



COLUMBIA  
BEACH



## STARTERS

- Fresh Oysters** 6pcs €24 12pcs €44  
*Fine de Claire N2*  
Fresh oysters with coriander ginger ponzu sauce
- Prawns & Sausage 'Saganaki'** €14  
Served with Ipiros feta, piccante sausage, peppers, Naxos Graviera and garlic-tomato sauce
- Asparagus 'Metsovone'** ⑤ €14  
Sautéed asparagus, Metsovone smoked cheese, flavoured quinoa with wild mushrooms & semi-dried tomato vinaigrette
- Prawns 'Kataifi'** €14  
Crispy prawns wrapped in kataifi served with tomato-bacon jam, avocado tartare & yoghurt lime dressing
- Sesame Crust Feta Parcel** ⑤ €10  
Honey dressed Ipiros feta wrapped with sesame seeds
- Grilled Octopus** €23  
230g served with Santorini fava, smoked aubergine, shallot confit & fresh herb oil
- Aegean Flavours** €13  
*For two persons*  
An assortment of freshly-prepared Aegean-inspired dips: White taramas, hummus, beetroot yoghurt with walnuts, Florina peppers, spiced feta, Santorini fava with capers served with mixed leaf salad & freshly-baked Thessaloniki koulouri
- NEW Beef Carpaccio** €14  
With avocado cream, cherry tomatoes, sriracha sauce, chives, sour cream, tempura crunch, and ponzu butter
- NEW Crunchy Salmon Quinoa Crab Cakes** €14  
With truffle celeriac remoulade, edamame, radish, chilli, lime and ponzu sauce
- NEW Grilled buffalo shish kebabs with Cretan 'staka'** €16  
Served with pickled red cabbage, quinoa tabouleh, chilli and creamy Cretan 'staka' sauce

## SALADS

**Goat's Cheese & Fig** ⑤ €14

Crispy green leaves, goat's cheese, figs, pomegranate, cherry tomatoes, walnuts and honey-mustard dressing

**Cranberry Quinoa** ⑤ €13

Quinoa, avocado, baby rocket, semi-dried tomatoes, green apple, dried cranberries, spring onion

**The Greek** ⑤ €11

Plum tomatoes, cucumbers, marinated Ipiros feta with extra virgin olive oil, oregano, peppers, onions, capers, barley rusks & Kalamata olives

**BLT Caesar**

Iceberg lettuce, cherry tomatoes, crispy bacon parmesan flakes, homemade herb croutons & our house Caesar dressing

**Plain** €11

**Chicken** €13

**Sautéed prawns** €14

## OUR SIGNATURE SALADS

**Mango Duck Salad** €16

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

**Burrata Salad** €16,50

Fresh burrata, baby rocket, fennel, cherry tomatoes, radishes, homemade tomato jam and lime vinaigrette

## SOUPS

### **Fish Soup**

€14,50

Rich fish broth with seabass, prawn, salmon & clams infused with confit cherry tomato, sweet potato & spring onion

### **NEW Wild Mushroom Soup**

€9

With black truffle oil

## SIGNATURE BURGERS

### **Black Salmon Burger**

€19

Salmon fillet cooked in teriyaki sauce, served with avocado, iceberg lettuce, tomato, onion, tomato-bacon jam, in a black bun & homemade steak fries

### **Truffle Brioche Burger**

€19

250g Angus beef burger infused with truffles, served with iceberg lettuce, tomato, onion, truffle mayo in a brioche bun & homemade steak fries

## FROM OUR WOOD OVEN

*'Bruschetta' Style Wood Oven Pizza*

### **Carbonara 'Bruschetta'**

€13

Carbonara sauce base, bacon, mushrooms, scarmoza and smoked ham

### **Prosciutto and Sausage 'Bruschetta'**

€14

Tomato sauce base, sausage, fresh mozzarella, prosciutto and baby rocket

### **Mushroom and Olive 'Bruschetta'**

€12

Tomato sauce base, basil, fresh mozzarella, olives, mushrooms, peppers and semi-dried tomatoes

### **NEW Truffle 'Bruschetta'**

€14

With black truffles, prosciutto, mozzarella, fresh asparagus shavings and finished with truffle oil

# PASTA & RISOTTO

## Fresh Lobster Spaghetti

€12/100g

For 2 persons

Whole fresh Maine lobster cooked with tomato bisque sauce, served with fresh Parmesan and basil

Starter

Main

## **NEW** Aubergine and

### Scarmoza Cheese Ravioli

€10

€14

With smoked aubergine, sweet potato, truffle-leek oil and roast pine nuts

### Prawn Ink Taglioline

€12

€17

Prawns, ink taglioline, zucchini, confit cherry tomatoes, shellfish tomato sauce, finished with fresh dill & parmesan

### Lamb Pappardelle

€11

€17

Sous vide cooked lamb shoulder ragout with fresh pappardelle, aubergines, black olives, finished with grated Parmesan

### Spaghetti

€9

€12

Fresh spaghetti pasta with your choice of sauce. Ragù alla Bolognese, Napoletana or Carbonara

### Wild Mushroom Risotto <sup>Ⓟ</sup>

€11

€17

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

### Seafood Risotto

€13

€19

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

# MAIN COURSES

## Dish of the Week

Ask your waiter for our Chef's special dish of the week

### Sea Bass A La Plancha

€22,50

Served with vegetable couscous, spring onion, clams & shellfish curry sauce

### Miso Salmon

€24

Served with lightly-pickled fresh cucumber, quinoa tabouleh & black tahini sauce

### Roast Grouper Fillet

€24,50

Served with celeriac purée, pak choi, hazelnuts and salicornia

### Baby Calamari Fritto

€17

Served with remoulade sauce & homemade steak fries

### Black Angus Beef

€32

Choose your cut: 300g Rib Eye or 250g Fillet  
Served with sweet potato purée infused with thyme & fresh asparagus

Choose a sauce for your steak

Pepper Sauce, Mushroom Sauce, Beef Jus

### USDA Beef Short Rib

€17

Slow cooked beef short ribs glazed with homemade barbeque sauce, crushed potatoes and onions rings

<b>Veal Schnitzel</b>	€20
Served with sautéed baby potatoes with pancetta, onion & lightly-pickled cucumber salad	
<b>Chicken Fillet</b>	€17
Cooked sous vide with wilted spinach, wild rice, smoked tomato-bacon jam & salsa verde	
<b>Iberico Pork Chops (400g)</b>	€26
Spanish Iberico pork chops served with crushed potatoes, shallot confit and mushroom sauce	
<b>Moroccan Chicken Souvlaki</b>	€17
Moroccan spiced chicken souvlaki served with curried vegetable couscous, pineapple-coriander salsa, fries & garlic-lime yoghurt dressing	
<b>NEW Steamed Black Mussels</b>	€22
<i>Fresh Black Mussels Cook them as You Like:</i>	
White wine and garlic sauce	
Tomato and garlic sauce	
Creamy Bisque with Salicornia and confit tomatoes	
<i>Served with garlic bread</i>	
<b>NEW USDA T-bone Steak</b>	€45
With fried onions rings and beef jus	
<b>NEW Herb Crusted Rack of Lamb</b>	€28
With honey glazed baby aubergines, white asparagus, artichokes, young carrots and olive apenade	
<b>NEW Beef Goulash</b>	€17
Slow cooked beef stew with vegetables, baby potatoes and seasoned with smoked paprika	

## VEGAN CORNER

<b>Kale Avocado Salad</b> <sup>GF</sup>	€14
Kale, avocado, mushrooms, bell peppers, carrot, pumpkin seeds, goji berries, cherry tomatoes and tahini-dates citrus dressing	
<b>Cranberry Quinoa Salad</b> <sup>GF</sup>	€13
Quinoa, avocado, baby rocket, semi dried tomatoes, green apple, dried cranberries, spring onion	
<b>NEW Miso Aubergines</b> <sup>GF</sup>	€13
Miso glazed aubergines topped wild rice, chick peas, coconut, ginger and asparagus	
<b>NEW Falafel burger</b>	€14
Falafel in a basil sesame bun with tomato, iceberg, red onion, vegan chipotle mayonnaise, tahini & homemade steak fries	
<b>NEW Stuffed Portobello Mushrooms</b> <sup>GF</sup>	€14
With quinoa, leek pesto, semi dried tomatoes garnished with potato coconut puree and spiced chick peas crumble	

# SUSHI

## APPETIZERS

- Salmon Tartare** €17  
Salmon, ikura, Kyoto style sauce, sesame
- NEW Sashimi Salad** €15,50  
Three kind of fish, mixed greens, Japanese dressing, fennel, asparagus
- NEW Tuna Tataki** €16  
Lightly seared fresh yellow fin tuna served with baby rocket, black sesame, chives and ponzu sauce
- NEW Rock Shrimps** €13  
Tempura shrimps with sweet chilli mayonnaise, baby mixed leaves salad and ginger soy dressing

## SUSHI ROLLS

- V-Gan** (8pcs) €11  
Asparagus, pepper, spinach, ponzu
- California King Crab** (8pcs) €15  
King crab, avocado, cucumber
- Salmon Avocado** (8pcs) €12  
Salmon, avocado, cream cheese
- NEW Spicy Tuna Roll** (8pcs) €13  
Fresh Yellow fin tuna, crushed hazelnut, tenkasu, spring onion
- NEW Rainbow Roll** (8pcs) €14  
King crab, yellow fin tuna, salmon, cucumber, avocado, hamachi and coriander sauce
- Ebi Tempura** (8pcs) €14  
Shrimp tempura, spicy mayo, asparagus, tenkasu

## PREMIUM ROLLS

- Kraken** (8pcs) €18  
Shrimp tempura, spicy mayo, cucumber, topped with calamari tempura, teriyaki sauce and smoked paprika
- Columbia Beach Roll** (8pcs) €17  
Salmon tempura, black rice, avocado, spicy sauce, outside seared salmon in togarashi butter, sweet sauce, kataifi
- Tennin Roll** (8pcs) €19  
King crab, mango, Japanese mayonnaise inside, topped with seared beef fillet, spring onion, honey miso, teriyaki
- NEW Seafood Dynamite** €17  
King crab, scallop, shrimp, tobiko, spring onion, sesame and spicy herb mayo sauce

## NIGIRI SUSHI

**Salmon/Tuna/Seabass/Hamachi/ Prawn** €6 3pcs each fish

## SASHIMI

**Salmon/Tuna/ Hamachi/ Seabass** €6 3pcs each fish

## PLATTERS

**The Threesome (24pcs)** €55

**Kraken (8pcs)**

Shrimp tempura, spicy mayo, cucumber, topped with calamari tempura, teriyaki sauce and smoked paprika

**Columbia Beach Roll (8pcs)**

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

**Tennin Roll (8pcs)**

King crab, mango, Japanese mayonnaise inside, topped with seared beef fillet, spring onion, honey miso, teriyaki

**The Quartetto (16pcs)** €32

**Salmon Avocado (4pcs)**

Salmon, avocado, cucumber, cream cheese

**Ebi Tempura (4pcs)**

Shrimp tempura, spicy mayo, asparagus, tenkasu

**California King Crab (4pcs)**

King crab, avocado, cucumber

**Spicy Tuna (4pcs)**

Tuna, crushed hazelnut, tenkasu, spring onion



# DRINKS

## Soft Drinks (Bottles 25cl)

<b>Coca Cola</b> (Reg, Light, Zero)	€3
<b>Fanta</b>	€3
<b>Sprite</b> (Zero 33cl)	€3
<b>Ice Tea</b> (Peach, Lemon 33cl)	€3
<b>XL Energy Drink</b>	€4
<b>Evian Still Water</b> (75cl)	€4,50
<b>Kikkos Still Water</b> (1L)	€3
<b>Perrier</b> (33cl)	€3,50
<b>Perrier</b> (75cl)	€5
<b>Schweppes</b> Soda, Tonic, Bitter Lemon	€3
<b>3Cents</b> Ginger Beer, Tonic Water, Pink Grapefruit Soda, Aegean Tonic	€4

## Juices & Milkshakes

<b>Juices</b> Grapefruit, Cranberry, Apple, Orange, Pineapple, Lemon, Peach, Tomato	€3
<b>Freshly Squeezed</b> (40cl) Orange / Apple / Carrot	€5
<b>Milkshake</b> (40cl) <i>Ask your waiter for available flavors</i>	€5
<b>Mocktails &amp; Detox</b>	
<b>Elderflower &amp; Cucumber</b>	€7
<b>Homemade Lemonade</b>	€5
<b>Raspberry Ginger Lemonade</b>	€7
<b>Virgin Mule</b>	€7

**Beers/Ciders**

<b>Draught</b>	<i>25cl</i>	<i>50cl</i>
<b>Heineken</b>	<b>€3,50</b>	<b>€5,50</b>

<b>Bottles</b>	<i>33cl</i>
<b>Heineken</b>	<b>€6</b>
<b>Alfa</b>	<b>€5</b>
<b>Paulaner</b>	<b>€6</b>
<b>Sol</b>	<b>€6</b>

<b>Cider</b>	<b>€6</b>
<b>Strongbow Apple</b>	

<b>Non Alcoholic Beer</b>	<i>25cl</i>
<b>Daura Free</b>	<b>€5</b>

<b>Traditional Spirits</b>	<i>5cl</i>	<i>20cl</i>
<b>Zivania</b>	<b>€5</b>	<b>€16</b>
<b>Ouzo</b>	<b>€6</b>	<b>€16</b>

	<b>single</b> <i>(5cl)</i>	<b>double</b> <i>(10cl)</i>	<b>bottle</b> <i>(70cl)</i>
<b>Vodka</b>			
Absolut	€8	€14	€110
Stolichnaya	€8	€14	€110
Beluga	€10	€18	€140
Stoli Elit, Absolut Elyx	€12	€22	€160

<b>Gin</b>			
Blue Beetle, Beeafeater	€8	€14	€110
G Vine	€10	€18	€140
Elephant	€10		€100
Monkey 47	€15		€140

<b>Rum</b>			
Havana Club 3 Yo, Bayou Silver	€8	€14	€110
Bayou Spiced	€10	€18	€140
Havana Club 7 Yo, Havana Club Anejo	€10	€18	€140

<b>Tequila</b>			
Olmecca Silver, Gold	€8	€14	€110
Olmecca Reposado Alto	€10	€18	€140
			<i>(50cl)</i>
Cenote	€12	€20	€160

	<b>single</b> <i>(5cl)</i>	<b>double</b> <i>(10cl)</i>	<b>bottle</b> <i>(70cl)</i>
<b>Whisky</b>			
<b>Blended</b>			
Ballantines	€8	€14	€110
Chivas 12 Yo	€8	€14	€110
Chivas 18 Yo	€15	€28	€180
Chivas 25 Yo	€45		€500
<b>Single Malt</b>			
The Glenlivet Reserve Founders	€10	€18	€140
The Glenlivet 18 Yo, Macallan 12 Yo	€15	€30	€180
<b>Irish &amp; American</b>			
Jameson	€8	€14	€110
Jack Daniel's	€8	€14	€110

	<b>single</b> <i>(5cl)</i>	<b>double</b> <i>(10cl)</i>	<b>bottle</b> <i>(70cl)</i>
<b>Cognac &amp; Brandy</b>			
Metaxa 5*	€8	€14	€110
Martel VS	€12	€20	€160
Martel VSOP	€15	€28	€180
Martel XO	€25	€50	€350
<b>Aperitif</b>			
Gancia Bianco, Gancia Rosso Gancia Dry	€8	€14	€110
Campari, Aperol	€8	€14	€110
<b>Digestives &amp; Liqueurs</b>			
Skinos, Amaretto Casoni, Fernet Branca	€8	€14	€110
Jagermeister, Cointreau, Limoncino, Grand Marnier, Drambuie	€8	€14	€110
Southern Comfort, Baileys, Sambuca White	€8	€14	€110
Malibu, Kahlua, Grappa	€8	€14	€110

  ColumbiaBeachLimassol

[www.columbia-beach.com](http://www.columbia-beach.com)

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