

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 Ensalada de berenjenas ahumadas con tahini, limón y feta Салат из копченых баклажанов с тахини, лимоном и сыром фета	22€
	HUMMUS WITH PASTIRMA AND WITH SUMAC Hummus con pastirma y zumaque Хумус с пастирмой и сумахом	20€
V GF*	BEACH CLUB TZATZIKI WITH GREEK YOGHURT AND AVOCADO Beach Club tzatziki con yogur griego y aguacate Beach Club цацики с греческим йогуртом и авокадо	19€
	WHITE FISH RAW ' 'TARAMA' ' WITH BOTTARGA Pescado blanco crudo ' 'Tarama' ' con bottarga «Тарама» из белой сырой рыбы с Боттаргой	19€

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## SALADS & MORE

V GF*	<p>BURRATA WITH MIXED CHERRY TOMATOES, GRAPES, BASIL OIL AND LIME VINAIGRETTE</p> <p>Burrata con tomates cherry mixtos, uvas, aceite de albahaca y vinagreta de lima</p> <p>Буррата с помидорами черри, виноградом, базиликовым маслом и винегретом из лайма</p>	21€
GF*	<p>GREEN SALAD WITH GREEN BEANS, BROCCOLI, VINEGAR DRESSING, AGED CHEESE AND ALMOND</p> <p>Ensalada verde con judías verdes, brócoli, aliño de vinagre, queso añejo y almendra</p> <p>Зеленый салат со зеленой фасолью, брокколи, уксусной заправкой, выдержанным сыром и миндалем</p>	18€
	<p>AVOCADO-CHORIZO SALAD WITH TOMATOES, AVOCADO CREAM, CRUMBLED CHORIZO, CHOPPED PARSLEY, CHILI, AND FRESH HERBS</p> <p>Ensalada de aguacate y chorizo con tomates, crema de aguacate, chorizo desmenuzado, perejil picado, chile y hierbas frescas</p> <p>Салат из авокадо и чоризо с помидорами, кремом из авокадо, раскрошенной чоризо, рубленой петрушкой, перцем чили и свежей зеленью</p>	24€
V GF*	<p>ORGANIC QUINOA WITH PISTACHIO, GREEK YOGHURT, LIME AND CHARCOAL ICEBERG</p> <p>Quinoa orgánica, iceberg al carbón, pistacho, yogur griego y lima</p> <p>Органическая киноа с Фисташки, греческий йогурт, лаймом и обугленным салатом айсберг</p>	22€
VG GF*	<p>KALE &amp; FENNEL SALAD WITH ORANGE DRESSING, POMEGRANATE AND PINE NUTS</p> <p>Ensalada de col rizada e hinojo con aliño de naranja, granada y piñones</p> <p>Салат из капусты кале и фенхеля с апельсиновой заправкой, гранатом и кедровыми орешками</p>	22€

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## SALADS & MORE

DF GF*	STEAMED MUSSELS WITH ANIS SECO, FRESH HERBS & AROMATIC BROTH Mejillones al vapor con anís seco, hierbas frescas y caldo aromático Мидии на пару с анисом секо, свежей травой и ароматным бульоном	23€
DF	BEACH CLUB CEVICHE WITH SWEET POTATO, CORN AND CHILI Ceviche Beach Club con camote, maíz y chile Севиче Beach Club с бататом, кукурузой и перцем чили	23€
	BEEF TARTARE WITH PARMESAN FLAKES, DRY YOLK AND GRILLED BREAD Tartar de ternera con copos de parmesano, yema seca y pan asado Тартар из говядины с хлопьями из пармезана, сухим желтком и хлебом на гриле	26€

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## FROM THE SEA

DF GF*	TUNA STEAK WITH BABY POTATOES SAUTEED, HARICOTS VERTS, CAPER CREAM AND TAJINE Filete de atún con patatas baby salteadas, judías verdes, crema de alcaparras y tajine Стейк из тунца с обжаренным молодым картофелем, стручковой фасолью, кремом из каперсов и таджином	34€
DF GF*	SWORDFISH MARINATED WITH AROMATIC HERBS, LEMON PEPPER, MESCLUN-HERBS SALAD AND OLIVE OIL LEMON DRESSING Pez espada marinado con hierbas aromáticas, pimienta de limón, ensalada de mezclun y aliño de aceite de oliva y limón Рыба-меч, маринованная с ароматическими травами, лимонный перец салатом из трав mesclun и лимонной заправкой из оливкового масла и лимона	24€
GF*	SALMON SAUTEED WITH GRILLED ASPARAGUS, SWEET POTATO PUREE , TOASTED PUMKIN SEEDS AND MUSTARD-HONEY SAUCE Salmón salteado con espárragos a la plancha, boniato puré, pipas de calabaza tostadas y salsa de mostaza y miel Обжаренный лосось со спаржей на гриле, бататом пюре, поджаренными тыквенными семечками и горчишно-медовым соусом	30€
GF	GRILLED SHRIMPS WITH CHILI-GARLIC BUTTER, AVOCADO, TOMATO AND HERBS Cambas asadas con mantequilla de chile, avocado, tomato y hierbas Креветки-гриль с чили-чесночным маслом, авокадо, помидорами и зеленью	30€

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## FROM THE LAND

DF GF*	<p><b>BEEF ENTRECOTE WITH ROASTED PEPPERS, GRILLED ARTICHOKE AND CHIMICHURRI SAUCE</b>  Entracote de res con pimientos asados, alcachofas asadas y salsa chimichurri  Говяжий антрекот с жареным перцем, артишоками на гриле и соусом чимичурри</p>	39€
	<p><b>SLOW COOKED PORK CHEEKS WITH FRIED SWEET POTATOES AND GRAVY SAUCE</b>  Carrilleras de cerdo cocidas a fuego lento con patatas y salsa gravy  Свинные щеки медленного приготовления с жареный сладкий картофель и соусом подливкой</p>	33€
DF GF*	<p><b>MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON - OLIVE OIL DRESSING AND CHARCOAL LEMON</b>  Muslo de pollo ahumado marinado con pimientos de padrón, aliño de limón, aceite de oliva y limón al carbón  Маринованное копченое куриное бедро с перцем падрон, аправкой из лимона и оливкового масла с обугленным лимоном</p>	31€
	<p><b>HOMEMADE LAMB KEBAB WITH SMOKED GREEK YOGURT AND GRILLED BREAD</b>  Kebab de cordero casero con yogur griego ahumado y tomate a la parrilla  Домашний кебаб из баранины с копченым греческим йогуртом и хлебом на гриле</p>	33€
V	<p><b>LINGUINI WITH ROCKET PESTO, FETA, MINT AND SEMIDRIED TOMATOES</b>  Linguine con pesto de rúcula, queso feta, menta y tomates secos  Лингвини с песто из рукколы, сыром Фета, мятой и вялеными томатами</p>	22€

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## SIDE DISHES

VG GF*	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING AND CHIVES Espárragos verdes a la parrilla con aliño de aceite de oliva limón y cebollino Зеленая спаржа на гриле с заправкой из оливкового масла и лимона с зеленым луком	7€
VG GF*	CRISPY POTATOES WITH THYME AND PAPRIKA Patatas crujientes con tomillo y pimentón Хрустящий картофель с тимьяном и паприкой	10€
VG GF*	GRILLED MUSHROOMS MARINATED IN ANIS SECO AND FRESH HERBS Champiñones a la parrilla marinado en anis y hierbas frescas Грибы на гриле маринованные в анис и свежих травах	8€
V GF*	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Remolacha asada con vinagreta de rábano picante Жареная свекла с винегрет с хреном	9€
VG GF*	PADRON PEPPERS WITH FLEUR DE SEL Pimientos de padrón con flor de sal Падрон перец с флёр де сель	10€
V GF*	GRILLED CORN ON THE COB WITH SPICY HERB BUTTER Mazorcas de maíz asadas con mantequilla de hierbas picantes Жареная кукуруза в початках с маслом из пряных трав	8€

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## SAUCES

VG GF*	CHIMICHURRI-PAIRING WITH MEAT, FISH AND POULTRY Chimichurri-maridaje con carnes, pescados y aves Чимичурри- сочетается с мясом, рыбой и птицей	8€
DF GF*	AIOLI-PAIRING WITH FISH AND POULTRY Alioli-maridaje con pescados y aves Айоли-сочетается с рыбой и птицей	8€
	GRAVY SAUCE-PAIRING WITH MEAT AND POULTRY Salsa de carne-maridaje con carnes y aves Соус-подливка-сочетается с мясом и птицей	8€

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## DESSERTS

V GF	FOREST FRUITS PAVLOVA WITH YOGURT MOUSSE Pavlova de frutos del bosque con mousse de yogur Десерт «Павлова» из лесных ягод с йогуртовым муссом	12€
V	CHOCOLATE SOFT COOKIE WITH VANILLA ICE CREAM Galleta blanda de chocolate con helado de vainilla Мягкое шоколадное печенье с ванильным мороженым	14€
V GF*	COCONUT CREAM WITH GRANITA PASSION FRUIT AND EXOTIC WAFFER Crema de coco con granizado de maracuyá y oblea exótica Кокосовый крем с гранитой, из маракуйи и экзотической вафлей	14€
	FRESH SEASONAL FRUIT SALAD Ensalada de frutas frescas de temporada Салат из свежих сезонных фруктов	14€
V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Selección de helados (Vainilla, chocolate, fresa, plátano) Мороженое на выбор (Ваниль, шоколад, клубника, банан)	3€
V	BAILEYS ICE CREAM Helado de baileys мороженое Бейлис	3€

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## DESSERTS

V	CHEESECAKE Tarta de queso Чизкейк	3€
V	YOGURT-PASSION FRUIT Yogur maracuyá йогурт из маракуйи	3€
VG	SORBET SELECTION (LIME, MANGO) Selección de sorbetes (Lima, mango) Выбор на выбор (Лайм, манго)	3€

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# Vegan menu

## STARTERS

	HUMMUS WITH SUMAC Hummus con zumaque Хумус с сумахом	20€
GF*	MIX GREEN SALAD WITH SEASONAL FRUITS AND CITRUS FRUITS VINAIGRETTE Ensalada verde mixta con vinagreta de frutas de temporada y cítricos Зеленый салат с сезонными фруктами и цитрусовым винегретом	18€
GF*	KALE & FENNEL SALAD WITH ORANGE DRESSING, POMEGRANADE AND PINE NUTS Ensalada de col rizada e hinojo con aliño de naranja, granada y piñones Салат из капусты и кале и фенхеля с апельсиновой заправкой, гранатом и кедровыми орешками	13€

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# Vegan menu

## MAIN COURSES

GF*	GRILLED VEGETABLES WITH HUMMUS AND CHERRY TOMATOES CONFIT Vegetales asados con hummus y tomates cherry confitados Овощи на гриле с хумусом и помидорами черри конфи	27€
	BEETROOT LINGUINI WITH WALNUTS AND GINGER Linguini de remolacha con nueces y jengibre Свекольный лингвини с грецкими орехами и имбирем	28€
	FALAFEL WITH GUACAMOLE SAUCE, CHILI AND PICO DE GALLO Falafel con salsa guacamole, chili y pico de gallo Фалафель с соусом гуакамоле, перцем чили и пико де галло	28€

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# Vegan menu

## SIDE DISHES

GF*	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING Espárragos verdes a la plancha con aliño de aceite de oliva y limón Зеленая спаржа на гриле с заправкой из оливкового масла и лимона	7€
GF*	CRISPY POTATOES WITH THYME AND PAPRIKA Patatas crujientes con tomillo y pimentón Хрустящий картофель с тимьяном и паприкой	10€
GF*	GRILLED MUSHROOMS MARINATED IN ANIS SECO AND FRESH HERBS Champiñones a la parrilla marinado en anís y hierbas frescas Грибы на гриле маринованные в анис и свежих травах	9€
GF*	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Remolacha asada con vinagreta de rábano picante Жареная свекла с винегретом из хрена	9€
GF*	PADRON PEPPERS WITH FLEUR DE SEL Pimientos de padrón con flor de sal Перцы Падрон с флёр де сель	10€
GF*	GRILLED CORN ON THE COB WITH LEMON AND OLIVE OIL Mazorcas de maíz asadas con limón y aceite de oliva Жареные кукурузные початки с лимоном и оливковым маслом	8€

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# Vegan menu

## SAUCES

GF*	CHIMICHURRI-PAIRING WITH MEAT, FISH AND POULTRY Chimichurri maridando con carnes, pescados y aves Чимичурри сочетается с мясом, рыбой и птицей.	8€
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# Vegan menu

## DESSERTS

GF*	COCONUT CREAM WITH GRANITA PASSION FRUIT AND FRESH MINT Crema de coco con granizado de maracuyá y menta fresca Кокосовый крем с гранитой из маракуйи и свежей мятой	12€
GF*	FRESH SEASONAL FRUIT SALAD Ensalada de frutas frescas de temporada Салат из свежих сезонных фруктов	14€
	SORBET SELECTION (LIME, MANGO) Sorbete selección (Lima, mango) Сорбет на выбор (Лайм, манго)	5€

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## TODDLER'S MENU

GF* VG	CREAM OF GREEN VEGETABLES, RICE AND OLIVE OIL Crema de verduras, arroz y aceite de oliva Крем из зеленых овощей, риса и оливкового масла	10€
GF* DF	CREAM OF CHICKEN, POTATO AND CARROTS Crema de pollo, patata y zanahoria Крем из курицы, картофеля и моркови	10€
GF* DF	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES Crema de filete de pescado escalfado, calabacín, zanahorias y patatas Крем из вареного рыбного филе, кабачка, моркови и картофеля	10€
V	CREAM OF SEASONAL FRUITS AND BISCUITS Crema de frutas de temporada y galletas Крем из сезонных фруктов и печенья	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 Ensalada de aguacate y chorizo con tomates, crema de aguacate, chorizo desmenuzado, perejil picado, chile y hierbas frescas Салат из авокадо и чоризо с помидорами, кремом из авокадо, раскрошенной чоризо, рубленой петрушкой, перцем чили и свежей зеленью	15€
GF*	MIX GREEN SALAD WITH SEASONAL FRUITS AND CITRUS FRUITS VINAIGRETTE Ensalada verde mixta con vinagreta de frutas de temporada y cítricos Зеленый салат с сезонными фруктами и цитрусовым винегретом	11€
VG GF*	KALE & FENNEL SALAD WITH ORANGE DRESSING, POMEGRANADE AND PINE NUTS Ensalada de col rizada e hinojo con aliño de naranja, granada y piñones Салат из капусты и кале и фенхеля с апельсиновой заправкой, гранатом и кедровыми орешками	13€

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# Kids menu

## MAIN DISHES

DF GF*	<b>SWORDFISH MARINATED WITH AROMATIC HERBS, LEMON PEPPER, MESCLUN-HERBS SALAD AND OLIVE OIL LEMON DRESSING</b> Pez espada marinado con hierbas aromáticas, pimienta de limón, ensalada de mezclun y aliño de aceite de oliva y limón Рыба меч, маринованная с ароматическими травами, лимонный перцем, салатом из трав месклун и заправкой из оливкового масла и лимона	14€
DF GF*	<b>MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON OLIVE OIL DRESSING AND CHARCOAL LEMON</b> Muslo de pollo ahumado marinado con pimientos de padrón, aliño de aceite de oliva y limón al carbón Маринованное копченое куриное бедро с перцем падрон, заправкой из лимона и оливкового масла и обугленным лимоном	13€
	<b>LINGUINI WITH ROCKET PESTO, FETA, MINT AND SEMIDRIED TOMATOES</b> Linguine con pesto de rúcula, queso feta, menta y tomates secos Лингвини с песто из рукколы, сыром Фета, мятой и вялеными томатами	13€

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## Kids menu

AND MORE...

	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES Hamburguesa de ternera infantil con tomate, lechuga y patatas fritas Детский бургер из говядины с помидорами, листьями салата и картофелем фри	14€
DF*	CHICKEN NUGGETS WITH TOMATO, CUCUMBER AND FRENCH FRIES Nuggets de pollo con tomate, pepino y patatas fritas Куриные наггетсы с помидорами, огурцами и картофелем фри	23€
DF*	FISH FINGERS WITH TOMATO, CUCUMBER AND FRENCH FRIES Dedos de pescado con tomate, pepino y patatas fritas Рыбные палочки с помидорами, огурцами и картофелем фри	23€
V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE Pizza margarita con mozzarella y salsa de tomate Пицца маргарита с моцареллой и томатным соусом	12€
V	PENNE PASTA WITH TOMATO SAUCE Pasta penne con salsa de tomate Паста пенне с томатным соусом	12€

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# Kids menu

## DESSERTS

V	CHOCOLATE BROWNIES WITH SALTED CARAMEL Brownies de chocolate con caramelo salado Шоколадный брауни с соленой карамелью	14€
GF* VG	FRESH SEASONAL FRUIT SALAD Ensalada de frutas frescas de temporada Салат из свежих сезонных фруктов	14€
V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Selección de helados (Vainilla, chocolate, fresa, plátano) Выбор мороженого (Ваниль, шоколад, клубника, банан)	3€

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