

“Located by Almaza Bay Beach, Sachi Almaza’s key focus is the bounty of the sea. The menu is inspired by the Mediterranean coast and the rugged environment of the North Coast, celebrating the simple pleasures in life: friends, food, and fun.”

#CHILDOFJOY

BREAKFAST

SERVED FROM 10AM TILL 1PM

Toasts & Sandos

YUZU AVOCADO TOAST 410
Cream Cheese, Feta Crumble

SMOKED SALMON TOAST 570
Sour Cream and Chives

EGG BURGER 480
Smashed Beef Patty, Omelette

HALLOUMI PANINI 425
Pesto Sauce

CLUB CHICKEN SANDO 595
Fried Chicken, Bacon, Omelette, Cheddar

Sachi Breakfast

POACHED EGG SAGANAKI 340
Feta Crumble, Tomato Sauce

EGGS BENEDICT
Miso Hollandaise, English Muffin
✕ Candied Beef Bacon **390**
✕ Smoked Salmon **420**

TORTILLA OMELETTE 320
Avocado and Parmesan

SACHÍ BREAKFAST PLATTER 480
Two Eggs of Choice, Potato Fritters,
Mushrooms and Bacon

FOUL PLATTER 280
Onions and Tomato Mix, Roasted Pine Nuts

Sweet Tooth

BUTTERMILK PANCAKES, Chocolate Sauce 480

FRENCH TOAST, Crème Anglaise 375

MAPLE PUDDING, Chia Seeds, Seasonal Fruits, Greek Yogurt 320

All Prices are Inclusive of %12 Service Charge and VAT

LUNCH & DINNER

SERVED FROM 1PM

From The Sea

CEVICHE

SEA BASS, Jalapeño Sauce **620**

SEA BREAM, Truffle Lemon Sauce **670**

SALMON, Coconut Leche de Tigre **670**

CEVICHE PLATTER (To Share) **1900**
Sea Bass, Sea Bream and Salmon

WHOLE SEABREAM SASHIMI (To Share) **1600**

Sauces

✕ Orange Soy

✕ Harissa

✕ Truffle Soy

SALMON TARTARE **760**

Avocado, Basil Oil

OCTOPUS CARPACCIO **550**

Lemon Dressing, Yuzu Mayo

SLICED SEA BASS **575**

Chili Yogurt, Basil Pesto

SALMON TATAKI **675**

Octo Sauce, Coriander

POACHED SHRIMP **680**

Lemon Garlic Dressing

Maki Rolls

FRIED EBI, Avocado, Teriyaki Mayo **555**

CRISPY SALMON, Fried Nori, Avocado and Cucumber **620**

FLAMED CRAB, Spicy Mayo, Avocado and Pickled Peppers **490**

TRUFFLED TUNA, Avocado, Crispy Rice **570**

SHRIMP RELISH, Crab, Cream Cheese And Mayo **490**

All Prices are Inclusive of %12 Service Charge and VAT

Starters

SACHÍ FRIES 250

Hand-Cut Potato Chips, Parmesan

BEEF TATAKI 790

Sweet Soy, Mushroom

GRILLED SHRIMP 750

Tomato Beurre Blanc

CRISPY FLATBREAD 780

Beef Carpaccio, Mushroom Duxelles, Rucola, Parmesan

FRIED FETA 570

Fig Jam, Walnuts

SLICED BEEF 1200

Miso Sauce

MUSHROOM ARANCINI 540

Fried Risotto Croquettes Filled With Mozzarella, Truffle Mayo

SHRIMP TEMPURA 780

Spicy Teriyaki Mayo

FRIED OCTOPUS 795

Al Pastor, Coriander Mayo

CALAMARI 620

Tzatziki

BEEF EMPANADA 560

Chimichurri Sauce, Parmesan

MUSHROOM BURGER 640

Cheese, Mushroom Duxelles, Truffle Mayo

Salads

GREEK QUINOA SALAD, Feta, Onions, Pomegranate, Black Olives **520**

GREEN SALAD, Caramelized Walnuts, Apples, Parmesan **485**

SHRIMP SALAD, Cabbage Mix, Peanuts **675**

CAPRESE SALAD, Mozzarella Chunks, Mix of Tomatoes, Rucola, Pesto **585**

All Prices are Inclusive of %12 Service Charge and VAT

Mains

FILET MIGNON 2100

Imported Beef Tenderloin, Sauce Of Your Choice
✕ Green Peppercorn
✕ Truffle Mayo

SALMON STEAK 1450

Yogurt Tahini

SEA BASS STEAK 1150

Miso Beurre Blanc

RIGATONI ALLA NORMA 645

Tomato Sauce, Caramelized Eggplant

SAFFRON LINGUINE 940

Shrimp, Sea Bass and Saffron Cream

SIDE DISHES

TURMERIC RICE 210

LIME CORIANDER RICE 210

POTATO PURÉE 240

ROASTED MUSHROOMS 260

Mains to Share

CHATEAUBRIAND 4800

Imported Beef Tenderloin (600g)
Roasted Vegetables with Two Sauces:
Green Peppercorn, Truffle Mayo

WHOLE SEA BASS 3100

Grilled, Turmeric Rice & Sauce Of Your Choice
✕ Miso Beurre Blanc
✕ Limone

SACHÍ'S SEAFOOD PAELLA 2900

Shrimp, Octopus, Calamari, Sea Bass, Bisque Sauce

SHRIMP SPAGHETTI 1850

Chili Tomato Sauce, Basil Oil and Stracciatella

Kids

FRIED CHICKEN 310
RIGATONI ALLA NORMA 310

Desserts

CHOCOLATE SOUFFLÉ 480
Hazelnut Ice Cream, Caramel Sauce

PISTACHIO FONDANT 430
White Chocolate, Pistachio, Vanilla Ice Cream

BASQUE CHEESECAKE 480
Tahini and White Chocolate Sauce, Almonds

COOKIES & ICE CREAM SANDO 480
Milk Chocolate Sauce

STICKY DATE PUDDING 390
Caramel Sauce, Vanilla Ice Cream

FRUIT PLATTER (To Share) 950
Lemongrass Crème Brûlée, Seasonal Fruits