



BEACHCOMBER

RESTAURANT - COCKTAIL BAR

ENGLISH LANGUAGE

SANDWICHES

1 - Cornbread

With marinated chicken fillet, tomato ,cucumbe
and mustard sauce

2 - Soft Panini

With yoghurt, baked eggplant, pulled beef, and baked halloumi cheese

3- Club sandwich

With lettuce, tomato, mustard, mayonnaise, chicken sunny side egg,
edam cheese and French fries

4 - Wholegrain bread

with tomato, guacamole, baked vegetables coconut
and coconut bacon (vegan)

5 - Toast

With ham or turkey, cheese and tomato

BURGERS

6 - Classic burger

100% burger black angus ,edam cheese caramelized onion, bacon,
tomato iceberg, mayonnaise, and traditional village style French fries

7 - Chicken burger

Breaded chicken fillet with cereal, gouda cheese 0%, tomato,
lettuce and mustard

8 - Black bun

tempura shrimp, rocket, tomato, garlic, chily,
mayonnaise and shrimp cracker



PIZZA

9 - Margarita

With tomato, sauce, mozzarella and fresh basil

10 - Greek

With white feta sauce, olives, chicken and onion

11 - Special

With tomato sauce, bacon, mushrooms, green pepper and mozzarella.

SALADS

12 - Cretan

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

13 - Caesar

With breast chicken fillet, parmesan cheese, bacon crouton and mozzarella

14 - Mediterranean

With colourful cherry tomatoes, avocado, corn and light citrus fruit sauce

15 - Rocket

With beef fillet, locust bean honey and arseniko (traditional) cheese from Naxos.



MAIN DISHES

16 - Fillet kontosubli

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

17 - Greek appetizers

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

18 - Chicken fillet sauté

With wild risotto, and leek sauce

19 - Pennes

With chicken fillet, bacon, broccoli and pecorino cheese

20 - Stuffed risotto

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

21 - Baked or Sauté vegetables

With oregano and olive oil

22- Traditional village style potatoes

Fried

DESSERTS

23 - Decomposed apple pie

Caramelized sfogliata, blond raisins and cinnamon ice cream

24 - Chocolate soufflé

With passion fruit and caramel ice cream

25 - Salted caramel

With chocolate cream, almond biscuits, caramelized hazelnuts, and smeouro ice cream

26 - Galaktobureko (Custard filled pastry) millfei

With semolina cream and orange sauce

27 - Beachcomber tower

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

28 - Seasonal fruit

29 - Variety

From ice cream and sorbet

30 - Variety of Greek cheese

served with vegetables and breasticks

SOFT DRINKS

Coca Cola
Sprite
Perrier 0,33L
Soda etc. 0,33L
Nordic Tonic 0,2L
Source Ginger Ale 0,2L
Source Ginger Beer 0,2L
Source Bitter Lemon 0,2L

COFFEE

Greek coffee
Freddo espresso
Freddo cappuccino
Espresso
Cappuccino
Latte macchiato
Frappe

MILKSHAKES

Vanilla / chocolate / banana etc.

BEER

Mythos Draft - 0,4L
Mythos Radler - 0,33L
Fix Anef - 0,33L
Estrella inedit Damm - 0,75L
Delphi Dark - 0,33L
Blanc 1864 - 0,33L
Corona - 0,35L
Mc Farland - 0,33L
Erdinger - 0,5L
Grimbergen Blanche - 0,33L
Cretan Kings Lager - 0,33L
Magners cider - 0,5L
Somersby apple cider - 0,33L
Somersby watermelon - 0,33L

WATER

Avra 1L
S. Pellegrino 0,75L
Aqua panna mineral water 0,75L



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. Crustaceans 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