

STARTERS

Fresh Oysters 6pcs €25 12pcs €48

Fine de Claire No.2

Fresh oysters with coriander ginger ponzu sauce

NEW Chargrilled Baby Calamari €15

With beetroot taramas and avocado, served on sourdough bread, with cherry tomatoes, baby rocket, pickled samphire & beetroot-soy sauce

Prawn & Sausage Saganaki €14

Served with Ipiros feta, piccante sausage, peppers, Naxos graviera and garlic-tomato sauce

Asparagus 'Metsovone' ① €14

Sautéed asparagus, Metsovone smoked cheese, flavoured quinoa with wild mushrooms & semi-dried tomato vinaigrette

NEW Spiced Garlic Prawns €15

Sautéed prawns with roughly chopped fresh chili and garlic, served with basmati-quinoa rice

Miso Aubergines ② €14

Miso-glazed aubergines topped with basmati-quinoa rice, chickpeas, crispy lentils, coconut & asparagus

Prawns 'Kataifi' €15

Crispy prawns wrapped in kataifi served with tomato-bacon jam, avocado tartare & yoghurt lime dressing

Sesame Crust Feta Parcel ① €11

Honey-dressed Ipiros feta wrapped with sesame seeds

Chargrilled Octopus €24,50

Chargrilled octopus (230g) served with Santorini fava, smoked aubergine, shallot confit & herb oil

Aegean Flavours €15

For two persons

Beetroot taramas, hummus, tyrokafteri, smoked eggplant, Santorini fava with capers, served with freshly-baked Thessaloniki koulouri & mixed leaf side salad

Beef Carpaccio €15

Avocado cream, cherry tomatoes, sriracha sauce, chives, sour cream, tempura crunch & ponzu butter

*For allergies or intolerance information,
please ask your waiter*

SALADS

NEW Smoked Salmon & Beetroot	€17
Smoked salmon, baby spinach, iceberg lettuce, beetroot, carrot, grapes, cucumber, almond flakes & beetroot-soy dressing	
Vegan Boost 	€14
Quinoa with tofu, avocado, chickpeas, orange, cherry tomatoes, olives, cucumbers, pumpkin seeds, pomegranate & strawberry-sherry dressing	
Goat's Cheese & Fig 	€15
Crispy green leaves, goat's cheese, figs, pomegranate, cherry tomatoes, walnuts & honey-mustard dressing	
Kale Avocado 	€14
Kale, avocado, mushrooms, bell peppers, carrot, pumpkin seeds, goji berries, cherry tomatoes & tahini-date citrus dressing	
Cranberry Quinoa 	€14
Quinoa, avocado, baby rocket, semi-dried tomatoes, green apple, dried cranberries, spring onion	
The Greek 	€12
Cherry 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	€12
Chicken	€14
Sautéed Prawns	€15

OUR SIGNATURE SALADS

Mango Duck Salad	€17
Crispy duck, fresh mango, baby rocket, radish, spring onion, sesame, cherry tomatoes & sweet eel dressing	
Burrata Salad	€16,50
Fresh burrata, baby rocket, fennel, cherry tomatoes, radishes, homemade tomato jam & lime vinaigrette	

SOUPS

Soup of the day

Please ask your waiter for the soup of the day

NEW Pumpkin Coconut Soup  €9
Roast pumpkin soup with ginger and coconut milk

SIGNATURE BURGERS

Dirty Porky €17

Brioche bun, 12-hour smoked pulled pork, chipotle barbecue sauce, iceberg lettuce, bacon & green apple slaw served with potato fries

Truffle Brioche Burger €19

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

FROM OUR WOOD OVEN

Bruschetta-style Wood Oven Pizza

NEW Smoked Salmon 'Bruschetta' €16
Philadelphia cream base with smoked salmon topped with Avruga caviar

Mushroom & Olive 'Bruschetta' €14
Tomato sauce base, basil, fresh mozzarella, olives, mushrooms, peppers, semi-dried tomatoes

Truffle 'Bruschetta' €15
Black truffles, prosciutto, mozzarella & fresh asparagus shavings, finished with truffle oil

PASTA & RISOTTO

	Starter	Main
NEW Seafood Spaghetti Fresh mussels, prawns, scallops, calamari, garlic, chilli & tomato sauce	€16	€22
Aubergine & Scarmoza Ravioli Smoked aubergine, sweet potato, truffle-leek oil & roasted pine nuts	€12	€16
Prawn Ink Taglioline Prawns, ink taglioline, zucchini, confit cherry tomatoes and shellfish tomato sauce, finished with fresh dill & Parmesan	€13	€18
NEW Lamb Garganelli Lamb shoulder cooked sous vide, tomato-pepper sauce, aubergines, black olives and finished with grated Parmesan	€13	€18
Spaghetti Fresh spaghetti with your choice of sauce: Ragù alla Bolognese, Napoletana or Carbonara	€10	€13
NEW Scallops and Beetroot Risotto Seared fresh scallops served with carnaroli rice, beetroot, salicornia, hazelnuts & goat cheese mousse	€15	€20
Wild Mushroom Risotto ① Carnaroli rice with wild forest mushrooms and thyme, finished with truffle oil & grated Parmesan	€14	€19
Seafood Risotto Carnaroli rice cooked in shellfish stock with prawns, calamari, clams, octopus & dill, flavoured with herb blossom	€15	€20

MAIN COURSES

Fish of the Day

Ask your waiter for our catch of the day, served with roast potatoes & vegetables

NEW Seared Sea Bream Fillets €25

Served with potato gnocchi cooked in red pepper salsa, celeriac, baby rocket, cherry tomatoes & garlic chips

Miso Salmon €26

Served with celeriac purée, quinoa tabouleh & beetroot teriyaki sauce

Baby Calamari Fritto €18

Served with remoulade sauce & homemade steak fries

Steamed Black Mussels €22

Fresh Black Mussels cooked as you like and served with garlic bread:

White wine and garlic sauce

Tomato and garlic sauce

Our Steaks €35

Beef Fillet 250g or Rib Eye Fillet 300g

Served with sweet potato purée infused with thyme, fresh asparagus

Choose a sauce for your steak:

Pepper Sauce, Mushroom Sauce, Beef Jus

NEW Korean-Style Black Angus Cowboy Steak €70

For two persons, 900g

A thick, bone-in rib eye steak, marinated with Korean spices and served with sweet potato purée, broccolini & rainbow carrots

NEW Brazilian-Style 'Picanha Tacos' €39

For two persons, 500g sirloin cap

Picanha steak grilled and served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce

Sticky Pork Ribs €21

Slow-cooked pork ribs glazed with honey barbecue sauce, served with onion rings

Veal Schnitzel €23

Served with sautéed baby potatoes with pancetta, onion & lightly-pickled cucumber salad

Chicken Fillet 250g €20

Chicken fillet, cooked sous vide and served with basmati-quinoa rice, broccolini & chimichurri sauce

Iberico Pork Chops 400g €29

Spanish Iberico pork chops, served with roasted baby potatoes, broccolini & mushroom sauce

Moroccan Chicken Souvlaki 300g €18

Served with vegetable curry couscous, pineapple-coriander salsa, lime-yogurt dip & pita bread

SUSHI

APPETIZERS

- Edamame Beans**  €9
Steamed soya beans sprinkled with a choice of sea salt or chili garlic sauce
- Wakame Seaweed Salad** €10
Marinated seaweed salad seasoned with yuzu dressing, sesame seeds and pickled radish
- Tuna Tataki** €17
Lightly seared fresh yellowfin tuna served with baby rocket, black sesame, chives and ponzu sauce
- Rock Shrimp** €13
Tempura shrimp with sweet chili mayonnaise, baby mixed leaf salad and ginger-soy dressing

SUSHI ROLLS

- V-Gan**  (8pcs) €12
Asparagus, pepper, spinach, ponzu, sesame, avocado
- California King Crab** (8pcs) €18
King crab, avocado, cucumber, Japanese mayonnaise
- Salmon Avocado** (8pcs) €14
Salmon, avocado, cream cheese
- Spicy Tuna Roll** (8pcs) €14
Fresh yellowfin tuna, crushed hazelnut, tenkasu, spring onion, chili oil
- Ebi Tempura** (8pcs) €15
Shrimp tempura, spicy mayo, asparagus, tenkasu
- Emperor Roll** (8pcs) €17
Tuna, shrimp, avocado, raspberry, mayonnaise, orange tobiko
- Tropical Roll**  (8pcs) €11
Exotic roll with strawberries, blueberries, mango, avocado, mint, orange tobiko
- Shimoda Roll** (6pcs) €12
Light futomaki (thick sushi roll) with shrimp, avocado, lettuce, red bell peppers, cucumber, orange tobiko

PREMIUM ROLLS

- Kraken (8pcs)** €19
Shrimp tempura, spicy mayo, cucumber, topped with calamari tempura, teriyaki sauce, smoked paprika
- Columbia Beach Roll (8pcs)** €18
Salmon tempura, black rice, avocado, spicy sauce, outside seared salmon in togarashi butter, sweet sauce, kataifi
- Rainbow Roll (8pcs)** €17
King crab, yellowfin tuna, salmon, cucumber, avocado, hamachi, coriander sauce

NIGIRI SUSHI

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

SASHIMI

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

PLATTERS

- The Threesome (24pcs)** €55
- Kraken (8pcs)**
Shrimp tempura, spicy mayo, cucumber, topped with calamari tempura, teriyaki sauce, smoked paprika
- Columbia Beach Roll (8pcs)**
Salmon tempura, black rice, avocado, spicy sauce, outside seared salmon in togarashi butter, sweet sauce, kataifi
- Rainbow Roll (8pcs)**
King crab, yellowfin tuna, salmon, cucumber, avocado, hamachi, coriander sauce
- 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, Japanese mayonnaise
- Spicy Tuna (4pcs)**
Tuna, crushed hazelnut, tenkasu, spring onion, chili oil

DRINKS

SOFT DRINKS

Soft Drink	€3
Coca Cola, Sprite, Fanta, Bitter Lemon, Soda, Iced Tea	
Franklin & Sons (Indian Tonic, Light Tonic)	€4
Energy Drink (Red Bull)	€4

WATER

Fiji Natural Artesian Water (1L)	€5
Kykkos Still Water (1L)	€3
Perrier (33cl)	€3.50
Perrier (75cl)	€5

JUICES

Cranberry, Apple, Orange, Pineapple, Lemonade, Tomato, Grapefruit	€4
Fresh Juice	€5
Orange, Carrot, Apple, Mixed	
Spicy Energy Green Apple, Carrot, Ginger	€5.50
Green Detox Green Apple, Kale, Cucumber	€5.50

MILKSHAKES

Ask your waiter for available flavours

€5

MOCKTAILS

Homemade Lemonade	€5
Vanilla Beach	€6
Raspberry & Ginger Lemonade	€7

SMOOTHIES

Forest Fruit	€5
Strawberry purée, forest fruit purée, yoghurt, milk	
Tiki Style	€5
Pineapple, mango purée, coconut purée, yoghurt, milk	
Spicy Refreshment	€5
Green apple, pineapple, ginger, peach purée, apple juice	

BEERS & CIDERS

Pints	<i>25cl</i>	<i>50cl</i>
Alfa	€3	€5

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

Ciders	<i>33cl</i>
Strongbow Dry Cider	€6

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

SPIRITS

Traditional Spirits

	<i>5cl</i>	<i>20cl</i>
Zivania	€5	€16
Ouzo	€5	€16

Vodka

	<i>5cl</i>	<i>70cl</i>
Absolut	€8	€110
Absolut Elyx	€10	€140
Beluga	€10	€140

Gin

	<i>5cl</i>	<i>70cl</i>
Beefeater	€8	€110
Beefeater 24	€10	€130
Opihr	€10	€140
	<i>5cl</i>	<i>50cl</i>
Monkey 47	€13	€120

Rum

	<i>5cl</i>	<i>70cl</i>
Havana Club 3 YO	€8	€110
Havana Club 7 YO	€10	€140
Havana Club Anejo	€12	€160

Tequila

	<i>5cl</i>	<i>70cl</i>
Olmecca Altos Reposado	€10	€140
	<i>5cl</i>	<i>100cl</i>
Olmecca Silver, Gold	€8	€140

Whisky	<i>5cl</i>	<i>70cl</i>
Ballantine's	€8	€110
Jack Daniel's	€8	€110
Jameson Irish Whiskey	€8	€110
The Glenlivet Founder's Reserve (Single Malt)	€10	€140
Chivas 12 YO	€10	€140
Chivas 18 YO	€15	€180
Chivas 25 YO	€45	€500

Cognac & Brandy	<i>5cl</i>	<i>70cl</i>
Alexandria 5*	€8	€110
Martel VS	€12	€160
Martel VSOP	€15	€180
Martel XO	€25	€350

Aperitif	<i>5cl</i>	<i>70cl</i>
Bottega White Vermouth, Bottega Red Vermouth, Dry Vermouth, Campari, Aperol	€8	€110

Digestif & Liqueur	<i>5cl</i>	<i>70cl</i>
Mastiha, Amaretto, Fernet-Branca, Jägermeister, Cointreau, Limoncino, Baileys, Bottega Sambuca Bianca, Malibu, Grappa	€8	€110

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