

Starters

Charcuterie Platter 🌿🍷🍷🍷🍷	€19.00	Crispy Fried Calamari 🍷🍷🍷🍷🍷	€27.00
Prosciutto, bresaola, salami Napoli, lountza, hiromeri. Served with iceberg lettuce, gherkins, pearl onions and fresh baked cocktail rolls.		Scottish calamari with artichokes puree and chili mayonnaise	
Cheese Platter 🌿🍷🍷🍷🍷	€19.00	Marinated Octopus 🍷🍷🍷🍷🍷	€24.50
Camembert, emmental, parmigiano reggiano, stilton, Cypriot halloumi cheese. Served with fresh grapes, dry apricot, dry figs, walnuts, raisins and gritsini		Slow cooked octopus with sundried tomatoes, capers, caramelized onions and fava beans puree	
Antipasti 🍷🍷🍷🍷	€17.50	Salmon Tartar 🍷🍷🍷🍷🍷	€27.00
Italian mozzarella, prosciutto, bresaola grilled vegetables, tomato, stuffed olives and grissini, served with arugula salad and balsamic vinaigrette		Fresh and smoked salmon tartar with wakame salad, quail egg and teriyaki sauce	
Tortelloni with Porcini Mushrooms and Truffle sauce 🍷🍷🍷🍷	€17.00	Mussels In Casserole 🍷🍷🍷🍷🍷	(250gr) €19.00 (500gr) €32.00
Tortelloni with cheese with butter, parmigiana and summer truffle sauce		Fresh black mussels with light dill, Pernod flavor flambé	
Marinated Prawns 🍷	€22.00	Beef Carpaccio 🍷🍷	€24.50
Grilled marinated prawns, served with garden leaves salad, topped with lime and coriander dressing		Served with baby arugula, parmesan flakes, strawberries and truffle vinaigrette	
		Foie Gras With Forest Fruit Sauce 🍷	€25.00
		Pan seared foie gras with commandaria on a bed of exotic fruits	

Salads

Green Paradise Salad 🍷	€16.50
Rocket, spinach, green lollo rosso, pomegranate, walnuts, anari cheese, Accetto balsamic, carob honey and quinoa	
Quinoa Salad With Halloumi 🍷🍷	€26.00
Baby spinach, cherry tomatoes, avocado, quinoa, grilled halloumi and honey lemon dressing	
Goat Cheese Salad 🍷🍷🍷	€24.00
Garden greens, cherry tomatoes, radish, goat cheese, dried figs, pomegranate, walnuts and port balsamic vinaigrette	
Crispy Duck Salad 🍷🍷🍷	€26.50
Crispy duck, greens, arugula, radish, chili, pickled ginger, sesame seeds and orange-soya sauce	

Soups

Cream of Mushroom 🍷🍷🍷	€9.50
Creamy soup with mushrooms	
Lobster Bisque 🍷🍷🍷🍷	€13.00
Strong taste of lobster soup with coconut milk	
Soup of the Day	€9.50
Ask your waiter for the soup of the day	

Main Course
















<p>Sea Bass Fillet 🍷🍷🍷 Sea bass fillet, served with sweet potato puree, green asparagus and white wine sauce</p>	<p>€26.50</p>	<p>Grilled Black Angus Rib Eye Steak 🍷 A Juicy Black Angus Rib Eye steak with garlic butter, served with grilled asparagus, carrot puree and onion confit</p>	<p>€45.00</p>
<p>Fillet of Wild Salmon and Spinach 🍷🍷🍷 Poached or grilled fresh salmon fillet on a bed of spinach, accompanied with mashed potatoes and carrots with champagne sauce</p>	<p>€29.00</p>	<p>Grilled Lamb Chops 🍷 Fresh lamb chops marinated in olive oil and herbs, served with potato wedges and green salad with a yogurt sauce</p>	<p>€28.00</p>
<p>Black Tiger Prawns 🍷🍷🍷 Grilled tiger prawns served with wild rice, julienne vegetables and black garlic sauce</p>	<p>€37.00</p>	<p>Chicken Morel 🍷🍷🍷 Pan seared breast of chicken with creamy morel sauce and market vegetables, served with homemade linguini</p>	<p>€27.50</p>
<p>Grilled Black Angus Fillet Steak 🍷 Grilled black angus fillet steak with green peppercorn sauce or Béarnaise sauce. Served with baby potatoes confit and fava puree</p>	<p>€42.00</p>	<p>Beef Sirloin Steak, Pork Tenderloin and Prawns 🍷🍷🍷 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)</p>	<p>€42.00</p>
<p>Grilled Angus Sirloin Steak 🍷🍷 Grilled fillet of Angus beef with mustard mashed potatoes, spinach, green beans and herb butter on the side</p>	<p>€42.00</p>		

Pasta and Risotto

<p>Seafood Black Ink Tagliatelle 🍷🍷🍷🍷🍷 Black ink tagliatelle with mixed symphony of prawns, scallops, swordfish, salmon and clams, reduced with white wine and diced tomato sauce</p>	<p>€24.50</p>
<p>Wild Mushroom Risotto 🍷🍷🍷 Served with truffle pecorino</p>	<p>€33.50</p>
<p>Smoked Salmon Ravioli 🍷🍷🍷🍷🍷 Served with spinach leaves and Sambuca creamy sauce</p>	<p>€32.00</p>
<p>Lobster Pasta 🍷🍷🍷🍷 Spaghetti with lobster, fresh tomatoes, onions, garlic and homemade lobster sauce</p>	<p>€47.00</p>



Desserts

Crème Brûlée  	€9.00
Rich custard base topped with a contrasting layer of hard caramel	
Warm Homemade Apple Pie    	€9.00
Served with vanilla ice cream	
Hot Chocolate Fondant    	€10.50
Served with vanilla ice cream	
Homemade Cheesecake    	€10.50
Served with vanilla ice cream	
Fresh Fruit Plate	€11.00
Selection of cut seasonal fruits	
Fresh Fruit Platter (2 pax)	€19.00
Selection of fresh seasonal fruits in a platter	
Fresh Strawberries 	€14.00
Served with sugar and whipped cream	