



THE

BEACH HOUSE

FOOD



Sandwiches

Club sandwich with chicken, smoked ham, bacon, egg,
cheddar cheese, iceberg lettuce and mayonnaise

19€

Ham and gouda cheese toast

10€

Beef burger in brioche bun with truffle mayonnaise, iceberg lettuce,
smoked cheese, caramelised onions and tomato

23€

Chicken burger in brioche bun with crispy chicken,
horseradish mayonnaise and coleslaw salad

22€



Sandwiches

Shrimp tacos with jalapeño mayonnaise
and chopped tomato salad

DF 22€

Tempeh burrito with almond cheese, beetroot,
spearmint, avocado and spicy tomato marmalade

H V VG DF 22€

Chicken gyros with curry mustard sauce,
chopped Greek salad and "perek" pie

DF 20€

Pork gyros with Greek yoghurt,
chopped Greek salad and "perek" pie

20€



Salads

Caesar salad with iceberg lettuce, grilled chicken and bacon

18€

Cherry tomato salad with local cucumber, samphire, Seliani feta cheese,
Cretan olive oil rusk, Cretan olives, pickled pepper and vinaigrette

VG SF 19€

Quinoa salad with corn, cherry tomatoes, edamame beans,
baby gem lettuce, spearmint, avocado, hazelnuts and goji berries

H V VG GF DF 19€



Desserts

Baked cheesecake with forest fruits

VG 12€

Lemon tart with forest fruit coulis

VG 12€

Chocolate and tahini fudge with dates and vanilla almond milk ice cream

H V VG DF 12€

Panna cotta with raspberry coulis and coconut flakes

H V VG DF 12€

Seasonal fruit slices

H V VG GF SF DF NF 12€

Ice cream and sorbet selection (one scoop)

VG 5€



WINE & BEVERAGES



Wine By The Glass

SPARKLING

Veuve Clicquot Brut Yellow Label Pinot Noir, Meunier, Chardonnay, Champagne, France	25€
Drappier Carte d'Or Pinot Noir, Meunier, Chardonnay, Champagne, France	19€
Veuve Clicquot Ponsardin Brut Rosé* Pinot Noir, Meunier, Chardonnay, Champagne, France	30€
Drappier Brut Rosé* Pinot Noir, Champagne, France	24€
Akakies Rosé Kir-Yianni Estate, Xinomavro, Macedonia, Greece	14€
La Farra Prosecco DOC La Farra Estate, Glera, Treviso, Italy	13€
Moscato d' Asti Muray Beppe Marino, Moscato, Piemonte, Italy	11€

WHITE

Dafnios Douloufakis Winery, Vidiano, Crete, Greece	10€
Apla Oenops Wines, Assyrtiko, Malagousia, Roditis, Macedonia, Greece	14€
Alpha Estate Malagousia Alpha Estate, Malagousia, Macedonia, Greece	14€
La Farra Pinot Grigio La Farra Estate, Pinot Grigio, Veneto, Italy	14€
Santa Digna Reserva Sauvignon Blanc Miguel Torres, Sauvignon Blanc, Central Valley, Chile	15€

* Not included in the Residents' Club



Wine By The Glass

ROSÉ

Lyrarakis Rosé Lyrarakis Wines, Liatiko, Merlot, Crete, Greece	10€
Merlot Rosé Domaine Costa Lazaridi, Merlot, Macedonia, Greece	15€
Marius Rosé Michel Chapoutier, Syrah, Grenache, Pays d'Oc, France	13€
Techni Alipias Rosé Wine Art Estate, Syrah, Macedonia, Greece	11€
Apla Rosé Oenops Wineç, Xinomavro, Limniona, Mavroudi, Macedonia, Greece	14€
L'Esprit du Lac Kir-Yianni Estate, Xinomavro, Macedonia, Greece	13€

RED

Kotsifali Lyrarakis Wines, Kotsifali, Crete, Greece	10€
Alpha Estate Xinomavro Single Vineyard "Hedgehog" Alpha Estate, Xinomavro, Macedonia, Greece	14€
Domaine Hatzimichalis Domaine Hatzimichalis, Cabernet Sauvignon, Central Greece	14€
G.D. Vajra Dolcetto d'Alba G.D. Vajra, Dolcetto, Piemonte, Italy	13€



Beers

Mythos 0,33lt	6€
Mythos Ice 0,33lt	7€
Fix 0,33lt	6€
Mythos draught 0,4lt	7€
Carlsberg 0,33lt	7€
Guinness Irish dry stout 0,33lt	8€
Warsteiner 0,33lt	8€
Erdinger 0,5lt	9€
Corona 0,33lt	8€
Stella Artois 0,33lt	8€
Fix non-alcohol 0,33lt	6€



Non-Alcoholic Cocktails

Gin & Tonic	10€
Negroni	10€
Frozen Colada	10€
Dark & Stormy	10€

Kids Non-Alcoholic Cocktails

Cucumber Martini	15€
Virgin Collins	15€
Strawberry Caipirinha	12€
Star Martini	12€



Beverages & Juices

Coca-Cola	5€
Sprite	5€
Fanta (Lemon / Orange)	5€
Tonic Water	5€
Three Cents Pink Grapefruit Soda	6€
Three Cents Aegean Tonic	6€
Three Cents Lemon Tonic	6€
Three Cents Ginger Beer	6€
Somersby Cider 0,33lt	7€
Mineral Water 1lt	6€
Evian 0,75lt	9€
Sparkling Water 0,33lt / 1lt	5€ / 6.5€
S.Pellegrino 0,25lt / 0,75lt	6€ / 9€
Perrier 0,33lt	6€
Fresh Seasonal Fruit Juice	7€
Fresh Orange Juice	7€
Fresh Grapefruit Juice	7€
Fruit Juice Carton	4€



Daios Juices

Power Boost Pear, broccoli, cucumber, basil and lime	10€
Hangover Retreat Beetroot, raspberries, cherries, coconut and honey syrup	10€
Green Detox Green apple, cucumber, celery, spinach and kiwi	10€
Summer Energizer Yellow grapefruit, strawberry, ginger and red apple	10€
Sunshine Karma Orange, passion fruit, carrot and mint	10€
Citrus Detox Pink grapefruit, lime, pineapple and agave nectar	10€



Coffee & Tea

Cold Frappé	5.5€
Espresso	5€
Double Espresso	5.5€
Cappuccino	6€
Double Cappuccino	7€
Greek Coffee	5€
Irish Coffee	8€
Hot / Cold Chocolate	5.5€
Tea / Iced Tea	5.5€

H

Healthy / Gesund / Sain

V

Vegan / für Vegan / Végétalien

VG

Vegetarian / für Vegetarier / Végétariens

GF

Gluten free / Glutenfrei / Sans gluten

SF

Soy free / Sojafrei / Sans soja

DF

Dairy free / Milchfrei / Sans produits laitiers

NF

Nut free / Nussfrei / Sans noix

You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if preferred, we can prepare a substitute dish for you.

All courses may contain traces of wheat, barley, rye or triticale.

Market Inspection Representative: George Brilakis

Prices include all legal taxes and service charges.

Customers may refuse to pay if the restaurant does not issue a valid tax receipt or invoice for their purchase(s).