



MAIN
MENU


STARTERS

NEW Chargrilled Baby Calamari	24
Grilled calamari served with marinated summer vegetables, balsamic vinegar & eggplant mousse with miso	
Prawn & Mushroom Gyoza	16
Steamed & lightly seared dumplings filled with prawns & mushrooms, served with sesame-soy sauce	
NEW Cyclades Saganaki	24
Shrimp cooked in a spicy sauce with ouzo, feta & fresh basil	
Spiced Garlic Prawns	20
Sautéed prawns with roughly chopped fresh chili & garlic, served with quinoa-basmati rice	
Sesame Crust Feta Parcel	14.50
Honey-dressed Ipiros feta wrapped in sesame seeds	
Chargrilled Octopus (230g)	28.50
Chargrilled octopus served with Santorini fava, smoked aubergine, shallot confit & herb oil	
Aegean Flavours	18
<i>For two persons</i> Beetroot taramas, hummus, tirokafteri, smoked aubergine & Santorini fava with capers, served with freshly baked Thessaloniki koulouri & mixed leaf side salad, topped with feta	

SOUP

Soup of the day	10
<i>Please ask your waiter for the soup of the day</i>	

COLD/RAW

Fresh Oysters	6pcs 30 12pcs 58
<i>Fine de Claire No.2</i> With coriander, ginger & ponzu sauce	
NEW Sea Treasures Platter	140
Tuna with lime & ponzu, salmon with passion fruit, crab salad, fine de claire oysters, seabass ceviche	
Seabass Ceviche	22
Peruvian-style ceviche marinated in leche de tigre, with aji amarillo peppers, sweet potatoes, red onions, cherry tomatoes, edamame & fresh coriander leaves	
Salmon Tartare	22
With ikura caviar, ginger, ponzu, sesame, chives & cucumber-lime sorbet	
NEW USDA Beef Tartare	27
with Parmesan Potato Cake Beef fillet tartare with truffle essence, served with parmesan potato cake	
NEW Beetroot Tartare 	16
Marinated beetroot with teriyaki sauce, guacamole cream, pecan, basil & mango 'yolk'	

SIGNATURE SALADS

Mango Duck	20
Crispy duck, fresh mango, baby rocket, radish, spring onion, sesame seeds, cherry tomatoes & sweet eel dressing	
Burrata Caprese	23
Fresh burrata, cherry tomatoes, fresh basil, extra virgin olive oil & house-made grissini	

SALADS

Fattoush V	14
Middle Eastern salad with lettuce, cherry tomatoes, cucumbers, crispy Lebanese pita, spring onion, radish, parsley & sumac, dressed with lemon juice & extra virgin olive oil	
Chicken Avocado & Egg	18
Chicken breast, avocado, boiled egg, baby gem lettuce, cherry tomatoes, blue cheese crumble, Thessaloniki koulouri croûtons & balsamic-honey dressing	
Goat's Cheese & Fig	18
Crispy green leaves, goat's cheese, figs, pomegranate, cherry tomatoes, walnuts & honey-mustard dressing	
Blueberry Avocado Quinoa	23
Fresh blueberries, avocado, quinoa, feta crumble, sweetcorn red onion, pistachios & lime-coriander dressing (Feta can be removed for V option)	
The Greek	15.50
Cherry tomatoes, cucumbers, Ipiros feta marinated in extra virgin olive oil, oregano, peppers, onions, capers, barley rusks & Kalamata olive oil	
BLT Caesar P	
Iceberg lettuce, cherry tomatoes, crispy bacon, parmesan flakes, homemade herb croûtons & our house Caesar dressing	
Plain	15
Chicken	17
Sautéed Prawns	19

SIGNATURE BURGERS

Truffle Brioche Burger (250g)	24
Angus beef burger infused with truffles in a brioche bun with iceberg lettuce, tomato, onion & truffle mayo, served with potato fries	
Sweet Potato and Quinoa Burger V	16.50
Sweet potato & quinoa patty with iceberg lettuce, onion marmalade & avocado-horseradish smash in a vegan bun, served with baby leaf salad & sweet potato fries	

FROM OUR WOOD OVEN

Bruschetta-style Wood Oven Pizza

Quattro Formaggi 'Bruschetta'	18
Mozzarella, taleggio, Spanish goat's cheese, scamorza, oregano & fresh basil on creamy base sauce	
Truffle Prosciutto 'Bruschetta'	20
Truffle prosciutto, chorizo mince, courgette, oregano, Spanish goat's cheese & mozzarella on tomato base sauce	
Smoked Salmon 'Bruschetta'	22
Smoked salmon on a Philadelphia cream cheese base, topped with Avruga caviar	

PASTA & RISOTTO

Seafood Spaghetti	29.50
Fresh mussels, prawns, scallops, calamari, garlic, chili, fresh basil & tomato sauce	
Spaghetti Aglio Olio e Peperoncino	16
Fresh spaghetti alla chitarra with garlic, chili, parsley & extra virgin olive oil	
Add Prawns	5
Spaghetti P	16
Fresh spaghetti with your choice of sauce: Ragù alla Bolognese, Napoletana or Carbonara	
Wild Mushroom Risotto	26
Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated Parmesan	
Seafood Risotto	29.50
Carnaroli rice cooked in shellfish stock with prawns, calamari, clams, octopus & dill, flavoured with herb blossom	

MAIN COURSES

FISH

Fish of the Day	<i>price per kg</i>	90
Ask your waiter for our catch of the day, served with roast potatoes & vegetables		
Seared Sea Bream Fillets		29
Served with celeriac purée, shimeji, pak choi & olive tapenade		
NEW Wild King Salmon		44
Served with celeriac purée, quinoa tabouleh & beetroot teriyaki sauce		
NEW Wild Aegean Grouper Fillet		37
Served with 'yemista' risotto, tomato & feta sauce, edamame & olive powder with oregano oil		
Baby Calamari Fritto		20
Served with remoulade sauce & homemade steak fries		

VEGAN

Vegetable Curry V		19
Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce, served with quinoa basmati rice		
Miso Aubergines V		19
Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus		

MEAT

USDA Prime Beef Fillet (250g)		50
Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus		
USDA Prime Rib-eye Steak (300g)		45
Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus		
Korean-Style (900g) Black Angus Cowboy Steak		85
<i>For two persons</i> A thick, bone-in rib eye steak marinated with Korean spices & served with sweet potato purée, broccolini & rainbow carrots		
Brazilian-Style 'Picanha Tacos' (600g)		70
<i>For two persons, sirloin cap</i> Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce		
Chicken Fillet (250g)		25
Chicken fillet, cooked sous vide, served with pearl barley & spinach pesto, pistachio parfait, baby gem & sweet corn		
Veal Schnitzel P		25
Served with baby potatoes sautéed, pancetta & onion, lightly pickled cucumber & onion salad		
Iberico Pork Chops (400g) P		32
Spanish Iberico pork chops, served with roasted baby potatoes, broccolini & mushroom sauce		
NEW Tandoori-Style Chicken Kebab		20
Chicken kebab with tandoori spices, served with cherry tomato salad, avocado cream, steak fries & naan flatbread		

SUSHI

SUSHI APPETIZERS

Edamame Beans V	10
Steamed soya beans sprinkled with a choice of sea salt or chili garlic sauce	
Sashimi Salad	26
Tuna, salmon, seabass, hamachi & prawn with mixed baby green leaves, cherry tomatoes, cucumber, tobiko & yuzu, sesame dressing	
Rock Shrimp	17
Tempura shrimp with sweet chili mayo, mixed baby leaf salad & ginger-soy dressing	
NEW Tempura Selection	26
Crispy calamari, shrimp & vegetables, served with sweet chilli-avocado cream	

SUSHI ROLLS

V-Gan V (8pcs)	17
Asparagus, pepper, spinach, ponzu, sesame seeds, avocado	
California (8pcs)	25
King crab, avocado, cucumber, Japanese mayo	
Salmon Avocado (8pcs)	21
Salmon, avocado, cream cheese, sesame seeds	
Spicy Tuna (8pcs)	25
Fresh tuna, crushed hazelnuts, tenkasu, spring onion, Japanese mayo, chili oil	
Ebi Tempura (8pcs)	19
Shrimp tempura, spicy mayo, asparagus, sesame seeds, tenkasu	

CRISPY DEEP FRY MAKI ROLL

NEW Vegetarian (8pcs)	18
Asparagus, carrot, avocado, ponzu, sesame seeds	
NEW Spicy Crab Roll (8pcs)	27
King crab, avocado, cucumber, spicy mayonnaise, chives	

PREMIUM ROLLS

Kraken (8pcs)	21
Shrimp tempura, spicy mayo, cucumber, topped with calamari tempura, teriyaki sauce, smoked paprika	
Columbia Beach (8pcs)	21
Salmon tempura, black rice, avocado, spicy mayo, outside seared salmon in togarashi butter, sweet sauce & kataifi	
Rainbow Roll (8pcs)	19
King crab, yellowfin tuna, salmon, cucumber, avocado, hamachi, Japanese mayo, coriander sauce	

NIGIRI SUSHI

Salmon / Tuna / Seabass / Hamachi / Prawn	9
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SASHIMI

Salmon / Tuna / Seabass / Hamachi	9
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SUSHI PLATTERS

Sashimi Platter (27pcs) 45

Salmon (3pcs), Tuna (3pcs), Seabass (3pcs), Hamachi (3pcs), Prawns (3pcs), Cucumber Hosomaki (6pcs), Avocado, Hosomaki (6pcs), sesame seeds, wakame salad, pickled radish, ginger

NEW Salmon Lovers Platter (18pcs) 65

Salmon Nigiri (3pcs)

Salmon Sashimi (3pcs)

Salmon Hosomaki (4pcs)

Salmon, avocado

Salmon with Cream Cheese (4pcs)

Salmon, cream cheese, avocado, orange tobiko

Baked Salmon Roll (4pcs)

Baked salmon, cucumber, wasabi mayo, togarashi

The Threesome (24pcs) 60

Kraken (8pcs)

Shrimp tempura, spicy mayo, cucumber, chives, topped with calamari tempura, teriyaki sauce, smoked paprika

Columbia Beach Roll (8pcs)

Salmon tempura, black rice, avocado, spicy mayo, outside seared salmon in togarashi butter, sweet sauce, kataifi

Rainbow Roll (8pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, hamachi, Japanese mayo, coriander

The Quartetto (16pcs) 42

Salmon Avocado (4pcs)

Salmon, avocado, sesame seeds, cream cheese

Ebi Tempura (4pcs)

Shrimp tempura, spicy mayo, asparagus, sesame seeds, tenkasu

California King Crab (4pcs)

King crab, avocado, cucumber, sesame seeds, Japanese mayo

Spicy Tuna (4pcs)

Fresh tuna, crushed hazelnuts, tenkasu, spring onion, Japanese mayo, chili oil

Royal Sushi Boat (49pcs) 110

Crazy Maki (4pcs)

Crab meat, avocado, cucumber, Japanese mayo, spring onion, tempura flakes

Baked Salmon Roll (4pcs)

Baked salmon, cucumber, wasabi mayo, togarashi

Salmon Deluxe (4pcs)

Salmon, avocado, prawn, cream cheese, spicy mayo, spring onion, tobiko

Double Shrimp Roll (4pcs)

Shrimp tempura, avocado, cream cheese, black sesame seeds, spicy mayo, tobiko

Spicy Tuna (4pcs)

Fresh tuna, crushed hazelnuts, tenkasu, spring onion, Japanese mayo, chili oil

Ebi Tempura (4pcs)

Shrimp tempura, spicy mayo, asparagus, sesame seeds, tenkasu

Abjure Nigiri (2pcs per aburi)

Tuna / Salmon / Hamachi / Seabass

Ebi Nigiri (2pcs)

Sashimi (3pcs per sashimi)

Tuna / Salmon / Hamachi / Seabass / Prawn

Imperial Sushi Boat (91pcs) 170

Ultimate Roy Futomaki (12pcs)

Salmon, prawn, smoked salmon, cream cheese, Avruga caviar, tobiko

Crazy Maki (8pcs)

Crab meat, avocado, cucumber, Japanese mayo, spring onion, tempura flakes

Baked Salmon Roll (8pcs)

Baked salmon, cucumber, wasabi mayo, togarashi

Fuji Futomaki (12pcs)

Salmon, cucumber, bell pepper, carrot, salmon skin, lettuce, sweet chili mayo, tobiko

Salmon Deluxe (8pcs)

Salmon, avocado, prawn, cream cheese, spicy mayo, spring onion, tobiko

Double Shrimp Roll (8pcs)

Shrimp tempura, avocado, cream cheese, black sesame seeds, spicy mayo, tobiko

Abjure Nigiri (3pcs per aburi)

Tuna / Salmon / Hamachi / Seabass

Ebi Nigiri (3pcs)

Sashimi (5pcs per sashimi)

Tuna / Salmon / Hamachi / Seabass

DESSERTS

NEW Strawberry Mille Feuille 14
Fresh strawberries compote sauce
with fresh mint

NEW Coconut Pana-cotta **V** 14
Topped with fresh fruit topping &
coconut

NEW Profiterole 14
Dark chocolate hot sauce, roasted
hazelnut & Ferrero ice-cream

Exotic Pavlova 14
Meringue with fresh cream topped
with strawberries, pineapples, passion
fruit & mango, served with raspberry
sorbet

Lemon Cheesecake 14
Baked cheesecake served with
cheesecake ice cream

Chocolate Peanut Delight 14
With dark chocolate ganache set on
crunchy caramel base, served with
vanilla ice cream

Oh Sweet Heaven 55
For 4 people and more
Dessert platter with chocolate peanut
delight, lemon cheesecake, profiterole,
homemade macarons, ice cream &
fresh fruit

Yoghurt Bowl 12.50
Light yoghurt topped with
pomegranate, strawberries, berries,
pumpkin seeds, goji berries, walnuts,
honey & roasted granola

Fresh Seasonal Fruit Salad 13

Seasonal Fruit Platter 28

Fresh Tropical Fruit Platter 35

Ice Cream & Sorbet Selection
per scoop 3.50
Chocolate / Strawberry / Vanilla /
Mango Sorbet / Lemon Sorbet /
Raspberry Sorbet / Ferrero Rocher /
Yoghurt / Cheesecake / Coffee / Salted
Caramel / Mastic / Pistachio

SIGNATURE ICE CREAM

Fitness 13
Yoghurt ice cream, fresh strawberries,
berry sauce, almond streusel, granola

Fruity 12
Raspberry, mango, cheesecake ice
cream, seasonal fruit, meringue, honey
sauce

Nutty & Naughty 12
Coffee, caramel, Ferrero Rocher
ice cream, coffee beans, chocolate
streusel, banana, Cadbury Flake

Islander 12
Pistachio, mastic, yoghurt ice cream,
crunchy pistachio praline, candied
kumquat, honey sauce





www.columbia-beach.com