

## Starters

<b>Charcuterie Platter</b> 🌿🍷🍷🍷🍷	€19.00	<b>Crispy Fried Calamari</b> 🍷🍷🍷🍷🍷	€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	
<b>Cheese Platter</b> 🌿🍷🍷🍷🍷	€19.00	<b>Marinated Octopus</b> 🍷🍷🍷🍷🍷	€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	
<b>Antipasti</b> 🍷🍷🍷🍷	€17.50	<b>Salmon Tartar</b> 🍷🍷🍷🍷🍷	€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	
<b>Tortelloni with Porcini Mushrooms and Truffle sauce</b> 🍷🍷🍷🍷	€17.00	<b>Mussels In Casserole</b> 🍷🍷🍷🍷🍷	(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	
<b>Marinated Prawns</b> 🍷	€22.00	<b>Beef Carpaccio</b> 🍷🍷	€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	
		<b>Foie Gras With Forest Fruit Sauce</b> 🍷	€25.00
		Pan seared foie gras with commandaria on a bed of exotic fruits	

## Salads

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

## Soups

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

## Main Course

### Sea Bass Fillet

Sea bass fillet, served with sweet potato puree, green asparagus and white wine sauce

### 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

### Black Tiger Prawns

Grilled tiger prawns served with wild rice, julienne vegetables and black garlic sauce

### 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

### Grilled Angus Sirloin Steak


Grilled fillet of Angus beef with mustard mashed potatoes, spinach, green beans and herb butter on the side

€26.50 **Grilled Black Angus Rib Eye Steak**  €45.00




A Juicy Black Angus Rib Eye steak with garlic butter, served with grilled asparagus, carrot puree and onion confit

€29.00 **Grilled Lamb Chops**  €28.00

Fresh lamb chops marinated in olive oil and herbs, served with potato wedges and green salad with a yogurt sauce

€37.00 **Chicken Morel**    €27.50

Pan seared breast of chicken with creamy morel sauce and market vegetables, served with homemade linguini

€42.00 **Beef Sirloin Steak, Pork Tenderloin and Prawns**    €42.00

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)

€42.00

## Pasta and Risotto

### 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

€24.50

### Wild Mushroom Risotto

Served with truffle pecorino

€33.50

### Smoked Salmon Ravioli

Served with spinach leaves and Sambuca creamy sauce

€32.00

### Lobster Pasta
















Spaghetti with lobster, fresh tomatoes, onions, garlic and homemade lobster sauce

€47.00



## Desserts

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