



DINING

by the sea

STARTERS

Sesame Crust Feta Parcel

Honey-dressed Ipiros feta wrapped in sesame seeds

Prawn & Mushroom Gyoza

Steamed & lightly seared dumplings filled with prawns & mushrooms. Served with sesame-soy sauce

Aegean Flavours

For two persons

Beetroot taramas, hummus, tirokafteri, smoked aubergine & Santorini fava with capers. Served with freshly baked Thessaloniki koulouri & mixed leaf side salad

Spiced Garlic Prawns

Sautéed prawns with roughly chopped fresh chili & garlic. Served with quinoa basmati rice

Stuffed Calamari

Alternative stuffed calamari with feta cheese, olives, tomatoes & oregano. Served with cold caponata, lime tahini sauce & smoked paprika

Tuna Tataki

With sesame seeds, coriander cream, spicy Bloody Mary & mango fruit

Mussels in White Wine

Fresh Greek black mussels cooked in Xinisteri white wine with garlic & fresh chili

Cyclades Saganaki

Shrimp cooked in a spicy sauce with ouzo, feta & fresh basil

Chargrilled Octopus (230g)

Chargrilled octopus served with Santorini fava, smoked aubergine, shallot confit & herb oil

SOUP

Soup of the day (cold & hot)

Please ask your waiter for the soup of the day

Sweet Pepper & Beef

Grilled slow-cooked sweet peppers with USDA beef & Anatolian spices

15

16

19

20

24

24

25

27

29

10

12

COLD/RAW

Beetroot Tartar

Marinated beetroot with teriyaki sauce, guacamole cream, pecan, basil & mango 'yolk'

Salmon Tartare

With ikura caviar, ginger, ponzu, sesame, chives & cucumber-lime sorbet

Spring Seabass Ceviche

Peruvian-style ceviche marinated in Leche de Tigre with sanguine juice, sweet potato cream, spicy corn, red onions & fresh coriander leaves

USDA Beef Tartar

with Parmesan Potato Cake

Beef fillet tartar with truffle essence. Served with parmesan potato cake

Fresh Oysters

Fine de Claire No.2

With coriander, ginger & ponzu sauce

Seafood Tower

Selection of raw & marinated seafood. Salmon tartar with ponzu, sea bass ceviche with sanguine juice, tuna salmon & seabass sashimi, king crab legs, poached jumbo prawns & Fine de Claire oysters

SIGNATURE SALADS

Fruits & Cheese

Combination of baby salad leaves with summer fruits & crispy goat's cheese. Served with wild berries vinaigrette

Burrata Caprese

Fresh burrata, cherry tomatoes, fresh basil, extra virgin olive oil & house-made grissini

Mango Duck

Crispy duck, fresh mango, baby rocket, radish, spring onion, sesame seeds, cherry tomatoes & sweet eel dressing

15

22

24

27

6pcs 30 12pcs 58

140

20

21

22

SALADS

The Greek

Cherry tomatoes, cucumbers, Ipiros feta marinated in extra virgin olive oil, oregano, peppers, onions, capers, barley rusks & Kalamata olive oil

Goat's Cheese & Fig

Crispy green leaves, goat's cheese, figs, pomegranate, cherry tomatoes, walnuts & honey-mustard dressing

Chicken Avocado & Egg

Chicken breast, avocado, boiled egg, baby gem lettuce, cherry tomatoes, blue cheese crumble, Thessaloniki koulouri croûtons & balsamic-honey dressing

Prawns & Avocado Quinoa

Quinoa with marinated prawns & avocado fennel flakes, berries, blueberries & coriander dressing

SIGNATURE BURGERS

Sweet Potato & Quinoa Burger **V**

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

Truffle Brioche Burger (250g)

Angus beef burger infused with truffles in a brioche bun with iceberg lettuce, tomato, onion & truffle mayonnaise. Served with potato fries

16

18

19

20

18

24

FROM OUR WOOD OVEN

BRUSCHETTA - STYLE WOOD OVEN PIZZA

Quattro Formaggi 'Bruschetta'

Mozzarella, taleggio, Spanish goat's cheese, scamorza, oregano & fresh basil on creamy base sauce

Burrata 'Bruschetta'

Cherry tomatoes cooked in the wood oven, fresh burrata & pistachio oil
Add prosciutto **P**

Truffle Prosciutto 'Bruschetta' **P**

Truffle prosciutto, chorizo mince, courgette, oregano, Spanish goat's cheese & mozzarella on tomato base sauce

Smoked Salmon 'Bruschetta'

Smoked salmon on a Philadelphia cream cheese base, topped with Avruga caviar

PASTA & RISOTTO

Spaghetti Aglio Olio e Peperoncino

Fresh spaghetti alla chitarra with garlic, chili, parsley & extra virgin olive oil
Add prawns

Tagliatelle

Fresh tagliatelle with your choice of sauce: Ragù alla Bolognese, Napoletana or Carbonara **P**

Slow-cooked Chicken & Pasta

Slow-cooked chicken in white wine, honey & champignon mushrooms. Served with fresh tagliatelle pasta & xynomyzithra cheese

Wild Mushroom Risotto

Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated Parmesan

Seafood Risotto

Carnaroli rice cooked in shellfish stock with prawns, calamari, clams, octopus & dill, flavoured with herb blossom

Crab Ravioli with Zucchini

Ravioli staffed with crab. Served with zucchini cream, fresh king crab with lemon, mango tartar & fresh chili

Seafood Linguine

Fresh mussels, prawns, scallops, calamari, garlic, chili, fresh basil & tomato sauce

MAIN COURSES

FISH

King Jumbo Prawns *price per 100g* 13
King jumbo prawns cooked in Kamado barbecue. Served with sautéed vegetables & avocado cream

Baby Calamari Fritto 22
Served with remoulade sauce & homemade steak fries

Miso-Style Salmon Fillet & Beluga 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

FISH OF THE DAY

Salt crust *price per kg* 110

Wood oven roasted *price per kg* 90
Served with roasted potatoes & sautéed vegetables. Ask your waiter for our catch of the day

VEGAN

Vegetable Curry 19
Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice

Miso Aubergines 19
Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus

MEAT

Tandoori-Style Chicken Kebab 22
Chicken kebab with tandoori spices. Served with cherry tomato salad, avocado cream, steak fries & naan flatbread

Veal Schnitzel 25
Served with baby potatoes sautéed, pancetta & onion, lightly pickled cucumber & onion salad

Chicken Fillet (250g) 25
Chicken fillet, cooked sous vide, served with pearl barley & spinach pesto, pistachio parfait, baby gem & sweet corn

Iberico Pork Chops (400g) 32
Spanish Iberico pork chops. Served with roasted baby potatoes, broccolini & mushroom sauce

Lamb Chops 45
Lamb chops marinated with lemon, thyme & fresh oregano. Served with baby potatoes, fresh salad, eggplant caponata with labneh cream & naan butter pita

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

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

Brazilian-Style 'Picanha Tacos' (500g) 70
For two persons, sirloin cap
Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce

Korean-Style Black Angus Cowboy Steak 95
For two persons or more (900g)
A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips

SIDE DISHES

Potato Purée 5


Potato Cake 7

Homemade Onion Rings 7

Truffle Fries 10

SUSHI

SUSHI APPETISERS


Edamame Beans  **10**
Steamed soya beans sprinkled with a choice of sea salt or chili garlic sauce

Beef Nigiri (2pcs) **24**
Smoked USDA beef nigiri marinated with hoisin sauce. Served with jalapeños chili oil

Rock Shrimp **17**
Tempura shrimp with sweet chili mayonnaise, ginger-soy dressing. Served with mixed baby leaf salad

Sashimi Salad **26**
Tuna, salmon, seabass & prawn with mixed baby green leaves, cherry tomatoes, cucumber, tobiko & yuzu, sesame dressing

SUSHI ROLLS

V-Gan  (8pcs) **17**
Asparagus, pepper, spinach, ponzu, sesame seeds, avocado

Ebi Tempura (8pcs) **19**
Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

Salmon Avocado (8pcs) **21**
Salmon, avocado, cream cheese, sesame seeds

Spicy Tuna (8pcs) **25**
Fresh tuna, chilly, chives, spicy sauce, avocado, coriander mayo, spring onion, Japanese mayo, chili string

California (8pcs) **25**
King crab, avocado, cucumber, Japanese mayonnaise

Spicy Crab Roll (8pcs) **28**
King crab, avocado, cucumber, spicy mayonnaise, chives

PREMIUM ROLLS

Rainbow Roll (8pcs) **19**
King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

Kraken (8pcs) **21**
Shrimp tempura, spicy mayonnaise, cucumber, topped with calamari tempura, teriyaki sauce, smoked paprika

Columbia Beach (8pcs) **21**
Salmon tempura, black rice, avocado, spicy mayonnaise, outside seared salmon in togarashi butter, sweet sauce & kataifi

NIGIRI (3pcs)

Salmon / Tuna / Seabass / Prawn **9**

SASHIMI (3pcs)

Salmon / Tuna / Seabass **9**

SUSHI PLATTERS

The Quartetto (16pcs)

Salmon Avocado (4pcs)

Salmon, avocado, sesame seeds, cream cheese

Ebi Tempura (4pcs)

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

California King Crab (4pcs)

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

Spicy Tuna (4pcs)

Fresh tuna, chilly, chives, spicy sauce, avocado, coriander mayo, spring onion, Japanese mayo, chili string

Sashimi Platter (20pcs)

Salmon (5pcs), Tuna (5pcs), Seabass (5pcs), Prawns (5pcs), wakame salad, pickled radish, ginger

Royal Sushi Boat (41pcs)

Crazy Maki (4pcs)

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

Rainbow Roll (4pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

Salmon Deluxe (4pcs)

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

Ebi Tempura (4pcs)

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

Spicy Tuna (4pcs)

Fresh tuna, chilly, chives, spicy sauce, avocado, coriander mayo, spring onion, Japanese mayo, chili string

Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

Aburi Nigiri (2pcs per aburi)

Tuna / Salmon / Seabass

Ebi Nigiri (2pcs)

Sashimi (3pcs per sashimi)

Tuna / Salmon / Seabass

42

The Threesome (24pcs)

Kraken (8pcs)

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

Columbia Beach Roll (8pcs)

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

Rainbow Roll (8pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander

45

Imperial Sushi Boat (83pcs)

Ultimate Roy Futomaki (12pcs)

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

Crazy Maki (8pcs)

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

Rainbow Roll (8pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

Fuji Futomaki (12pcs)

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

Salmon Deluxe (8pcs)

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

Ebi Tempura (8pcs)

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

Aburi Nigiri (3pcs per aburi)

Tuna / Salmon / Seabass

Ebi Nigiri (3pcs)

Sashimi (5pcs per sashimi)

Tuna / Salmon / Seabass

60

170


DESSERTS

Strawberry Mille Feuille With fresh strawberry compote with fresh mint	14
Profiterole Stuffed with pistachio ice cream, white chocolate sauce & lemon cream	14
Exotic Pavlova Meringue with fresh cream topped with strawberries, pineapples, passion fruit & mango. Served with raspberry sorbet	14
Lemon Cheesecake Baked cheesecake served with cheesecake gelato	14
Oh Sweet Heaven <i>For 4 people & more</i> Dessert platter with Pavlova, lemon cheesecake, profiterole, homemade macarons, gelato & fresh fruit	55
Gelato & Sorbet Selection Chocolate / Strawberry / Vanilla / Mango Sorbet / Lemon Sorbet / Raspberry Sorbet / Ferrero Rocher / Yoghurt / Cheesecake / Coffee / Salted Caramel / Mastic / Pistachio	<i>per scoop 3.50</i>

SIGNATURE GELATO

Fitness Yoghurt gelato, fresh strawberries, berry sauce, almond streusel, granola	13
Fruity Raspberry, mango, cheesecake gelato, seasonal fruit, meringue, honey sauce	13
Nutty & Naughty Coffee, caramel, Ferrero Rocher gelato, coffee beans, chocolate streusel, banana, Cadbury Flake	13
Banana Split Vanilla, strawberry & chocolate gelato. Served with chocolate, strawberry & pineapple sauce. Topped with fresh cream & caramelised nuts	14

HEALTHY OPTIONS

Yoghurt Bowl Light yoghurt topped with pomegranate, strawberries, berries, pumpkin seeds, goji berries, walnuts, honey & roasted granola	13
Tropical Tapioca Bowl  Tapioca pearls cooked in mango, passion fruit & coconut sauce, topped with tropical fruits, coconut chips, macadamia nuts, chia seeds & cocoa powder	14
Fresh Tropical Fruit Platter	35

Scan to view allergens or ask your waiter for more details





www.columbia-beach.com