AOLOS

MEZZE

MEDITERRANEAN WEDGE Upon Request
Iceberg lettuce, crispy pancetta, gorgonzola, creamy Greek yogurt-dill dressing

CHARCUTERIE & CHEESE BOARD
Chef's selection of cured meat & cheese, fruit compote, cornichons, whole grain mustard, grilled ciabatta

GREEK VILLAGE SALAD Upon Request
Tomatoes, cucumbers, red onions, peppers, capers, Kalamata olives, Feta, olive oil, red wine vinegar, oregano

SPANAKOPITA
Spinach, herbs, wild greens, Feta cheese

TOMATO SOUP
Basil, cream, olive crostini

APPLE & ROASTED CAULIFLOWER
Bay greens, lemon-wine poached apple, pickled onion, creamy hummus, honey-apple vinaigrette, toasted baguette

GRILLED OCTOPUS
Chickpea salad, oregano, lemon dressing, micro greens, smoked paprika oil

BIG PLATES

SLOW BRAISED PRIME BEEF SIGNATURE DISH
Beef tenderloin morsels, sundried tomato, olives, mushrooms, root vegetables, rich red wine sauce, potato purée, thyme

HERB ROASTED CHICKEN SUPREME
Roasted squash, Provençal tomatoes & pan gravy

PENNE PASTA PRIMAVERA
Mixed roasted mushrooms, grilled vegetables, Marsala mushroom cream sauce

PAN-SEARED MEDITERRANEAN SEA BASS
Grilled vegetables, garlic confit, parsley potatoes, olive oil, lemon-sage butter, pine nuts

PROVENÇAL FISH STEW
White fish fillet, shrimp, mussels, squid, fennel, leeks, celery, tomato-saffron broth, garlic bread

GREEK ORZO BAKE VV
Grilled Premium Plant-Based Hungry Planet® meat kebab, harissa glaze, tabbouleh, grilled pita

GRILLED LAMB CHOPS
Sautéed zucchini rondels, creamy orzo, blistered cherry tomatoes, garlic confit, rosemary jus

DESSERTS

BAKLAVA
Layered pastry, caramelized honey nuts, saffron quenelle cream, cinnamon sweet syrup

CITRUS OLIVE OIL CAKE
Orange salad, rosemary, Frangelico Chantilly

CHOCOLATE FLOURLESS TART
Heart of palm cream, white chocolate mousse

BALANCED LIFESTYLE
Healthier preparations and lower calorie counts

GLUTEN-FREE Can be prepared gluten free

LACTOSE-FREE Can be prepared lactose free

VEGETARIAN VEGAN

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems. Our Chefs proudly partner with local farmers and artisans to source quality, fresh-picked ingredients.