



MAIN
MENU

STARTERS

Chargrilled Baby Calamari Grilled calamari served with marinated summer vegetables, balsamic vinegar & eggplant mousse with miso	22
Prawn & Mushroom Gyoza Steamed & lightly seared dumplings filled with prawns & mushrooms, served with sesame-soy sauce	16
Cyclades Saganaki Shrimp cooked in a spicy sauce with ouzo, feta & fresh basil	25
Spiced Garlic Prawns Sautéed prawns with roughly chopped fresh chili & garlic, served with quinoa-basmati rice	20
Sesame Crust Feta Parcel Honey-dressed Ipiros feta wrapped in sesame seeds	14.50
Chargrilled Octopus (230g) Chargrilled octopus served with Santorini fava, smoked aubergine, shallot confit & herb oil	29
Aegean Flavours <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	19

SOUP

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

Fresh Oysters <i>Fine de Claire No.2</i> With coriander, ginger & ponzu sauce	6pcs 30 12pcs 58
Seabass Ceviche Peruvian-style ceviche marinated in leche de tigre, with aji amarillo peppers, sweet potatoes, red onions, cherry tomatoes, edamame & fresh coriander leaves	22
Salmon Tartare With ikura caviar, ginger, ponzu, sesame, chives & cucumber-lime sorbet	22
USDA Beef Tartare with Parmesan Potato Cake Beef fillet tartare with truffle essence, served with parmesan potato cake	27
Beetroot Tartare  Marinated beetroot with teriyaki sauce, guacamole cream, pecan, basil & mango 'yolk'	15

SIGNATURE SALADS

Mango Duck Crispy duck, fresh mango, baby rocket, radish, spring onion, sesame seeds, cherry tomatoes & sweet eel dressing	22
Burrata Caprese Fresh burrata, cherry tomatoes, fresh basil, extra virgin olive oil & house-made grissini	21

SALADS

NEW Prawns & Avocado Quinoa	20
Quinoa & mixed leaf salad with marinated prawns & avocado fennel flakes, pomegranate seeds, blueberries, topped coriander dressing	
Chicken Avocado & Egg	19
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	
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	16
Chicken	18
Sautéed Prawns	20

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 & Quinoa Burger V	16
Sweet potato & quinoa patty with iceberg lettuce, onion marmalade & avocado-horseradish smash in a vegan bun, served with baby leaf salad & sweet potato fries	

WOOD OVEN PIZZA

Quattro Formaggi 'Bruschetta'	18
Mozzarella, taleggio, Spanish goat's cheese, scamorza, oregano & fresh basil on creamy base sauce	
Truffle Prosciutto 'Bruschetta' P	22
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	35
Fresh mussels, prawns, scallops, calamari, garlic, chili, fresh basil & tomato sauce	
Spaghetti Aglio	16
Olio e Peperoncino	
Fresh spaghetti alla chitarra with garlic, chili, parsley & extra virgin olive oil	
<i>Add prawns</i>	5
Spaghetti	16
Fresh spaghetti with your choice of sauce: Ragù alla Bolognese, Napoletana or Carbonara P	
Wild Mushroom Risotto	27
Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated Parmesan	
Seafood Risotto	30
Carnaroli rice cooked in shellfish stock with prawns, calamari, clams, octopus & dill, flavoured with herb blossom	

MAIN COURSES

FISH

Fish of the Day *price per kg* 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 Miso-Style Salmon Fillet 35

Served with warm Beluga lentil salad, avocado cream, ikura caviar, duo of sweet potato & celeriac purée

Wild Aegean Grouper Fillet 38

Served with 'yemista' risotto, tomato & feta sauce, edamame & olive powder with oregano oil

Baby Calamari Fritto 21

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

Black Angus Cowboy Steak Korean-Style (800g) 90

For two persons

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

For two persons, sirloin cap

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** 31

Spanish Iberico pork chops, served with roasted baby potatoes, broccolini & mushroom sauce

Tandoori-Style Chicken Kebab 21

Chicken kebab with tandoori spices, served with cherry tomato salad, avocado cream, steak fries & naan flatbread

SUSHI


SUSHI APPETISERS

Edamame Beans 	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, ginger-soy dressing, served with mixed baby leaf salad	
Wakame Salad	7

SUSHI ROLLS

V-Gan  (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

 Spicy Crab Roll (8pcs)	28
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

NEW Sashimi Platter (20pcs)

Salmon (4pcs), Tuna (4pcs), Seabass (4pcs), Hamachi (4pcs), Prawns (4pcs), wakame salad, pickled radish, ginger

The Threesome (24pcs)

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)

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

45

60

42

NEW Royal Sushi Boat (49pcs)

Crazy Maki (4pcs)

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

Rainbow Roll (4pcs)

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

Salmon Deluxe (4pcs)

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

Ebi Tempura (4pcs)

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

Spicy Tuna (4pcs)

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

Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

Aburi Nigiri (2pcs per aburi)

Tuna / Salmon / Hamachi / Seabass

Ebi Nigiri (2pcs)

Sashimi (3pcs per sashimi)

Tuna / Salmon / Hamachi / Seabass / Prawn

NEW Imperial Sushi Boat (91pcs)

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

Rainbow Roll (8pcs)

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

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

Ebi Tempura (8pcs)

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

Aburi Nigiri (3pcs per aburi)

Tuna / Salmon / Hamachi / Seabass

Ebi Nigiri (3pcs)

Sashimi (5pcs per sashimi)

Tuna / Salmon / Hamachi / Seabass

110

170

DESSERTS

- Strawberry Mille Feuille** 14
With fresh strawberry compote with fresh mint
- Coconut Pana-cotta**  14
Topped with fresh fruit & coconut
- Profiterole** 14
Served with dark chocolate hot sauce, roasted hazelnuts & Ferrero gelato
- 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 gelato
- Chocolate Peanut Delight** 14
With dark chocolate ganache set on crunchy caramel base, served with vanilla gelato
- Oh Sweet Heaven** 55
For 4 people and more
Dessert platter with chocolate peanut delight, lemon cheesecake, profiterole, homemade macarons, gelato & fresh fruit
- Gelato & Sorbet Selection** 3.50
per scoop
Chocolate / Strawberry / Vanilla / Mango Sorbet / Lemon Sorbet / Raspberry Sorbet / Ferrero Rocher / Yoghurt / Cheesecake / Coffee / Salted Caramel / Mastic / Pistachio

SIGNATURE GELATO

- Fitness** 13
Yoghurt gelato, fresh strawberries, berry sauce, almond streusel, granola
- Fruity** 12
Raspberry, mango, cheesecake gelato, seasonal fruit, meringue, honey sauce
- Nutty & Naughty** 12
Coffee, caramel, Ferrero Rocher gelato, coffee beans, chocolate streusel, banana, Cadbury Flake
- Islander** 12
Pistachio, mastic, yoghurt gelato, crunchy pistachio praline, candied kumquat, honey sauce

HEALTHY OPTIONS

- Yoghurt Bowl** 12.50
Light yoghurt topped with pomegranate, strawberries, berries, pumpkin seeds, goji berries, walnuts, honey & roasted granola
- Tropical Tapioca Bowl**  13
Tapioca pearls cooked in mango, passion fruit & coconut sauce, topped with tropical fruits, coconut chips, macadamia nuts, chia seeds & cocoa powder
- Tropical & Local Fruit Platter** 35

KIDS MENU

- Fish Fingers** 13
Homemade fish fingers served with potato fries
- Cheeseburger** 13
150gr homemade beef burger with cheddar, served with potato fries
- Spaghetti** 13
Choice of Napoletana, Bolognese or Carbonara sauce
- Pizza** 13
Margarita or Ham & Cheese
- Pelmeni** 13
Homemade beef & pork dumplings served with Smetana

KIDS DESSERTS

- Kids Creation** 12
Ferrero Rocher, vanilla ice cream with marshmallows, cookies in a cone, topped with Cadbury's Flake chocolate
- Gelato & Sorbet Selection** 3.50
Chocolate / Strawberry / Vanilla / Mango Sorbet



Scan to view allergens or ask your waiter for more details



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