

TOKIMA

BEACH CLUB

DINNER | MENU

STARTERS

BEEF CARPACCIO

with rocket, pine nuts and Graviera,
a hard cheese from Naxos

SMOKED SALMON

with wasabi, basil and lime

COPPA SHRIMP

with honeydew melon and port wine

SWORDFISH CARPACCIO

with aroma from the Aegean Sea

VITELLO TONNATO

sliced veal, tuna dressing
with capers

SMOKED EGGPLANT

with caramelised eel

BOTTARGA BRUSCHETTA

freshly baked bread with fish roe

STUFFED CALAMARI

with aromatic herbs and feta cheese
on Taramar puree

GAVROS

anchovies stuffed with cheese and
spices in spicy tomato sauce

FRIED MUSSELS

with tartar from ouzo

SALADS

TO KIMA GREEK SALAD

with juicy cherry tomatoes,
olives and crumbly feta

TABBOULEH SALAD

with fresh mint, tomatoes,
lemon and Greek olive oil

TEMPURA SHRIMP SALAD

with greens and
a spicy sauce

BABY SPINACH SALAD

with feta cheese, sesame dressing
and a crispy crust

QUINOA SALAD

with roasted peppers, parsley
olives, crumbled feta cheese
and fresh lemon juice

PASTA

SHRIMP PAPPARDELLE

with spinach and anise

LINGUINI POMODORO

with fresh cherry tomatoes
and Parmesan cheese

PASTA

SKIUFICHTO

homemade pasta and tomato confit
with mushrooms and salami
from Lefkada island

BLACK RISOTTO

with squid and lemon zest

SEAFOOD PASTA

with clams, mussels, lobster
for 2 persons

FROM THE GRILL

CATCH OF THE DAY / FROM THE GRILL

LOBSTER

TUNA TAGLIATA

with grilled chicory

BEEF TAGLIATA

with salt-roasted vegetables

TOMAHAWK BLACK ANGUS

for 2 persons
1100 gr / USA

T-BONE STEAK DRY AGED

500 gr / France

FROM THE GRILL

RIB EYE BLACK ANGUS

300 gr / USA

BEEF FILET BLACK ANGUS

250 gr / USA

LAMB CHOPS

with homemade fries

ROAST LEG OF LAMB

with oven-baked potatoes

PORK CHOP MARINATED WITH HONEY

with oven-baked potatoes

SPARE RIBS

marinated in homemade BBQ Sauce
300 gr

BONE-IN CHICKEN BREAST

with grilled mixed vegetables

SIDES

Warm pita bread
Garlic focaccia
Homemade fries
Oven-baked potatoes
Chickpeas
Steamed or grilled mixed vegetables
Grilled chicory
Grilled green asparagus

EXTRAS

BBQ sauce / Green pepper sauce / Fresh
herb gremolata / Thermidor

MAINS

SWORDFISH TO KIMA

with capers, olives, fennel and
olive-lemon dressing

ROASTED CHICKEN

slow-cooked chicken with celery,
spinach and mushrooms

CHEEK OF BEEF

with local spices, baby potatoes
and rosemary

WILD BOAR

with apple puree, mango chutney
and mixed veggies

ANATOLIAN LAMB

with sage, served with a
fresh garden salad

PRIME CUT BURGER

Angus beef, served with fresh garden
salad and homemade fries

TUNA BURGER

Yellowfin, served with fresh
garden salad and homemade fries

SWEETS

BAKLAVA

sweet pastry made of layers of filo,
filled with walnuts and sweetened
with honey cinnamon syrup

CHOCOLATE MOUSSE

with orange and herbal
spices sorbet

CHEESE CAKE

with white chocolate and
red berries

CHOCOLATE FONDANT

with vanilla ice cream

PROFITEROLE AU CHOCOLAT

with bitter chocolate, caramelised
nuts and vanilla ice cream

SORBET

different flavours each day,
please ask your waiter

SEASONAL FRUIT PLATTER