



BEACHCOMBER

RESTAURANT - COCKTAIL BAR

ENGLISH LANGUAGE

OUR OVEN

1- Side dish variety (per person)

From bread, breadsticks

2 - Garlic bread

With mozzarella and fresh oregano

3 - Bruschetta of the day

RAW DISHES

4 - Monkfish carpaccio

Carpaccio Monkfish with tomato, jalapano pepper, crispy corn, black garlic and lime

5 - Ceviche

sea bass, tiger milk with wasabi, cucumber, sweet potato, fresh onion, Japanese mint and kumquat

6 - Tuna tartar

With dressing, yuzu soy causa limena, wasabi ice cream and squid cracker

7 - King crab tartar

With mayonnaise, chilly, yuzu, white oil truffle, chives and beluga caviar

8 - Beef tartar

with carpaccio and pikled beetroot, crispy quinoa, ravenello, cress and fleur de sel

9 - Wagyu or black angus carpaccio

sliced beef, fried sesina bread, truffle oil, milk crust, carrots and avocado mousse

STARTERS

10 - Fried feta cheese

With capers, meringue and lemon jam

11 - Halloumi cheese

with tomato chutney, sesame and fried peppermint

12 - Zucchini

Mini Zucchini balls with feta cheese and yoghurt sauce

13 - Greek appetizers

Tzatziki avocado, hummus, split peas with baked pita and olive oil

14 - Octopus

Grill with smoked eggplant cream, konfi tomato, fried capers and greek herbs

15 - Greek shellfish

Steamed with seasonal greens and lemongrass cream

16 - Greek shrimps

Fried over tzatziki avocado and flavored lemon sauce

17 - Squid

Grilled or fried with vegetables flakes and tarama salad with lemon

18 - Buba dum steam buns

Steamed bread with honeyed pulled beef "mashala" mayonnaise, kimchi vegetables and spring onions

19 - Lamb balls

Ragout flavored with rosemary and pistachio peas

SALADS

20 - Cretan Salad

With cherry tomatoes, cucumber, crithmum, seliani feta, olives and rusk

21 - SPINACH Salad

With baked anthotyros cheese, pepper konfi, crispy prosciutto cheese and balsamic dressing

22 - Salad with king crab

Mango, endive, and curry lime dressing

23 - Salad with white kechri

Shrimps, cherry tomatoes, avocado and lemon dressing

24 - Rocket Salad with beef fillets

locust bean honey and arseniko (traditional) cheese from Naxos

25 - Mediterranean Salad

With colorful cherry tomatoes, avocado, walnuts corn and light citrus fruit sauce

CREATIVE TRADITIONAL CUIZINE

26 - Stuffed risotto

With raisins, pine cones, crispy prosciutto from Evritania and feta mousse.

27 - Chicken pastitsada

With truffle oil and graviera cheese

28 - Kontosouvli

From beef fillet baked in josper with smoked tomato potato chips and sumak dip

29 - Slowly roast kotsi Lamb

With chickpeas goat cheese, bunion vegetables ratatouille and mint sauce

ASK US ABOUT THE DISH OF THE DAY

RISOTTO | PASTA

30 - Risotto with a variety of mushrooms

Green asparagus, chives and parmesan cheese flakes

31 - Risotto with scorpina fish

Celery and black garlic foam

32 - Trachanas with shrimps

Salicornia, konfi cherry tomatoes and virgin olive oil

33 - Taliatéles with beef fillet ragout

Porto wine, cherry tomatoes and peppermint

34 - Pennes with chicken fillet

Bacon, broccoli and pecorino cheese

35 - Spaghetti with lobster tail

Fennel tomato and fresh basil

36 - Linguine with fresh seafood of the day (ask us)

With orange anise and diss

37 - Orzo with beef flat iron

Roasted in jospier with fresh tomato, parmesan and greek herbs

FISH

38 - Roast white grouper

With baby steamed vegetables and kakavia sauce

39 - Salmon fillet sauté

With white mashed carrot, kale, avgolemono sauce

40 - Steamed sea bass fish

With cauliflower couscous baby zucchini and ponzu lemon sauce

41 - Black cod miso

With eggplant, pickled ginger and roasted sesame

42 - Tuna fillet sauté

With caramelized vegetables, smooth cake from macha tea and lemon sauce

43 - Fish of the day

44 - Fish of the day

roasted in jospier or salt crust

45 - Fresh lobster

46 - King crab leg

47 - Jumbo shrimps

48 - Fresh shrimps of the day

MEAT

49 - Chicken posen

With baby potatoes, baked corn and lemongrass sauce

50- Rib-eye pork

With bravas potatoes, poached yolk egg and Jack Daniels smoked sauce

51 - Grilled Lamb chops

With hummus, olive powder, confi cherry tomatoes, espuma yoghurt and rosemary sauce

52 - Tagliata strip loin steak

53 - Black angus beef fillet

ASK US ABOUT THE DISH OF THE DAY

PRIME CUT

54 - T bone

55 - Rib-eye

56 - Flap

57 - Stribloin

58 - Prime Rib

59 - Tomahawk

60 - Flat Iron

61 - Iberico pata negra

SAUCES

62 - Leek sauce

63 - Pepper sauce

64 - Ponzu sauce

65 - Lemongrass sauce

66 - Jack Daniels sauce

67 - White truffle sauce

SIDE DISHES FOR MEAT AND FISH

68 - Mashed potato

69 - Baked or sauté vegetables with Oregon and 70 - olive oil

70 - Traditional French fries

71 - Baked corn

72 - Baby potatoe

DESSERTS

73 - Decomposed apple pie

Caramelized sfogliata, blond raisins and cinnamon ice cream

74 - Chocolate soufflé

With passion fruit and caramel ice cream

75 - Salted caramel

With chocolate cream, almond biscuits, caramelized hazelnuts, and red raspberry ice cream

76 - Galaktobureko (Custard filled pastry) mille feuille

With semolina cream and orange sauce

77 - Beachcomber tower

Vanilla ice cream, stracciatella, gianduja, crispy hazelnuts and chocolate caramel

78 - Seasonal fruits

79 - Variety

From ice cream and sorbet



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



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.

SPECIAL DIETARY NEEDS. Please inform your waiter if you have any food allergies or dietary, prior to ordering. We use virgin olive oil. Fried foods are fried in corn oil. Crustacens are frozen. All prices are in Euro. Prices are valid until October 2019. Prices include: service charge, Municipal Tax and VAT. Managing Director: Emmanouil Marinakis