

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 basil oil Gazpacho de tomate con sabores de verano y aceite de albahaca Томатный гаспачо с летние ароматы и масло базилика	22€
VG GF*	Guacamole with pistachio, jalapeno peppers and crunchy tortillas Guacamole con pistachio, chiles jalapeños y tortillas crujientes Гуакамоле с фисташками, перцем халапеньо и хрустящими лепешками	20€
V GF*	Burrata with summer stone seasonal fruits, lime and figs compote Burrata con fruta de temporada a la piedra de verano, lima y compota de higos Буррата с летними сезонными фруктами и компоте из лайма и инжира	21€
V	Tomato salad with mango, avocado and homemade garlic and lime crostini Ensalada de tomate con mango, aguacate y crostini casero de ajo y lima Салат из помидоров с манго, авокадо и домашними кростини с чесноком и лаймом	17€
VG GF*	Super food salad with quinoa, cabbage, kale, pumpkin seeds, avocado and edamame Ensalada super food con quinoa, repollo, col rizada, semillas de calabaza, aguacate y edamame Суперфуд салат с киноа, белокочанной капустой, листьями кале, тыквенными семечками, авокадо и бобами эдамаме	24€
DF	Sea bass ceviche with watermelon leche, serrano chili, avocado and cilantro Ceviche de corvina con leche de sandía, chile serrano, aguacate y cilantro Севиче из сибаса с арбузным лече, перцем чили серрано, авокадо и кинзой	26€

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.

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STARTERS

DF	Tuna tartar with avocado, spicy radish and ginger marinade Tartar de atún con aguacate, rábano picante y marinada de jengibre Тартар из тунца савакадо, острая редиска и имбирный маринад	24€
	Crispy shrimp satay with mango chutney Satay de camarones crujientes con chutney de mango Хрустящие креветки по сатай с чатни из манго	21€
V	Black truffle pizza with fontina cheese Pizza de trufa negra con queso fontina Пицца с черным трюфелем и сыром Фонтина	22€
	Spiced chicken samosa with coriander sauce Samosa de pollo especiada con salsa de cilantro Пряная куриная самса с кориандровым соусом	26€

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MAIN COURSES

V	Roasted potato Gnocchi with spinach cream and mushrooms Ñoquis de patata asados con crema de espinacas y champiñones Жареные картофельные ньокки со шпинатным кремом, и грибами	21€
VG GF*	Oven roasted cauliflower with sweet chili, cauliflower couscous, tahini lemon sauce and dukkha Coliflor asada al horno con chile dulce, cuscús de coliflor, salsa tahini y limon y dukkha Запеченная в духовке цветная капуста со сладким перцем чили, кускусом из цветной капусты, соусом тахини с лимоном и специями дукка	17€
	Spiced crusted sea bass with buttered edamame beans, mint, confit shallots and dashi consommé Lubina con costra de especias frijoles, edamame mantequilla con menta, chalotas confitadas y consomé dashi Сибас в пряной корочкой, бобами эдамаме в масле, мятой, конфи-шалот и консоме даси	30€
DF	Roasted cod with summer zucchini, lemon pepper, kale, pickled shiitake mushrooms and sweet garlic broth Bacalao asado con calabacín de verano, pimienta de limón, col rizada, setas shiitake en escabeche y caldo de ajo dulce Жареная треска с кабачками, лимонным перцем, кале, маринованными грибами шиитаке и бульоном из сладкого чеснока	32€
	Pasta Casarecce with seafood, bouillabaisse sauce and tomato cashew nuts pesto Pasta Casarecce con marisco, salsa bullabesa y pesto de tomate y anacardos Паста Казаречче с морепродуктами, соусом буйабес и песто из томатов и орехов кешью	30€

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MAIN COURSES

	Pan roasted pork fillet with kimchi, Chinese cabbage, crispy panko, corn puree and chicken jus	36€
	Filete de cerdo asada a la sartén con kimchi, col china, panko crujiente, puré de maíz y jugo de pollo Жареное на сковороде свиное филе с кимчи, пекинской капустой, хрустящим панко, кукурузным пюре и куриным соусом	
	Parmesan crusted chicken with baby artichokes and basil-lemon sauce	32€
	Pollo con costra de parmesano con alcachofas tiernas, salsa de albahaca y limón Курица в корочке с пармезаном, с молодые артишоки, базилико-лимонный соусом	
	Slow cooked pulled lamb, kumquat with sweet potato puree and miso mustard sauce	38€
	Cordero desmenuzado cocinado a fuego lento, puré de kumquat con camote y salsa de mostaza y miso Томленая баранина с пюре из кумквата с батата, с горчичным мисо-соусом	
	Sesame crusted salmon, cherry tomatoes and miso yuzu broth, served with ginger rice	34€
	Salmón con costra de sésamo, tomates cherry y caldo de miso yuzu, servido con arroz con jengibre лосось в кунжутной корочке, с помидоры черри и мисо бульоном юзу, подается с имбирным рисом	
GF*	Beef fillet with parsnip puree and Porto wine sauce	34€
	Filete de cerdo asado a la sartén Филе говядины с пюре из пастернака и винным соусом Порто	

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DESSERTS

V	Cheesecake with forest fruit compote Tarta de queso con compota de frutos del bosque Чизкейк с компотом из лесных ягод	14€
V	Tonka profiterol Tonka profiterol Тонка профитроль	14€
V	Sticky toffee pudding with vanilla ice cream, caramel and popcorn Pudín de toffee pegajoso con helado de vainilla, caramelo y palomitas de maíz Липкий ирисовый пудинг с ванильным мороженым, карамелью и попкорном	14€
VG GF*	Melon Mojito with lime sorbet Melón de mojito con sorbet de lima Дыня мохито с сорбетом из лайма	14€
VG GF*	Antioxidant fruit salad with almonds and mint leaves Ensalada de frutas antioxidante con almendras y hojas de menta Антиоксидантный фруктовый салат с миндалем и листьями мяты	14€
V	Ice cream selection (Vanilla, chocolate, strawberry, banana) Selección de helados (Vainilla, chocolate, fresa, plátano) Мороженое на выбор (Ваниль, шоколад, клубника, банан)	3€

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DESSERTS

V	Amarena ice cream Helado de amarena мороженое амарена	3€
V	Nutella ice cream Helado de nutella Мороженое нутелла	3€
VG	Sorbet selection (Lime, mango) Selección de sorbetes (Lima, mango) Выбор сорбета (лайм, манго)	5€

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VEGAN MENU

STARTERS

GF*	Tomato gazpacho with summer flavors and basil oil Gazpacho de tomate con sabores de verano y aceite de albahaca Томатный гаспачо с летние ароматы и масло базилика	22€
GF*	Guacamole with pistachio, jalapeno peppers and crunchy tortillas Guacamole con pistacho, chiles jalapeños y tortillas crujientes Гуакамоле с фисташками, перцем халапеньо и хрустящими лепешками	20€
	Tomato salad with mango, avocado, and homemade garlic and lime crostini Ensalada de tomate con mango, aguacate y crostini caseros de ajo y lima Салат из помидоров с манго, авокадо и домашними кростини с чесноком и лаймом	17€
GF*	Super food salad with quinoa, cabbage, kale, pumpkin seeds, avocado and edamame Ensalada super food con quinoa, col, col rizada, pepitas de calabaza, aguacate y edamame Суперфуд салат с киноа, белокочанной капустой, листьями кале, тыквенными семечками, авокадо и бобами эдамаме	23€
	Vegetables samosas with spiced mango chutney and fresh mint Samosas de verduras con chutney de mango especiado y menta fresca Овощные самосы с пряным чатни из манго и свежей мятой	21€

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VEGAN MENU

MAIN COURSES

V	Potato Gnocchi with spinach cream, mushrooms and sweet potato chips Ñoquis de patata con crema de espinacas, champiñones y chips de boniato Картофельные ньокки со шпинатным кремом, грибами и чипсами из батата	19€
GF*	Oven roasted cauliflower with sweet chili, cauliflower couscous, tahini lemon sauce and dukkha Coliflor asada al horno con chile dulce, cuscús de coliflor, salsa tahini y limon y dukkha Запеченная в духовке цветная капуста со сладким перцем чили, кускусом из цветной капусты, соусом тахини с лимоном и специями дукка	17€
	Pasta Casarecce with summer vegetables and tomato cashew nuts pesto Casarecce pasta con verduras de verano y pesto de tomate y anacardos Паста казаречче с летними овощами и соусом песто из томатов и орехов кешью	19€

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VEGAN MENU

DESSERTS

GF*	Melon mojito with lime sorbet Mojito de melón con sorbete de lima Дыня мохито с сорбетом из лайма	18€
GF*	Antioxidant fruit salad with almonds and mint leaves Ensalada de frutas antioxidante con almendras y hojas de menta Антиоксидантный фруктовый салат с миндалем и листьями мяты	14€
	Sorbet selection (Lime, mango) Selección de sorbete (Lima, mango) Сорбет на выбор (лайм, манго)	5€

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TODDLER'S MENU

VG GF*	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€
DF GF*	Cream of chicken, potato and carrots Crema de pollo, patata y zanahoria Крем из курицы, картофеля и моркови	10€
DF GF*	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

VG GF*	Tomato gazpacho with summer flavors and basil oil Gazpacho de tomate con sabores de verano y aceite de albahaca Томатный гаспачо с летние ароматы и масло базилика	13€
VG GF*	Guacamole with pistachio, jalapeno peppers and crunchy tortillas Guacamole con pistacho, chiles jalapeños y tortillas crujientes Гуакамоле с фисташками, перцем халапеньо и хрустящими лепешками	12€
V	Tomato salad with mango, avocado and homemade garlic and lime crostini Ensalada de tomate con mango, aguacate y crostini caseros de ajo y lima Салат из помидоров с манго, авокадо и домашними кростини с чесноком и лаймом	10€
	Spiced chicken samosa with coriander sauce Samosa de pollo especiada con salsa de cilantro Пряная куриная самса с кориандровым соусом	15€

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KIDS MENU

MAIN COURSES

V	Roasted potato Gnocchi with spinach cream, sweet potatoes and mushrooms Ñoquis de patata asados con crema de espinacas, boniato y champiñones Жареные картофельные ньокки со шпинатным кремом, сладким и грибами	11€
	Casarecce pasta with seafood, bouillabaisse sauce and tomato cashew nuts pesto Casarecce pasta con mariscos, salsa bullabesa y pesto de tomate y anacardos Паста Казаречче с морепродуктами, соусом буйабес и песто из томатов и орехов кешью	11€
	Parmesan crusted chicken with baby artichokes, basil-lemon sauce Pollo con costra de parmesano con alcachofas tiernas, salsa de albahaca y limón Курица в корочке из пармезаном, молодые артишоки, базилико-лимонный соус	10€

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KIDS MENU

and more...

	Kids beef burger with cheddar, tomato, lettuce and french fries	14€
	Hamburguesa de ternera infantil con queso cheddar, tomate, lechuga y patatas fritas Детский бургер из говядины с чеддер, помидорами, листьями салата и картофелем фри	
DF*	Chicken nuggets with tomato, cucumber and French fries	12€
	Nuggets de pollo con tomate, pepino y patatas fritas Куриные наггетсы с помидорами, огурцами и картофелем фри	
DF*	Fish fingers with tomato, cucumber and french fries	12€
	Dedos de pescado con tomate, pepino y patatas fritas Рыбные палочки с помидорами, огурцами и картофелем фри	
V	Pizza margherita with mozzarella and tomato sauce	12€
	Pizza margarita con mozzarella y salsa de tomate Пицца маргарита с моцареллой и томатным соусом	
V	Penne pasta with tomato sauce	12€
	Pasta penne con salsa de tomate Паста пенне с томатным соусом	

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KIDS MENU

DESSERTS

V	Tonka profiterol Tonka profiterol Тонка профитроль	18€
VG GF	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€
VG	Sorbet selection (Lime, mango) Selección de sorbete (Lima, mango) Сорбет на выбор (лайм, манго)	5€

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