



BEACHCOMBER

English

# In the Oven

## 1. Complementary variety

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of breads and breadsticks

## 2. Garlic bread

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with mozzarella and fresh oregano

## 3. Bruschette

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with pickled grape leaves, mozzarella and buffalo "kavourmas" (traditional cured meat)

## 4. Beef shank ragù pie

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with mozzarella, parmesan and basil

## 5. Greek mini shrimp pie

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with parmesan, black garlic, olive oil and thyme

# Raw

## 6. Beef tenderloin carpaccio

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with cucumber oil, parmesan, basil and croutons

## 7. Beef tartar

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with cannelloni filled with sweet potato and smoked parmesan cream

## 8. Sea bream ceviche

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with strawberries, kumquat juice, coriander, red onion, chili and corn crackers

## 9. Tuna tartare

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with quinoa, bergamot juice, pomegranate, chives and olive oil

## 10. Crab tartare

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with fennel, celery, coriander and avocado purée

# Appetizers

## 11. Grilled halloumi

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with quince spoon sweet sauce

## 12. Variety of wild mushrooms

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with red pepper ravioli stuffed with gorgonzola, ricotta and roasted tomato coulis

## 13. Crispy Cretan cheese gnocchi

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with lamb and hollandaise sauce with truffle and rosemary

## 14. Hunter's pie

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with duck confit, potato purée, smoked cheddar cheese, green olives and crispy corn and almond pie

## 15. Hirata Buns

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fluffy steamed buns filled with beef, vegetables and BBQ sauce

## 16. Sweet & spicy mango chicken tempura

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crispy chicken, sesame kimchi

## 17. Rusks & sea

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Tomato, octopus, shrimp, migadi (rusk), white tarama, herbs and olive oil

## 18. Sautéed calamari and shrimp

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with pistachio pesto and aged parmesan

## 19. Shrimp in a crispy potato crust

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with red chimichurri sauce

## 20. Steamed mussels

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with lemon and basil

## 21. Grilled shrimp

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with lemon and olive oil vinaigrette and fresh thyme

## 22. Grilled octopus

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## 23. Fried calamari

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# Salads

## 24. Burrata cheese with coppa

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with various tomatoes in different colors and basil

## 25. Cretan salad

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with purslane, rusks, capers, "ofti" potato, egg and feta cheese

## 26. Mediterranean

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with avocado, cherry tomatoes and grapefruit

## 27. Beef fillet salad

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with roasted mushrooms, rocket, spinach, cashews and kohlrabi

## 28. Various sprouts

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with valerian, blueberries, spinach, crunchy Brie cheese bites and cranberry sauce

## 29. Beetroot

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with goat cheese, roasted almonds and yogurt

## 30. Cool salad leaves

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with shrimp, celery, green apple, celery root and apple cider vinegar

# Creative traditional cuisine

## 31. Fish soup

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with fresh fish of the day

## 32. "Musaka"

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potato gnocchi with beef flat iron, eggplant purée, pumpkin and Mornay sauce

## 33. Lamb shank

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slow-roasted, with traditional pilaf and xigalo cheese

## 34. Stuffed ravioli

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with mizithra cheese and beef flat iron in tomato sauce

## 35. Mediterranean Meze plate

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various seafood delicacies from the Greek islands

# Risotto

## 36. Chanterelle and porcini risotto

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buffalo herb butter with herbs and pecorino cheese

## 37. Roasted pork belly risotto

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with fennel, leek, spinach and feta cheese

## 38. Seafood risotto

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# Pasta

## 39. Pappardelle with oxtail ragù

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and fresh ricotta cheese

## 40. Chicken tagliatelle

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with spinach, mushrooms, cream and fresh dittany of Crete

## 41. Orzo with shrimp Bolognese

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## 42. Seafood spaghetti

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with tomato and basil

## 43. Homemade "skioufichto" traditional pasta with lobster

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fresh tomato and basil

# Fish

## 44. Sea bream fillets

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grilled, with herb pesto and chimichurri sauce with tomato

## 45. Sea bass fillet

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with chicory, porcini and lemon sauce

## 46. Salmon fillet

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with sautéed vegetables and tartare sauce

## 47. Sea bream stuffed

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with various vegetables and tonka-flavored sauce

## 48. Grilled tuna fillet

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with quinoa salad and spinach

## 49. Fish of the day

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price per kilo, depending on availability

## 50. Fish of the day in salt

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price per kilo

## 51. Lobster

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price per kilo

## 52. King crabs

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price per kilo

## Meat

53. Chicken breast fillet

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with bread crust and sweet potato purée

54. Stuffed pork tenderloin

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with feta cheese, herbs and vegetable ratatouille with bulgur

55. Pork rib-eye

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with potato purée and sautéed mushrooms

56. Beef striploin 300g

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57. Beef tenderloin 300g

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58. Beef lip-on rib-eye

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## Prime Cut

59. Tomahawk

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60. T-bone steak

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61. Prime rib

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62. Black Angus striploin steak

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## Sauces

63. Pepper

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64. Chimichurri

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65. Tartare

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66. Truffle and rosemary

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## Side dishes for meat or fish

67. Carrot purée

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68. Fresh potato purée

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69. Variety of sautéed vegetables with lime and lemon verbena

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70. Crunchy corn

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71. Chicory with porcini and lemon sauce

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72. Crispy baby potato

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# Desserts

## 73. Chocolate soufflé

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with caramel and Madagascar vanilla ice cream

## 74. Orange pie

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with mastic ice cream

## 75. Crème brûlée

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with pistachio of Aegina and strawberry sorbet

## 76. Apple crumble

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with vanilla ice cream

## 77. Iceberg

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vanilla ice cream, stracciatella, gianduja, crunchy hazelnuts and caramel chocolate

## 78. Traditional Cretan pie

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with mizithra and honey

## 79. Fresh milk ice cream

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with Madagascar vanilla

## 80. Variety of seasonal fruits

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# Water 0,75L

## 81. Zaros Water

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## 82. Aqua panna

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## 83. Xino nero of Florina

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## 84. S. Pelegrino

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Indulge in an unforgettable experience with the most luxurious shisha pipes ever made. Please ask our waiter about available flavors and cocktails.

Gönnen Sie sich ein unvergessliches Erlebnis mit den edelsten Wasserpfeifen, die jemals hergestellt wurden.



For cigar aficionados who appreciate and know how to enjoy a great smoke, Beachcomber offers a selection of fine cigars (on availability basis) to suit every taste. Just ask our waiter.

Zigarren-Aficionados, die das Rauchen schätzen und wissen, wie man eine gute Zigarre genießt, bietet Beachcomber eine Auswahl feiner Zigarren (nach Verfügbarkeit) für jeden Geschmack. Fragen Sie einfach unseren Kellner.

SPECIAL DIETARY NEEDS. Please inform your waiter if you have any food allergies or dietary needs, prior to ordering.

We use virgin olive oil. We use sunflower oil for frying.  
Some of the seafood products may be frozen.

All prices are in Euro. Prices are valid until October 2018.

Prices include: service charge, Municipal Tax and VAT.

Managing Director: Manolis Marinakis

SPEZIELLE DIÄTWÜNSCHE. Bitte informieren Sie unseren Kellner bei der Bestellung, falls Sie eine Lebensmittelallergie haben oder eine spezielle Diät benötigen.

Wir verwenden natives Olivenöl. Zum Frittieren benutzen wir Sonnenblumenöl.

Einige der Meeresfrüchte können tiefgefroren sein.

Alle Preise sind in Euro. Die Preise sind gültig

bis Oktober 2018. Im Preis enthalten sind Servicegebühr, Kommunal- und Mehrwertsteuer.

Geschäftsführer: Manolis Marinakis