



**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 Tartare

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 Tartare with Parmesan Potato Cake

Beef fillet tartare 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 tartare 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 fillet, 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

21

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 stuffed with crab. Served with zucchini cream, fresh king crab with lemon, mango tartare & 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

Served with roasted potatoes & sautéed vegetables

**Salt crust** *price per 100g*  
Seabass 11  
Grouper 13  
Golden grouper 13  
Red snapper 14

**Wood oven roasted** *price per 100g*  
Seabass 9  
Grouper 11  
Golden grouper 12  
Red snapper 12

## 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** 26  
Served with baby potatoes sautéed, pancetta & onion, lightly pickled cucumber & onion salad

**French Corn Fed Chicken Fillet** 29  
French corn fed 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, chily, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, 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, chily, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, 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, chily, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, 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

<b>Strawberry Mille Feuille</b> With fresh strawberry compote with fresh mint	14
<b>Profiterole</b> Stuffed with pistachio ice cream, white chocolate sauce & lemon cream	14
<b>Exotic Pavlova</b> Meringue with fresh cream topped with strawberries, pineapples, passion fruit & mango. Served with raspberry sorbet	14
<b>Lemon Cheesecake</b> Baked cheesecake served with cheesecake gelato	14
<b>Coeur De Chocolat</b> Salted praline, bavarouaz vanilla and dark chocolate mouse. Served with raspberry ice cream	15
<b>White Chocolate Crème</b> Toasted white chocolate, infused with lime, mango compote, fresh banana and raspberry sorbet	15
<b>Oh Sweet Heaven</b> <i>For 4 people &amp; more</i> Dessert platter with Pavlova, lemon cheesecake, profiterole, homemade macarons, gelato & fresh fruit	55
<b>Gelato &amp; Sorbet Selection</b> Chocolate / Strawberry / Vanilla / Mango Sorbet / Lemon Sorbet / Raspberry Sorbet / Ferrero Rocher / Yoghurt / Cheesecake / Coffee / Salted Caramel / Mastic / Pistachio	per scoop 3.5

## SIGNATURE GELATO

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

## HEALTHY OPTIONS

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



Scan to view allergens or ask your waiter for more details



[www.columbia-beach.com](http://www.columbia-beach.com)