

Starters

Surf

Crispy Fried Calamari 🍷🍷🍷🍷🍷	€19.00
Scottish calamari with artichokes puree and chili mayonnaise	
Marinated Octopus 🍷🍷🍷🍷🍷	€16.00
Slow cooked octopus with sundried tomatoes, capers, caramelized onions and fava beans puree	
Salmon Tartar 🍷🍷🍷🍷🍷	€20.50
Fresh and smoked salmon tartar with wakame salad, quail egg and teriyaki sauce	
Mussels In Casserole 🍷🍷🍷🍷🍷	(250gr) €13.00 (500gr) €23.00
Fresh black mussels with light dill, Pernod flavor flambé	

Turf

Beef Carpaccio 🍷🍷	€16.00
Served with baby arugula, parmesan flakes, strawberries and truffle vinaigrette	
Foie Gras With Forest Fruit Sauce 🍷	€17.00
Pan seared foie gras with commandaria on a bed of exotic fruits	

Salads

Quinoa Salad With Haloumi 🍷🍷	€20.00
Baby spinach, cherry tomatoes, avocado, quinoa, grilled haloumi and honey lemon dressing	
Goat Cheese Salad 🍷🍷	€17.00
Garden greens, cherry tomatoes, radish, goat cheese, dried figs, pomegranate, walnuts and port balsamic vinaigrette	
Crispy Duck Salad 🍷🍷🍷	€19.00
Crispy duck, greens, arugula, radish, chili, pickled ginger, sesame seeds and orange-soya sauce	

Soups

Bouillabaisse 🍷🍷🍷🍷🍷	€15.00
Shellfish soup with fennel, saffron and garlic croutons	
Lemongrass Prawns Curry Soup 🍷🍷🍷🍷🍷	€15.00
Curry soup with lemongrass and prawns	

Main Course

Surf

Wild Sea bass 🍷🍷🍷🍷	€23.50
Wild sea bass fillet on a celeriac puree and citronette coriander sauce	
Salmon Steak 🍷🍷	€25.00
Pan roasted salmon fillet on sautéed potato and vanilla champagne sauce	
Chermoula Prawns 🍷🍷🍷	€28.00
Grilled butterfly prawns, lemon rice and Chermoula sauce	

Turf

Black Angus Beef Fillet 🍷🍷🍷🍷	€36.00
Black Angus beef fillet on a bed of wild mushroom ragout and merlot sauce	
Rack of Lamb 🍷🍷🍷	€26.00
Grilled rack of lamb, roasted new potatoes with mastic sauce	
Grilled Rib-eye Steak 🍷🍷🍷🍷	€36.00
Marinated grilled rib-eye steak with béarnaise sauce, sautéed potatoes and caramelized onions	
Lemongrass Chicken	€21.00
Corn fed chicken with lemongrass, tomato rice and coriander	

Surf N' Turf

Beef Sirloin Steak, Pork Tenderloin and Prawns 🍷🍷🍷	€32.00
Trilogy of grilled sirloin, pork tenderloin and tiger prawns, served with garlic herbed potatoes and three different kinds of sauces on the side (Mushroom truffle, Béarnaise and Citronette)	

Pasta and Risotto

Wild Mushroom Risotto 🍷🍷🍷	€29.00
Served with truffle pecorino	
Smoked Salmon Ravioli 🍷🍷🍷🍷🍷	€25.00
Served with spinach leaves and Sambuca creamy sauce	
Lobster Pasta 🍷🍷🍷🍷	€36.00
Spaghetti with lobster, fresh tomatoes, onions, garlic and homemade lobster sauce	

Desserts

<p>Sorbet & Ice Cream  </p> <p>Selection of sorbet & Ice cream (see selection) Ice cream: Chocolate, Strawberry, Pistachio & Vanilla Sorbet: Green Tea, Rose, Lemon & Peach</p>	€8.00
<p>Hot Chocolate Fondant    </p> <p>Hot chocolate fondant and vanilla ice-cream</p>	€9.00
<p>Iced Nougatine   </p> <p>Pistachio Iced Nougatine with honey</p>	€9.00
<p>Strawberry Mille Feuille     </p> <p>Crunchy puff pastry with cream and fresh strawberries</p>	€9.00
<p>Rose Water Panna Cotta  </p> <p>Traditional panna cotta with rose water & lychee</p>	€9.00
<p>Fruit Plate</p> <p>Selection of seasonal fruits in plate</p>	€8.00