

## PINES DINNER MENU

This exciting "farm to table" menu offers you a choice of gorgeous dishes created using only fresh and mainly organic produce from within 100km of Sani Resort. Enjoy this range of tempting tastes that presents modern Greek dining at its very best.

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## Selection of Appetizers and Salads

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Sea Bass Carpaccio <i>GF/DF</i> Grey Mullet Bottarga, Chervil and Cucumber	23.00 €
Beef Carpaccio Beetroot, Asparagus, Fresh Truffle and Black Garlic Cream	24.00 €
Tuna Tartar <i>GF</i> Roasted Lemons and Honey Vinaigrette	24.00 €
Organic Roots from Chalkidiki <i>V</i> Organic Roots, Goat Cheese and Chickpeas	15.50 €
Summer Beans Salad <i>V/GF</i> Summer Beans Variety, Walnut Praline and "Skotiri" from Thessaly	16.50 €
Smoked "Manouri" Cheese <i>V/GF</i> Grilled Peach from Veria, Basil Cream and Pine Nuts	15.50 €
Calamari and Heirloom Tomatoes Basil and Citrus Flavors	18.50 €
Eggplant Salad <i>V</i> Smoked Eel, Homemade "Anthotyro" Cheese, Pistachios and Mint Leaves	16.50 €

## Charcoals Appetizers

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Octopus <i>GF</i> Yellow Split Peas Puree, Roasted Shallots and Organic Cherry Tomatoes	21.00 €
Calamari <i>DF/GF</i> Grilled Vegetables, Zucchini Cream and Fresh Herbs	20.50 €
Prawns <i>GF</i> Iced Bio Vegetables, Yogurt Tahini Dressing and Roasted Almonds	25.00 €

## Pan and Casserole Appetizers

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Fish Soup <i>GF</i> Grey Mullet, Mussels and Prawns	22.00 €
Scallops <i>GF</i> Acquerello Rice, Greek Yogurt and Spinach	26.00 €
Beef Meatballs Fresh Tomato Sauce, Feta and Iced Fennel	19.50 €

## Charcoals Main Courses

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Sea Bass Fillet <i>GF</i> Quinoa, Peas Tendrils, Baked Lemon Pulp and Spearmint	31.00 €
Rib Eye Steak US Prime IBP <i>GF/J</i> Potato Tart, Carrot Puree and Morel Sauce	39.00 €
Slow Cooked Pork Belly Asparagus, Celery Root Cream, Basil Oil and Sichuan Pepper Sauce	28.00 €
Catch of the Day Served with Organic Roots from Chalkidiki and Goat Cheese	100.00 € / Kg
Prime Cuts of the Day For 2 Persons Served with Baby Potatoes, Carrot Puree, Seasonal Vegetables and Morel Sauce	100.00 € / Kg

## Pan and Casserole Main Courses

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Grey Mullet <i>GF</i> Steamed Bio Vegetables and Saffron Broth	31.00 €
Saffron Risotto <i>GF</i> King Prawns and Saffron from Kozani	30.00 €
Seafood Pasta Scallops, Prawns, Mussels, Garlic, Chili and Lemon Confit	33.00 €
Beef Neck Caramelized Onions, Fresh Plums and Potato Puree	28.00 €

## Wooden Oven Main Courses

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Cod Fillet <i>GF</i> Bio Tomato Onion Sauce, Potatoes, Florina Peppers	24.00 €
Baby Chicken Free Range <i>J</i> Honey, Grilled Asparagus and Baby Potatoes	26.00 €
Slow Cooked Lamb Orzo, Tomatoes, Fresh Oregano and Feta Cream	36.00 €

## Desserts

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Pebble Chocolate Walnut Praline, Lime-Lemon Curd and Chocolate Ground	14.00 €
Orange Cake Citrus Syrup, Vanilla Ice Cream and Crème Fraise	12.00 €
Lemon Thyme Crèmeux Crunchy Pine Honey and Vanilla Ice Cream	13.00 €
Mousse White Chocolate and Greek Yoghurt Strawberry and Chocolate Meringue	13.00 €
Fruit Platter Seasonal Fresh Fruit with Mint Leaves	12.00 €
Ice Cream and Sorbets / Scoop Chocolate, Vanilla, Strawberry, Mastic with Pink Peppers, Mango Sorbet, Frozen Yogurt with Mediterranean Orange	3.40 €

# Set Menu

Homemade Bread with Cream Cheese

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## Appetizers and Salads

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Spinach Salad with Goat Feta, Fresh Herbs and Sesame Seeds *v*

*Suggested wine: Sparkling Wine*

Or

Tomatoes and Calamari with Basil and Citrus Flavors *DF*

*Suggested wine: Cavino, Chardonnay / Peloponnese*

Or

Beef Meatballs with Fresh Tomato Sauce, Feta Cream and Iced Fennel

*Suggested wine: Sparkling Wine*

Or

Smoked "Manouri" Cheese with Grilled Peach from Veria, Basil Cream and Pine Nuts *v | GF*

*Suggested wine: Demi Sec, Boutaris, Cabernet Sauvignon, Xinomavro, Syrah / Makedonia*

## Main Courses

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Cod Fillet with Bio Tomato Onion Sauce, Potatoes and Florina Peppers *GF*

*Suggested wine: Pinot Grigio Veneto, Ponte / Veneto, Italy*

Or

Slow Cooked Pork Belly with Asparagus, Celery Root Cream, Basil Oil and Pepper Sauce

*Suggested wine: Konstantara, Sauvignon Blanc / Makedonia*

Or

Grilled Chicken Fillet with Grilled Asparagus and Potato Fondant

*Suggested wine: Merlot Veneto, Ponte / Veneto, Italy*

Or

Pasta "Sioufihta" with Tomatoes, Eggplant, and Olives

*Suggested wine: Konstantara, Xinomavro, Syrah / Makedonia*

## Desserts

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Orange Cake with Citrus Syrup, Vanilla Ice Cream and Orange Curd

*Suggested Wine: Moscato, Achaia Clauss / Peloponnese*

Or

Ice Cream and Sorbets Selection

*Suggested Wine: Moscato, Achaia Clauss / Peloponnese*

## Wine and Food Pairing

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*Enhance your Dinner Experience with our three wine course recommendations from our  
Sommelier for a price of 18.00€*

# Kids Menu

## Salads

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Mini Greek Salad <i>V/GF</i> Tomato, Cucumber, Peppers, Feta and Olives	8.00 €
Mini Caesar's Salad Chicken Fillet, Bacon and Parmesan Flakes	8.50 €
Mini Mixed Salad <i>V/GF</i> Tomato, Cucumber and Parmesan Flakes	8.00 €

## Main Courses

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Penne <i>DF</i> Vegetables, Tomato and Chicken	10.00 €
Spaghetti <i>V</i> Tomato Sauce and Parmesan	10.00 €
Pizza Margarita <i>V</i> Tomato and Mozzarella	11.00 €
Sea Bream Fillet <i>GF</i> Rice and Steamed Vegetables	12.00 €
Chicken Breast Fillet <i>GF</i> Mashed Potatoes and Steamed Vegetables	11.00 €
Grilled Pork Fillet <i>GF</i> Mashed Potatoes and Steamed Vegetables	11.00 €
Mini Beef Burger in Soft Bun Cheddar and French Fries	11.00 €
Omelet <i>GF</i> Ham, Gouda, Tomato and French Fries	8.50 €

## Baby Food - Served Blended

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Fish Fillet *GF/DF*

Potatoes, Carrots and Zucchini

Chicken Breast *GF/DF*

Carrots, Potatoes and Celery

Green Vegetables *V/GF/DF*

Rice & Olive Oil

Cream of Seasonal Fruits *V*

Seasonal Fruits with Biscuits

## Desserts

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Seasonal Fruits *V/GF/DF*

in Citrus Juice

7.50 €

Ice Cream and Sorbets / Scoop

Chocolate, Vanilla, Strawberry

3.40 €

Meet the Jospier (J). Jospier is an elegant combination of a grill and an oven in a single machine. It works 100% with charcoal and its high operating temperature allows us to grill and roast so you can enjoy your choice at the maximum

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts. The following dishes are suitable for:

*V* Vegetarians, *GF* Gluten Intolerance, *DF* Dairy Intolerance.

All prices are inclusive VAT and municipality tax. Customer is not obliged to pay if the notice of payment has not been received (receipt – invoice)