frischer saisonaler obstsalat Salade de fruits frais de saison	14€
V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, schokolade, erdbeere, banane) Sélection de glaces (Vanilla, chocolat, fraise, banane)	3€

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