





THE

BEACH HOUSE

FOOD



Sandwiches

Club Sandwich

Smoked ham, bacon, cheddar cheese,
chicken, egg mayonnaise, fries

25€

Toast

Ham, gouda cheese, fries

SF

16€

Beef Burger

Potato bun, Pommery mayonnaise, iceberg lettuce,
cheddar cheese, grilled onion, bacon chutney, fries

30€

Falafel Tacos

Pico de gallo, vegan mayonnaise, coriander

VG DF NF KĒPOS

21€

Chicken Gyros

Curry-mustard sauce, chopped Greek salad, pita bread, fries

24€



Salads

Caesar Salad

Iceberg lettuce, grilled chicken, bacon, parmesan cheese

22€

Cherry Tomato Salad

Local cucumber, feta cheese, Cretan olive oil rusk,
Cretan olives, pickled pepper, samphire, vinaigrette

VG SF KĒPOS

22€

Quinoa Salad

Corn, cherry tomatoes, edamame beans, baby gem lettuce,
spearmint, avocado, hazelnuts, raisins

V GF DF KĒPOS

24€



Yakitori & Donburi

Momo Yakitori

Cornfed chicken leg meat, green onion

DF KĒPOS

22€

Ichibo Yakitori

Picanha beef, Carribean sauce, pico de gallo

KĒPOS

30€

Seabass Donburi

Brown sushi sticky rice, coconut sauce, local greens, spring onion, chilli

GF DF KĒPOS

26€

Nasu Robatayaki Donburi

Grilled aubergine, crispy kale, kimchi, sesame, pickled vegetables, nori

VG KĒPOS

20€

All yakitori skewers include two pieces and are served with pita bread



Desserts

Lemon Jar 3.14

raspberry crumble, lemon curd, vanilla ice cream

GF NF KĒPOS

17€

Banoffee

Hazelnut crumble, caramelised white chocolate,
banana compote, vanilla ice cream

VG

17€

Sliced Fruits

Selection of seasonal sliced fruits

V GF SF DF NF KĒPOS

14€

Ice cream and sorbet selection (one scoop)

VG

6€



WINE & BEVERAGES



Wine By The Glass

CHAMPAGNE & SPARKLING WINES

Veuve Clicquot Brut Yellow Label Pinot Noir, Meunier, Chardonnay, Champagne, France	35€
Drappier Carte d'Or Pinot Noir, Meunier, Chardonnay, Champagne, France	30€
Veuve Clicquot Ponsardin Brut Rosé* Pinot Noir, Meunier, Chardonnay, Champagne, France	40€
Drappier Brut Rosé* Pinot Noir, Champagne, France	35€
Akakies Rosé Kir-Yianni Estate, Xinomavro, Macedonia, Greece	18€
La Farra Prosecco DOC La Farra Estate, Glera, Treviso, Italy	18€
Moscato d'Asti Truffle Hunter Leda, Moscato, Piemonte, Italy	16€

WHITE

Vidiano Amargiotakis Winery, Vidiano, Crete, Greece	14€
Ktima Gerovassiliou Ktima Gerovassiliou, Assyrtiko, Malagousia, Macedonia, Greece	18€
Alpha Estate Malagousia Alpha Estate, Malagousia, Macedonia, Greece	18€
La Farra Pinot Grigio La Farra Estate, Pinot Grigio, Veneto, Italy	16€
Black Cottage Two Rivers Winery, Sauvignon Blanc, New Zealand	18€

** Not included in the Residents' Club*



Wine By The Glass

ROSÉ

Rosé Kotsifali Queen Lyrarakis Wines, Kotsifali, Crete, Greece	12€
Driopi Rosé Ktima Driopi, Agiorgitiko, Peloponnese, Greece	17€
Techni Alipias Rosé Wine Art Estate, Syrah, Macedonia, Greece	17€
Alpha Estate Rosé Alpha Estate, Xinomavro, Macedonia, Greece	18€
Moreau Rose J.Moreau & Fils, Grenache, Syrah, Cinsault, Bourgogne, France	15€

RED

Kotsifali Lyrarakis Wines, Kotsifali, Crete, Greece	14€
Alpha Estate Xinomavro Single Vineyard "Hedgehog" Alpha Estate, Xinomavro, Macedonia, Greece	17€
Deux Collines Tselepos Wines, Cabernet Sauvignon, Merlot, Kolliniatiko, Peloponnese, Greece	18€
Valpolicella Superiore Zenato Azienda Vitivinicola, Corvina, Rondinella, Corvinone, Veneto, Italy	18€



Beers

Mythos 0,33lt	9€
Mythos Ice 0,33lt	9€
Mythos draught 0,4lt	10€
Fix 0,33lt	9€
Fix non-alcohol 0,33lt	9€
Carlsberg 0,33lt	10€
Guinness Irish dry stout 0,33lt	10€
Franziskaner 0,5lt	14€
Corona 0,33lt	10€
Corona Cero Alcohol Free	9€
Stella Artois 0,33lt	10€
Dathènes 0,33lt	9€
Nissos Greek Island Pilsner 0,33lt	10€
Nissos all Day Organic gluten-free 0,33lt	10€
Loco Herbal American Pale Ale with Corphes organic herbs 0,75lt	29€
Kasta Handcrafted New Zealand Amber Ale 0,33lt	12€
Somersby Cider 0,33lt	9€



Non-Alcoholic Cocktails

Gin & Tonic	15€
Negroni	15€
Frozen Colada	15€
Dark & Stormy	15€



Kids Non-Alcoholic Cocktails

Cucumber Martini	14€
Virgin Collins	14€
Strawberry Caipirinha	14€
Star Martini	14€



Beverages & Juices

Coca-Cola (Regular / Light / Zero / Zero Sugar Zero Caffeine)	6€
Sprite	6€
Fanta (Lemon / Orange)	6€
Tonic Water	6€
Fever Tree Pink Grapefruit Soda	8€
Fever Tree Mediterranean Tonic	8€
Fever Tree Ginger Beer	8€
Fever Tree Cucumber Tonic	8€
Mineral Water 1lt	7€
Evian 0,75lt	12€
Sparkling Water 0,33lt / 1lt	6€ / 8€
S.Pellegrino 0,25lt / 0,75lt	7€ / 10€
Fresh Seasonal Fruit Juice	10€
Fresh Orange Juice	9€
Fresh Grapefruit Juice	9€
Fruit Juice Carton	6€



Daios Juices

Power Boost	15€
Pear, broccoli, cucumber, basil and lime	
Green Detox	15€
Green apple, cucumber, celery, spinach and kiwi	
Summer Energizer	15€
Yellow grapefruit, strawberry, ginger and red apple	
Sunshine Karma	15€
Orange, passion fruit, carrot and mint	
Citrus Detox	15€
Pink grapefruit, lime, pineapple and agave nectar	



Coffee

ESPRESSO BAR

Espresso	7€
Double Espresso	8€
Americano	7€
Freddo Espresso	9€
Espresso On Ice	7€



Coffee

MILKY BAR

Cappuccino	8€
Double Cappuccino	9€
Flat White	8€
Latte	8€
Iced Latte	8€
Freddo Cappuccino	9€

DAIOS COVE BEVERAGES

Cold Brew (Bottle)	10€
Greek Ibrik Coffee (Single / Double)	7€
Daios Irish Coffee	12€
Chocolate (Hot / Cold)	7€



Tea Selection

BLACK TEA

English Breakfast	7€
Earl Grey	7€
Decaffeinated Ceylon Tea	7€

GREEN TEA

Jasmine Green Tea	7€
Pure Green Tea	7€

ICED TEA

Corphes Botanical Mountain Tea - Lemon Verbena	8€
Corphes Botanical Mountain Tea - Sage	8€



Nutrition Symbols

KĒPOS

Wellness dish

V

Vegan / αυστηρά χορτοφαγικό

VG

Vegetarian / χορτοφαγικό

GF

Gluten free / χωρίς γλουτένη

SF

Soy free / χωρίς σόγια

DF

Dairy free / χωρίς γαλακτοκομικά

NF

Nut free / χωρίς ξηρούς καρπούς

KĒPOS wellness

Our talented chefs at Daios Cove team up with our Kēpos wellness experts to organically blend succulent creations with a focus on wholesome goodness. Dishes are designed to bring balance and restore digestive health with local recipes full of nutrients, low sugar and reduced calories based on quintessential Mediterranean cuisine.

Enjoy a gastronomy experience to nourish, fuel and inspire you.

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: Antonis Bousdoglou

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).

