

Seasons takes market-fresh produce and seafood,
adds herbs and spices from around the world and marries it
all with a delightful splash of inspiration. The result is our à la carte menu
starring Mediterranean dishes touched with aromatic Asian flavors and
vibrant Latin American influences.

STARTERS

VG GF*	Tomato gazpacho with summer flavors and olive oil Sommerliche tomaten gazpacho mit olivenöl Gaspacho de tomates aux saveurs estivales et huile d'olive	22€
VG GF*	Guacamole with pistachio, jalapeno peppers and crunchy tortillas Guacamole mit pistazien, jalapenos und knusprigen tortillas Guacamole aux pistaches, piments jalapenos et tortillas croustillantes	20€
V GF*	Burrata with summer stone seasonal fruits, lime and figs compote Burrata mit saisonalen steinfrüchten, limette und feigenkompott Burrata aux fruits à noyaux d'été, compotée de citron vert et figues	21€
V	Tomato salad with mango, avocado, and homemade garlic and lime crostini Tomatensalat mit mango, avocado und hausgemachten knoblauch limetten croutons Salade de tomates à la mangue, à l'avocat, crostinis maison à l'ail et au citron	17€
VG GF*	Super Food Salad with quinoa, cabbage, kale, pumpkin seeds, avocado and edamame Superfood salat mit quinoa, kohl, grünkohl, kurbiskernen, avocado und edamame Salade Super Food avec quinoa, chou, chou frisé, graines de citrouille, avocat et edamame	24€
DF	Sea bass ceviche with watermelon leche, serrano chili, avocado and cilantro Wolfsbarsch ceviche, wassermelone, serrano chili, avocado und koriander Ceviche de bar, pastèque, piment serrano, avocat et coriandre	26€
DF	Tuna tartar with avocado, spicy radish and ginger marinade Thunfischtartar mit avocado, meerrettich und ingwermarinade Tartare de thon avec avocat, radis épicé et marinade de gingembre	24€

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STARTERS

	Crispy shrimp satay with mango chutney	21€
	Knuspriges garnelen satay mit mango-chutney	
	Satay de crevettes croustillantes avec chutney de mangue	
V	Black truffle pizza with fontina cheese	22€
	Schwarze trüffelpizza mit fontina käse	
	Pizza aux truffes noires et au fromage fontina	
	Spiced chicken samosa with coriander sauce	26€
	Pikante hähnchen samosa mit koriandersauce	
	Samoussa au poulet épicé avec sauce à la coriandre	

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MAIN COURSES

V	Potato gnocchi with spinach cream and mushrooms Kartoffelgnocchi mit spinatcreme und pilzen Gnocchis de pommes de terre à la crème d'épinards et champignons	21€
VG GF*	Oven roasted cauliflower with sweet chili, cauliflower couscous, tahini sauce and dukkha Im ofen gerösteter blumenkohl mit süßem chili, blumenkohl couscous, tahini sauce und dukkha Chou-fleur rôti au four avec piment doux, couscous de chou-fleur, sauce tahini et dukkha	17€
	Spiced crusted sea bass with buttered edamame beans, mint, confit shallots and dashi consommé Wolfsbarsch mit pikanter gewürzkruste, edamame bohnen in butter, minze, konfierte schalotten und dashi consommé Bar en croûte d'épices au fèves edamame, beurre à la menthe, échalotes confites et consommé dashi	30€
DF	Roasted cod with summer zucchini, lemon pepper, kale, pickled shiitake mushrooms and sweet garlic broth Gerösteter kabeljau mit sommerzucchini, zitronenpfeffer, grünkohl, eingelegte shiitake pilze und süße knoblauchbrühe Morue rôtie au courgettes d'été, poivre citronné, chou frisé, champignons shiitake marinés et bouillon à l'ail doux	32€
	Pasta Casarecce with seafood, bouillabaisse sauce and tomato cashew nuts pesto Casarecce pasta mit meeresfrüchten, bouillabaissesauce und tomaten cashewnuss pesto Pâtes Casarecce aux fruits de mer, sauce bouillabaisse et pesto de tomates et noix de cajou	30€

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MAIN COURSES

	Pan roasted pork fillet with kimchi, Chinese cabbage, crispy panko, corn crème and chicken jus Gebratenes schweinefilet mit kimchi, chinakohl, knusprigem panko, maiscreme und hühnerjus Filet de porc poêlé avec kimchi, chou chinois, panko croustillant, crème de maïs et jus de poulet	36€
	Parmesan crusted chicken with baby artichokes, basil-lemon sauce Hühnchen in der parmesankruste, artischocken, basilikum zitronensauce Poulet en croûte de parmesan, petits artichauts, sauce basilic citron	32€
	Slow cooked pulled lamb, kumquat with sweet potato puree and miso mustard sauce Langsam gegartes gezupftes lamm, kumquat mit süßkartoffelpüree und miso senfsauce Agneau effiloché cuit lentement, purée de kumquat avec patates douces et sauce moutarde miso	38€
	Sesame crusted salmon, cherry tomatoes and miso yuzu broth, served with ginger rice Lachs in der sesamkruste, kirschtomaten und miso yuzu brühe, serviert mit ingwerreis Saumon en croûte de sésame, tomates cerises et bouillon miso yuzu, servi avec riz au gingembre	34€
GF*	Beef fillet with parsnip puree and Porto wine sauce Rinderfilet mit pastinakenpüree und portweinsauce Filet de bœuf avec purée de panais et sauce au vin de porto	34€

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DESSERTS

V	Cheesecake with forest fruit compote Käsekuchen mit waldfruchtkompott Cheesecake à la compote de fruits des bois	14€
V	Tonka profiterol Tonka profiterol Tonka profiterol	14€
V	Sticky toffee pudding with vanilla ice cream, caramel and popcorn Sticky toffee pudding mit vanilleeis, karamell und popcorn Pudding au caramel collant avec glace à la vanille, caramel et popcorn	14€
VG GF*	Melon mojito with lime sorbet Mojito melone mit limetten sorbet Melon au mojito et sorbet citron vert	14€
VG GF*	Antioxidant fruit salad with almonds and mint leaves Antioxidativer obstsalat mit mandeln und minzblättern Salade de fruits antioxydante aux amandes et feuilles de mente	14€
V	Ice cream selection (Vanilla, chocolate, strawberry, banana) Eis auswahl (Vanille, schokolade, erdbeere, banane) Sélection de glaces (Vanille, chocolat, fraise, banane)	3€

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DESSERTS

V	Amarena ice cream Amarena eis Glace Amarena	3€
V	Nutella ice cream Nutella eis Glace au Nutella	3€
VG	Sorbet selection (Lime, mango) Sorbet auswahl (Limette, mango) Sélection sorbets (Citron vert, mangue)	5€

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VEGAN MENU

STARTERS

GF*	Tomato gazpacho with summer flavors and olive oil Sommerliche tomaten gazpacho mit olivenöl Gaspacho de tomates aux saveurs estivales et huile d'olive	22€
GF*	Guacamole with pistachio, jalapeno peppers and crunchy tortillas Guacamole mit pistazien, jalapenopfeffer und knusprigen tortillas Guacamole aux pistaches, piments jalapenos et tortillas croustillantes	20€
	Tomato salad with mango, avocado, and homemade garlic and lime crostini Tomatensalat mit mango, avocado und hausgemachten Knoblauch limetten croutons Salade de tomates à la mangue, à l'avocat et aux crostinis maison à l'ail et au citron	17€
GF*	Super Food Salad with quinoa, cabbage, kale, pumpkin seeds, avocado and edamame Super Food Salad mit quinoa, kohl, grünkohl, kürbiskernen, avocado und edamame Salade de super aliments avec quinoa, chou, chou frisé, graines de citrouille, avocat et edamame	23€
	Vegetables samosas with spiced mango chutney and fresh mint Gemüse samosas mit pikantem mango-chutney und frischer minze Samoussas aux légumes avec chutney de mangue épicé et menthe fraîche	21€

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VEGAN MENU

MAIN COURSES

V	Potato Gnocchi with spinach cream, mushrooms and sweet potato chips Kartoffelgnocchi mit spinatcreme, pilzen und süßkartoffelchips Gnocchis de pommes de terre à la crème d'épinards, champignons et chips de patates douces	19€
GF*	Oven roasted cauliflower with with sweet chili, cauliflower couscous, tahini sauce and dukkha Im Ofen gerösteter blumenkohl mit süßem chili, blumenkohl couscous, tahini sauce und dukkha Chou-fleur rôti au four avec piment doux, couscous de chou-fleur, sauce tahini et dukkha	17€
	Pasta Casarecce with summer vegetables and tomato cashew nuts pesto Casarecce Nudeln mit sommergemüse und tomaten cashewnuss pesto Pâtes Casarecce aux légumes d'été et pesto de tomates et noix de cajou	19€

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VEGAN MENU

DESSERTS

GF*	Melon mojito with lime sorbet Mojito melone mit limetten sorbet Melon au mojito et sorbet citron vert	18€
GF*	Antioxidant fruit salad with almonds and mint leaves Antioxidativer Obstsalat mit Mandeln und minzblättern Salade de fruits antioxydante aux amandes et feuilles de menthe	14€
	Sorbet selection (Lime, mango) Sorbet auswahl (Limette, mango) Sélection sorbets (Citron vert, mangue)	5€

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TODDLER'S MENU

VG GF*	Cream of green vegetables, rice and olive oil Grüne gemüsecreme, reis und olivenöl Velouté de légumes verts, riz et huile d'olive	10€
DF GF*	Cream of chicken, potato and carrots Hühnercrème, kartoffel und karotten Velouté de poulet, pomme de terre et carottes	10€
DF GF*	Cream of poached fish fillet, zucchini, carrots and potatoes Fischcreme, 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 und kekse 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

VG GF*	Tomato gazpacho, summer flavors, olive oil Sommerliche tomaten gazpacho mit olivenöl Gaspacho de tomates, saveurs estivales, huile d'olive	13€
VG GF*	Guacamole with pistachio, jalapeno peppers and crunchy tortillas Guacamole mit pistazien, jalapenos und knusprigen tortillas Guacamole aux pistaches, piments jalapenos et tortillas croustillantes	12€
V	Tomato salad with mango, avocado and homemade garlic and lime crostini Tomatensalat mit mango, avocado und hausgemachten knoblauch limetten croutons Salade de tomates à la mangue, à l'avocat et aux crostinis maison à l'ail et au citron	10€
	Spiced chicken samosa with coriander sauce Pikante hähnchen samosa mit koriandersauce Samoussa au poulet épicé avec sauce à la coriandre	15€

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KIDS MENU

MAIN COURSES

V	Potato Gnocchi with spinach cream, sweet potatoes and mushrooms Kartoffelgnocchi mit spinatcreme, süßkartoffel und champignons Gnocchis de pommes de terre à la crème d'épinards, patate douce et champignons	11€
	Casarecce pasta with seafood, bouillabaisse sauce and tomato cashew nuts pesto Casarecce pasta mit meeresfrüchten, bouillabaissesauce, und tomaten cashewnuss pesto Pâtes Casarecce aux fruits de mer, sauce bouillabaisse et pesto de tomates et noix de cajou	11€
	Parmesan crusted chicken with baby artichokes, basil lemon sauce Hähnchen in der parmesankruste mit kleinen artischocken, basilikum zitronensauce Poulet en croûte de parmesan avec jeunes artichauts, sauce basilic citron	10€

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KIDS MENU

and more...

	Kids beef burger with cheddar, tomato, lettuce and French fries Kinderburger mit cheddar, tomaten, salat und pommes frites Burger de bœuf pour enfants avec cheedar, tomate, laitue et 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	12€
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	12€
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 nudeln mit tomatensauce Penne à la sauce tomate	12€

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KIDS MENU

DESSERTS

V	Tonka profiterol Tonka profiterol Tonka profiterol	18€
VG GF*	Fresh seasonal fruit salad Frischer obstsalat der saison Salade de fruits frais de saison	14€
V	Ice cream selection (Vanilla, chocolate, strawberry, banana) Eisauswahl (Vanille, schokolade, erdbeere, banane) Sélection de glaces (Vanille, chocolat, fraise, banane)	3€
VG	Sorbet selection (Lime, mango) Sorbetauswahl (Limette, mango) Sélection sorbets (Citron vert, mangue)	5€

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