

TOKIMA

BEACH CLUB

DINNER | MENU

STARTERS

STUFFED CALAMARI

with aromatic herbs and feta
cheese on tarama purée

14

DRUNKEN OCTOPUS

on fava beans with
caramelized onions

13

BEEF CARPACCIO

with rocket, pine nuts
and Graviera cheese

15

BETROOT CARPACCIO

with baby leaves,
walnuts, lemon and aioli dip

12

SHRIMP SAGANAKI

with flavors from Kos

13

TZATZIKI

with fresh pita bread

5

BOUREKAKIA

Filo pastry, cheese and pastrami

10

KIOUNEFE

Fried Kataifi pastry with melted
cheese and pistachio

14

SALADS

GREEK SALAD

with juicy cherry tomatoes, olives, bell peppers and crumbled feta cheese

8

LIKE A CAESAR'S SALAD

Chicken, fresh garden greens, Parmesan cheese, croutons in homemade Caesar's dressing

12

FRUITS N' NUTS

Fresh garden greens, seasonal fruits, roasted hazelnuts, pine nuts, Graviera cheese and light dressing

11

BABY SPINACH SALAD

with feta cheese, sesame dressing and a crispy crust

9

QUINOA SALAD

with roasted bell peppers, parsley, honey and fresh lemon juice

9

PASTA & RISOTTO

GIOUVETSI

Homemade pasta with seafood
and fennel

18

LINGUINE POMODORO

with fresh cherry tomatoes
and Parmesan cheese

11

SKIUFICHTO

Homemade pasta with zucchini
and lemon

14

BLACK & WHITE RISOTTO

with squid and lemon

16

FROM THE GRILL

BEEF TAGLIATA

with roasted vegetables

16

HOT STONE RIB EYE BLACK ANGUS

300gr / USA

45

BLACK ANGUS TENDERLOIN

with seaweed butter

180g · 34 / 250g · 45

IBERICO PORK CHOP

with oven-baked potato

20

ANATOLIAN LAMB

with oven-baked potato and sage

18

PRIME CUT BURGER

Angus beef patty, served with fresh garden
salad and homemade fries

18

SIDES

Warm pita bread	3
Garlic focaccia	4
Homemade fries	3
Oven-baked potatoes	4
Grilled mixed vegetables	4
Grilled green asparagus	7

SAUCES

BBQ sauce / Black pepper sauce / Fresh herb gremolata	3
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M A I N S

DAY'S CATCH FILET

with fennel puree

18

FREE-RANGE CHICKEN

sautéed chicken breast served
with spinach and mushrooms

14

VEAL

braised in its own juice
with local spices and served
with baby potatoes

19

HOMEMADE PIZZA

Margherita, Parmigiano,
Bacon, Vegetables

SWEETS

LERIAN PATSAVOUROPITA

Sweet filo pastry,
filled with orange and syrup

8

HOMEMADE BAKLAVA

Sweet filo pastry, filled with
pistachio and kamaki, sweetened
with honey cinnamon syrup

8

VANILLA FLAN

with blueberry compote

10

PROFITEROLE AU CHOCOLAT

with bitter chocolate,
caramelized almonds and
vanilla cream

12

SWEET EGGPLANT

with chocolate, tonka and
pistachio ice cream

10

CHOCOLATE FONDANT

12

FRESH SEASONAL FRUITS

12

SORBET

Different flavors each day,
please ask your waiter

8

