

## AMANZOE POOL

The pool menu at Amanzoe showcases a blend of regionally inspired Mediterranean dishes with an emphasis on simplicity and flavor, a pursuit supported by the passion of the team, inspired by the vision of our Chefs. At Amanzoe we mostly use organic vegetables from our gardens and products from responsible farms.



"Kali Oreksi" Bon appetit

Dimitrios Melemenis, Executive Chef

## Appetizers

**Charcoal-grilled, Smoked Eggplant**      
Sheep Yogurt | Tahini Sauce 17

**"Koilada" Shrimp Tartar**    
Bottarga Mousse | Lime Dressing | Rice Cracker 27

**Griddled "Halloumi" Cheese from "Timios Stavros" Monastery**    
Garden Vegetables | Sweet Lemon Puree | Local Herbs "Chimichurri" | Whole wheat Pita Bread 21


**Traditional Italian "Arancini"**   
Wild Mushroom | "Mozzarella" Cheese | Tomato Sauce with Basil 19



**Angus Beef Carpaccio**   
Crushed Avocado Salsa | Garlic-Parmesan Croutons 29




**Chicken Satay**   
Pineapple-Cilantro Salsa 21




## Salads

**Salt-roasted Beets and Roots**    
Pistachio | Chicory | Raspberry Vinaigrette 24

**Arugula and Valerian salad with Pear and Prosciutto**   
Gorgonzola | Caramelized Walnut | Honey Mustard-Tarragon Dressing 27

**Quinoa and grilled Corn-Fed Chicken Salad**    
Mixed Salad Leaves | Avocado | Colorful Cherry Tomatoes | Grilled Corn | Thyme Honey-Sesame Dressing 27

**Traditional Greek Salad with Kalamata Olives**     
Organic Tomatoes | Cucumber | "Feta" Cheese | Green Bell Peppers | Red Onion | Oregano 25

**Mixed Pulses Salad with Baby Spinach**     
Orange Segments | Sun-dried Tomato | Red Onion | Orange-Honey Vinaigrette 23

## Grilled Cheese Sandwiches

### AMANZOE Chicken Club Sandwich

Chicken | Crispy Bacon | Cheddar Cheese | Omelet | Lettuce | Tomato | Basil Mayo 24  
Served with hand-cut French Fries and homemade Plum Ketchup on the side

### Peanut Butter, Banana, Bacon and Chives 21

### Dried Fig, Smoked Chicken and Arugula 21

\*Prepared with our Cheese mix and homemade Sourdough Bread

## Main Courses

### Fillet of Salmon Teriyaki

Sesame Vegetables Stir-fry 37

### Pappardelle with Zucchini Ribbons and Lemon

Basil | Lemon Zest | Garlic | Extra Virgin Olive Oil 23

### Beef Tenderloin "Straccetti"

Arugula | Garlic | Sun-Dried Tomato | Kalamata Olives | Balsamic Vinegar | Extra Virgin Olive Oil 59

### Tagliatelle with hand-cut Beef Ragout "Bolognese"

Kale-Sage Pesto | Parmesan Cheese 28

### Falafel Burger

Beetroot Slaw | Pickled Beetroot | Yoghurt-Tahini 28

### Grilled Fish Fillets from the catch of the day

Steamed Organic Vegetables from our Garden | Boiled Wild Herbs "Horta" | "Ladolemono" Dressing 37

### Black Angus Cheeseburger with Crispy Smoked Bacon

220gr Beef patty | Cheddar Cheese | Chinese Cabbage | Tomato | Red Onion | Pickled Gherkins | Basil Mayo 32  
Served with hand-cut French Fries and homemade Plum Ketchup on the side

## Desserts

### Sliced Seasonal Fruits and Fresh Berries 17

### Milk Chocolate and Pear Mousse Cake

Pecan Nuts 15

### Cherry Cheesecake

Almond Flakes 14

### Selection of homemade Ice Cream

Vanilla | Chocolate | Pistachio | | Banana | Cinnamon 5

### Choice of homemade Sorbet

Raspberry & Strawberry | Coco-Lime | Peach | Lemon | Mango | Mandarin 5

 Vegetarian Options  Healthy Options  Contains nuts  Gluten free

The establishment is obliged to maintain printed complaint forms at a special location near to the exit.  
Customer is not obliged to pay if the notice of payment has not been received.

Market Responsible Inspector:  
Yannis Mourtikas

Menu items may contain traces of nuts