

THE
POOL BAR
MENU

SMALL TREATS BY THE POOL

EDAMAME WITH FLAKY SEA SALT AND CHILLI ^{VG}	20.00
AVOCADO ONE LOVE ^{D, B} Crispy avocado coated in panko served with aioli sauce	20.00
HALLOUMI STICK ^{G, D, B} Served with lemon wedge and honey drizzle	20.00
FRIED SWEET POTATOES & SMOKED CHIPOTLE DIP ^{V, B, P}	20.00
CHIPS & DIP ^{B, G} Tortilla chips, guacamole, sour cream, spicy salsa	22.00
MEDITERRANEAN MEZE ^{B, G, V} Taramosalata, hummus, tzatziki, tirokafteri, marinated olives, roasted vegetables, warm pita bread	28.00
* VEGAN OPTION AVAILABLE	

FRIED CALAMARI ^{E, H, D, N, B} With french fries and tartar sauce	26.00
POPCORN PRAWNS WITH TERIYAKI GLAZE ^{B, E, C, N}	28.00
CAULIFLOWERS TREATS ^{N, P, VG} Crispy cauliflower florets tossed in tahini sauce	20.00

SALADS & BOWL

POOL SALAD ^{L, K, G, P} Arugula, baby lettuce, watermelon, cucumber, cherry tomatoes, feta, red onion, fresh mint, sunflowers seeds, seasonade with maple syrup citronette	22.00
CAESAR SALAD ^{G, B, D, E} Baby gem, anchovies, parmesan, herbed crouton, home made caesar sauce	18.00
QUINOA AND PRAWN SALAD ^{E, L, C, K} Grilled avocado, pine nuts, pink grapefruit segments, spring onion, fresh coriander, citrus, vinaigrette	32.00
BUFFALO MOZZARELLA CAPRESE ^{L, G, C} Herlomy tomatoes, basil pesto, flowers cappers, fresh basil	29.00
GREEK SALAD ^{B, G, V} Tomatoes, cucumber, bell peppers, pickled red onion, Kalamata olives, carob rusk from Galata, feta cheese, oregano vinaigrette	22.00
TABBOULEH SALAD ^{N, B} Falafel, tahini sauce, Lebanese pita bread	22.00
ACAI HEALTHY BOWL ^{L, B, M} Mixed berries, granola, banana, kiwi, strawnberry, coconut flakes	29.00
AHI TUNA BOWL ^{E, N, B} Diced tuna, avocado, cucumber, edamame, mango cubes, seaweed salad, black rice, sesame seeds, mango lime dressing	30.00

* ADD TO ANY SALAD & BOWL:	
Avocado slices	10.00
Grilled chicken	12.00
Grilled prawns ^{e, c}	18.00
Crispy tofu	10.00

PASTA &PIZZA

FRESH SPAGHETTI WITH CHERRY TOMATO SAUCE ^{B, G, P}	25.00
With basil, parmesan & burrata cheese	
*Vegan version available	
TROFIE PESTO GENOVESE ^{B, M, G}	25.00
Green beans, potatoes and roasted pine nuts	
FETTUCINE BOLOGNESE ^{B, G, D}	25.00
Beef ragu, tomato sauce, parmesan cheese	
RAVIOLI WITH BURRATA CHEESE ^{D, B, G}	28.00
Tomato sauce, san marzano cherry tomatoes, parmesan and basil	
PIZZA MARGHERITA ^{B, G}	22.00
Buffalo mozzarella, san marzano tomatoes, parmesan and basil	
PIZZA BURRATA ^{B, G}	30.00
San marzano tomatoes, mozzarella cheese, burrata, sundried tomatoes, cherry tomatoes, rocket salad	
PIZZA CAPRICCIOSA ^{B, G, P}	30.00
Mozzarella cheese, san marzano tomatoes, mushrooms, artichoke, prosciutto cotto, olives	

BURGERS & SANDWICHES

ANGUS BEEF BURGER ^{B, G, D, P}	30.00
Lettuce, tomatoes, pickled cucumber, onion, black truffle sauce	
BUTTERMILK CHICKEN BURGER ^{D, B, G, K}	25.00
Crispy free range buttermilk fried chicken coated in hot sauce, house pickled cucumber, lettuce , roasted garlic mayonnaise	
FALAFEL BURGER ^{G, D, K, P}	25.00
Falafel, cheddar cheese, smoked mustard garlic mayonnaise, pickled red cabbage, lettuce	
CLUB SANDWICH ^{B, G, D}	25.00
Chicken, lettuce, tomatoes, eggs, mayonnaise and crispy bacon	
VEGAN CHICKEN GYROS ^{B, O, VG}	25.00
Tomatoes, cucumber salad, tzatziki, greek pita bread	
VEGETABLE WRAP ^{L, B, A, K}	25.00
Styr fried vegetable wrap (mushrooms, zucchini eggplant, red bell pepper) wrapped in whole grain tortilla, hummus, avocado	

*All sandwiches are served with french fries & coleslaw salad

FRUIT BOWLS

200 GR

WATERMELON	10.00
MELON	10.00
STRAWBERRY	12.00
MANGO	14.00
BERRIES	14.00
PINEAPPLE	12.00
CHERRIES	12.00
FIGS	12.00
FRUIT PLATTER	30.00

DESSERTS

ICE CREAM BURGER D, G, L, MO	18 .00
POOL BAR ICE CREAM & SORBET D, G, L, M (6 DIFFERENT FLAVORS)	24.00
DONUT WITH VANILLA ICE CREAM, CHERRY IN SYRUP D, G, L, M	18.00
WAFFLE WITH TIRAMISU ICE CREAM D, G, L, M	18.00
GREEK STYLE YOGHURT, CANDIED SWEETS AND PISTACHIO D, G, L, M	18.00

GELATO

	4.00
VANILLA DREAM D, G, L, M	PER SCOOP
CARAMELIA D, G, L, M	
SWISS CHOCOLATE D, G, L, M	
STRAWBERRY D, G, L, M	
COFFEE ESPRESSO D, G, L, M	
PISTACHIO D, G, L, M	

SORBET

	4.00
LEMON & LIME L,M	PER SCOOP
RASPBERRY & STRAWBERRY L, M	
MANGO & PASSION L, M	

HOMEMADE MAGNUM

COCONUT & PINEAPPLE	D, G, L, M	7.00
PASSION & HAZELNUT	D, G, L, M	7.00
MANDARIN & DARK CHOCOLATE	D, G, L, M	7.00

KIDS MENU

PIZZA MARGHERITA	B, G	
15.00		
Penne or spaghetti with choice of tomato sauce or beef		
PENNE OR SPAGHETTI	B, G	
13.00		
With choice of tomato sauce or beef bolognese sauce		
KIDS BEEF BURGER	B, G, D	
15.00		
Beef, mayonnaise, ketchup, lettuce, tomatoes, cheese, french fries		
CHICKEN NUGGETS WITH FRENCH FRIES	B, D, G	15.00
GRILLED CHICKEN ON SKEWERS WITH FRENCH FRIES		16.00
BEEF MINI STEAK WITH MASHED POTATOES	G	16.00
GRILLED SALMON FILLET WITH MASHED POTATOES	G	16.00

KIDS MENU - DESSERTS

CHURROS	D, G, L, M	
18.00		
With chocolate praline, white chocolate, strawberry, fresh cream, vanilla ice cream		
ASSORTED DONUTS	D, G, L, M	
18.00		
CHOCOLATE FONDUE	D, G, L, M	
18.00		
With strawberries, marshmallows, cookies, sponge cake		

BABY MENU*

PLEASE CREATE YOUR PREFERRED COMBINATION
Whether steamed or boiled, blended or diced
our products are daily fresh and season depended

More options can be prepared upon request.

PROTEIN

Veal
Chicken
Beef
Turkey
Fish of the day ^E

CARBOHYDRATES

Rice ^G
Pasta ^{B, G}

FIBRE

Carrot ^G
Potato ^G
Courgette ^G
Pumpkin ^G

VITAMINS

Apple
Banana
Pear

*BABY MENU OPTIONS ARE COMPLIMENTARY.

SENSITIVITY GUIDE

If you experience any food sensitivities, select your diet from AMARA's sensitivity guide, a simple approach to eating right and maintaining a balanced diet. Look for dishes marked with the guide symbols and please let your server know which meals you would enjoy so we can prepare them for you.

A| Celery, B| Cereals containing gluten, C| Crustaceans, D| Eggs, E| Fish, F| Lupin, G| Milk (including lactose), H| Molluscs, K| Mustard, L| Nuts, M| Peanuts, N| Sesame seeds, O| Soya, P| Sulphurdioxide/sulphites, V| Vegetarian VG| Vegan

All prices are in (€) and include all taxes.

