



DINING

by the sea

STARTERS

Sesame Crust Feta Parcel Honey-dressed Ipiros feta wrapped in sesame seeds	15
Prawn & Mushroom Gyoza Steamed & lightly seared dumplings filled with prawns & mushrooms. Served with sesame-soy sauce	16
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	19
Spiced Garlic Prawns Sautéed prawns with roughly chopped fresh chilli & garlic. Served with quinoa basmati rice	20
Tuna Tataki With sesame seeds, coriander cream, spicy Bloody Mary & mango fruit	24
Mussels in White Wine Fresh Greek black mussels cooked in white xinisteri wine with garlic & fresh chilli	25
Cyclades Saganaki Shrimp cooked in a spicy sauce with ouzo, feta & fresh basil	27
Chargrilled Octopus (230g) Chargrilled octopus served with Santorini fava, smoked aubergine, shallot confit & herb oil	29

SOUP

Soup of the day (hot or cold) <i>Please ask your waiter for the soup of the day</i>	10
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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 <i>Fine de Claire No.2</i> With coriander, ginger & ponzu sauce	6pcs 30 12pcs 58

SIGNATURE SALADS

Fruit & Cheese

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

SALADS

The Greek

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

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

20

21

22

16

20

21

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 steak fries

PASTA & RISOTTO

Spaghetti Aglio Olio e Peperoncino

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

Tagliatelle

Fresh tagliatelle with your choice of sauce: Ragù alla Bolognese or Napoletana

Pelmeni **P**

Traditional Russian ravioli stuffed with pork mince. Served with smetana, dill oil & chives

Carbonara Originale **P**

Fresh spaghetti with crispy guanciale, pecorino cheese & egg yolk

Slow-cooked Chicken & Pasta

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

18

31

16

5

17

18

22

24

27

32

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 & 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*

Sea bass 11

Sea bream 11

Grouper 13

Golden grouper 13

Wood oven roasted *price per 100g*

Sea bass 9

Sea bream 9

Grouper 11

Golden grouper 12

VEGAN

Polpette di Zucca 18
Crispy balls with courgette, sweet potato & quinoa. Served with gazpacho cream, avocado mousse & a side salad with fennel & edamame

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

MEAT

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

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' (700g) 75
For two persons, sirloin cap
Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce. Served with steak fries

SIDE DISHES

Potato Purée 6

Sweet Potato Purée 7

Potato Cake 7

House-made Onion Rings 7

Truffle Fries 10

SUSHI

APPETISERS

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

Rock Shrimp 17
Tempura shrimp with sweet chilli mayonnaise & ginger-soy dressing. Served with mixed baby leaf salad

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

ROLLS

V-Gan **V** (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) 22
Fresh tuna, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli 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) 20
King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

Kraken (8pcs) 22
Shrimp tempura, spicy mayonnaise, cucumber, chives, topped with calamari tempura, teriyaki sauce, smoked paprika

Columbia Beach (8pcs) 22
Salmon tempura, black rice, avocado, spicy mayonnaise, outside seared salmon in togarashi butter, sweet sauce, kataifi

NIGIRI (3pcs)

Salmon / Tuna / Sea bass / Prawn 9

SASHIMI (3pcs)

Salmon / Tuna / Sea bass 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 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, pineapples, passion fruit & mango. Served with raspberry sorbet	14
Lemon Cheesecake Baked cheesecake served with cheesecake gelato	14
Coeur de Chocolat Salted praline, vanilla crème bavaroise & dark chocolate mousse. Served with 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
Fresh Tropical Fruit Platter	35

SIGNATURE SUNDAES

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	14
Banana Split Vanilla, strawberry & chocolate gelato, with chocolate, strawberry & pineapple sauce, topped with fresh cream & caramelised nuts	14

Scan to view
allergens or ask
your waiter for
more details





www.columbia-beach.com