



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 chilli & garlic. Served with quinoa basmati rice

Stuffed Calamari

With feta, 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 white xinisteri wine with garlic & fresh chilli

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 (hot)

Please ask your waiter for the soup of the day

Sweet Pepper & Beef

Slow-cooked USDA beef with grilled sweet peppers & 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'

15

Salmon Tartare

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

22

Sea Bass Ceviche

Peruvian-style ceviche marinated in leche de tigre with sanguine juice, sweet potato cream, spicy corn, red onion & fresh coriander leaves

24

USDA Beef Tartare with Parmesan Potato Cake

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

27

Fresh Oysters

Fine de Claire No.2

With coriander, ginger & ponzu sauce

6pcs 30 12pcs 58

Seafood Tower

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

280

SIGNATURE SALADS

Fruit & Cheese

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

20

Burrata Caprese

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

21

Mango Duck

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

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

Prawns, Avocado & Quinoa

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

Chicken Avocado & Egg

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

Gourmet Burger

Wagyu beef burger in house-made brioche bun, French Gruyère cheese, caramelised onion with thyme-honey sauce & black truffle mayo. Served with house-made thick-cut fries

16

18

20

21

18

31

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

19

Bianca Pizza

Fresh pizza dough with parmesan cream, marinated portobello mushrooms & fresh thyme

22

Burrata 'Bruschetta'

Cherry tomatoes, fresh burrata & pistachio oil

23

Add prosciutto **P**

4

Truffle Prosciutto 'Bruschetta' **P**

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

27

Smoked Salmon 'Bruschetta'

Smoked salmon on a Philadelphia cream cheese base with herbs, topped with

27

Avruga caviar

PASTA & RISOTTO

Spaghetti Aglio Olio e Peperoncino

Fresh spaghetti alla chitarra with garlic, chilli, parsley & extra virgin olive oil

16

Add prawns

5

Tagliatelle

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

17

Slow-cooked Chicken & Pasta

Slow-cooked chicken in white wine, cream sauce, honey & white button mushrooms. Served with fresh tagliatelle & xinomizithra cheese

24

Wild Mushroom Risotto

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

27

Ravioli & Spicy Beef

Ravioli with ricotta in Gruyère cream with spicy beef ragù

28

Seafood Risotto

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

30

Seafood Linguine

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

35

MAIN COURSES

FISH

Jumbo King Prawns *price per 100g* 13
Jumbo king prawns cooked in kamado grill. Served with sautéed vegetables & avocado cream

Baby Calamari Fritto 22
Served with remoulade sauce & house-made thick-cut fries

Miso-Style Salmon Fillet & Beluga 35
Served with warm Beluga lentil salad, avocado cream, ikura caviar, duo of sweet potato & celeriac purée

Sea Bream en Papillote 35
Mediterranean sea bream fillets cooked with fennel, shallot, fresh tomato, baby potatoes & extra virgin olive oil

FISH OF THE DAY

Served with roasted potatoes & sautéed vegetables

Salt crust *price per 100g*

Sea bass 11

Sea bream 11

Grouper 13

Golden grouper 13

Red snapper 14

Wood oven roasted *price per 100g*

Sea bass 9

Sea bream 9

Grouper 11

Golden grouper 12

Red snapper 12

VEGAN

Vegetable Curry 19
Pak choi, shimeji mushrooms, 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

SIDE DISHES

Potato Purée 6

Sweet Potato Purée 7

Potato Cake 7

House-made Onion Rings 7

Truffle Fries 10

MEAT

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

Veal Schnitzel 26
Served with sautéed baby potatoes with 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 & sweetcorn

Iberico Pork Chops (400g) 33
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

Hanger Steak 45
Hanger steak marinated in pineapple juice. Served with house-made fries & lemon mayonnaise sauce

USDA Prime Rib-Eye Steak (300g) 50
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' (600g) 75
For two persons, sirloin cap
Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce. Served with house-made thick-cut fries.

SUSHI

SUSHI APPETISERS

Edamame Beans **V**

Steamed soya beans sprinkled with a choice of sea salt or chilli-garlic sauce

Rock Shrimp

Tempura shrimp with sweet chilli mayonnaise & ginger-soy dressing. Served with mixed baby leaf salad

Sashimi Salad

Tuna, salmon, sea bass & prawn with mixed baby green leaves, cherry tomatoes, cucumber, tobiko & yuzu-sesame dressing

MEAT ROLLS

Crispy Duck Roll

Crispy duck marinated in hoisin sauce, with cucumber & carrot, topped with spring onion, panko & honey mayo

Beef Teriyaki Roll

Raw beef marinated in teriyaki, asparagus, carrot & chives

10

17

26

24

27

SUSHI ROLLS

V-Gan **V** (8pcs)

Asparagus, pepper, spinach, ponzu, sesame seeds, avocado

Ebi Tempura (8pcs)

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

Salmon Avocado (8pcs)

Salmon, avocado, cream cheese, sesame seeds

Spicy Tuna (8pcs)

Fresh tuna, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli string

California (8pcs)

King crab, avocado, cucumber, Japanese mayonnaise

Spicy Crab Roll (8pcs)

King crab, avocado, cucumber, spicy mayonnaise, chives

PREMIUM ROLLS

Rainbow Roll (8pcs)

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

Kraken (8pcs)

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

Columbia Beach (8pcs)

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

NIGIRI (3pcs)

Salmon / Tuna / Sea bass / Prawn

SASHIMI (3pcs)

Salmon / Tuna / Sea bass

17

19

21

22

25

28

20

22

22

9

9

SUSHI PLATTERS

The Quartetto (16pcs)

Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

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, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli string

Sashimi Platter (20pcs)

Salmon (5pcs), Tuna (5pcs), Sea bass (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, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli string

Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

Aburi Nigiri (2pcs per aburi)

Tuna / Salmon / Sea bass

Ebi Nigiri (2pcs)

Sashimi (3pcs per sashimi)

Tuna / Salmon / Sea bass

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 sauce

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 chilli 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 / Sea bass

Ebi Nigiri (3pcs)

Sashimi (5pcs per sashimi)

Tuna / Salmon / Sea bass

60

170


DESSERTS

Strawberry Mille-Feuille With fresh strawberry compote with fresh mint	14
Moelleux au Chocolat Classic moelleux with Valrhona chocolate. Served with salted caramel gelato	14
Exotic Pavlova Meringue with fresh cream, topped with strawberries, pineapple passion fruit & mango. Served with raspberry sorbet	14
Lemon Cheesecake Baked cheesecake served with cheesecake gelato	14
Coeur de Chocolat Salted praline, bavarouaz vanilla & dark chocolate mouse. Served with raspberry ice cream	15
White Chocolate Crème Toasted white chocolate infused with lime, mango compôte, fresh banana & raspberry sorbet	15
Oh Sweet Heaven <i>For 4 people & more</i> Dessert platter with Exotic Pavlova, Lemon Cheesecake, Coeur de Chocolat, house-made 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</i> 3.5

SIGNATURE GELATO

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

HEALTHY OPTIONS

Yoghurt Bowl Light yoghurt topped with pomegranate seeds, strawberries, berries, pumpkin seeds, goji berries, walnuts, honey & toasted granola	14
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