



COLUMBIA
BEACH



STARTERS

- Fresh Oysters** 6pcs €25 12pcs €46
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'** ① €14
Sautéed asparagus, Metsovone smoked cheese, flavoured quinoa with wild mushrooms & semi-dried tomato vinaigrette
- Miso Aubergines** ① ② €13
Miso glazed aubergines topped wild rice, chickpeas, coconut, ginger and asparagus
- Prawns 'Kataifi'** €15
Crispy prawns wrapped in kataifi served with tomato-bacon jam, avocado tartare & yoghurt lime dressing
- Sesame Crust Feta Parcel** ① €10
Honey dressed Ipiros feta wrapped with sesame seeds
- Grilled Octopus** ① €24,50
Served with Santorini fava, smoked aubergine, shallot confit & fresh herb oil
- Aegean Flavours** €14
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
- Beef Carpaccio** €15
With avocado cream, cherry tomatoes, sriracha sauce, chives, sour cream, tempura crunch and ponzu butter

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

SALADS

NEW Vegan Boost ^{GF} ^V	€13
Quinoa with tofu, avocado, chickpeas, orange, cherry tomatoes, olives, cucumbers, pumpkin seeds, pomegranate and strawberry sherry dressing	
Goat's Cheese & Fig ^V	€15
Crispy green leaves, goat's cheese, figs, pomegranate, cherry tomatoes, walnuts and honey-mustard dressing	
Kale Avocado ^{GF} ^V	€14
Kale, avocado, mushrooms, bell peppers, carrot, pumpkin seeds, goji berries, cherry tomatoes and tahini-dates citrus dressing	
Cranberry Quinoa ^{GF} ^V	€14
Quinoa, avocado, baby rocket, semi dried tomatoes, green apple, dried cranberries, spring onion	
The Greek ^V	€11,50
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	€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 ^{GF}	€16,50
Fresh burrata, baby rocket, fennel, cherry tomatoes, radishes, homemade tomato jam and lime vinaigrette	

SOUPS

Soup of the day

Please ask your waiter for the soup of the day

- NEW** **Tomato Gazpacho** ^{GF} €9
Chilled tomato soup, served with spiced marinated feta, red onion and black olives

SIGNATURE BURGERS

- NEW** **Dirty Porky** €17
Brioche bun, 12 hours smoked pulled pork, chipotle bbq sauce, iceberg, bacon, green apple slaw, potato fries

- Truffle Brioche Burger** €19
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'** €14
Carbonara sauce base, bacon, mushrooms, scamorza and smoked ham

- Mushroom and Olive 'Bruschetta'** €13
Tomato sauce base, basil, fresh mozzarella, olives, mushrooms, peppers and semi-dried tomatoes

- Truffle 'Bruschetta'** €15
With black truffles, prosciutto, mozzarella, fresh asparagus shavings and finished with truffle oil

PASTA & RISOTTO

Fresh Lobster Spaghetti

€13/100g

For 2 persons

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

	Starter	Main
Aubergine and Scarmoza Cheese Ravioli	€11	€15
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 ①	€12	€18
Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated parmesan		
Seafood Risotto	€13	€20
Carnaroli rice cooked in shellfish stock with prawns, calamari, clams & octopus, dill, flavoured with herb blossom		

MAIN COURSES

Catch of the Day

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

Sea Bass A La Plancha €23

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

Miso Salmon ^{GF} €25

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

Baby Calamari Fritto €17

Served with remoulade sauce & homemade steak fries

Our Steaks €34

Beef Fillet 250gr or Rib Eye Fillet 300gr
Served with sweet potato puree infused with thyme, fresh asparagus

Choose a sauce for your steak:

Pepper Sauce, Mushroom Sauce, Beef Jus

NEW Sticky Pork Ribs €21

Slow cooked pork ribs glazed with honey bbq sauce and onion rings

Veal Schnitzel €22

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

Chicken Fillet ^{GF} €17

Cooked sous vide with wilted spinach, wild rice, smoked tomato-bacon jam & salsa verde

Iberico Pork Chops (400g) €29

Spanish Iberico pork chops served with crushed potatoes, shallot confit and mushroom sauce

Moroccan Chicken Souvlaki €18

Moroccan spiced chicken souvlaki served with vegetable curry couscous, pineapple-coriander salsa, fries & garlic-lime yoghurt dressing

Steamed Black Mussels €22

Fresh Black Mussels cooked as you like:

White wine and garlic sauce

Tomato and garlic sauce

Served with garlic bread

SUSHI

APPETIZERS

- NEW** **Edamame Beans** ^{GF} ^V €9
Steamed soya beans sprinkled with choice of sea salt or chili garlic sauce
- NEW** **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 Shrimps** €13
Tempura shrimps with sweet chili mayonnaise, baby mixed leaves salad and ginger soy dressing

SUSHI ROLLS

- V-Gan** ^V (8pcs) €12
Asparagus, pepper, spinach, ponzu, sesame, avocado
- California King Crab** (8pcs) €17
King crab, avocado, cucumber, Japanese mayonnaise
- Salmon Avocado** (8pcs) €12
Salmon, avocado, cream cheese
- Spicy Tuna Roll** (8pcs) €13
Fresh Yellowfin tuna, crushed hazelnut, tenkasu, spring onion, chili oil
- Ebi Tempura** (8pcs) €14
Shrimp tempura, spicy mayo, asparagus, tenkasu
- NEW** **Emperor Roll** (8pcs) €17
Tuna, shrimps, avocado, raspberry, mayonnaise, orange tobiko
- NEW** **Tropical Roll** ^V (8pcs) €11
Exotic roll with strawberries, blueberries, mango, avocado, mint, orange tobiko
- NEW** **Shimoda Roll** (6pcs) €12
Light futomaki (thick sushi roll) with shrimps, avocado, lettuce, red bell peppers, cucumber, orange tobiko

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
- Rainbow Roll (8pcs)** €16
King crab, yellow fin tuna, salmon, cucumber, avocado, hamachi and 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 and 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 and 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, Ice 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 Juices	€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
Eldelflower & Cucumber	€7
Raspberry & Ginger Lemonade	€7

SMOOTHIES

Forest Fruit	€5
Strawberry puree, forest fruit puree, yoghurt, milk	
Tiki Style	€5
Pineapple, mango puree, coconut puree, yoghurt, milk	
Spicy Refreshment	€5
Green apple, pineapple, ginger, peach puree, 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 Cider Dry		€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	€9	€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 7YO	€10	€140
Havana Club Anejo	€12	€160

Tequila

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

Whisky	<i>5cl</i>	<i>70cl</i>
Ballantines	€8	€110
Jack Daniel's	€8	€110
Jameson Irish Whisky	€8	€110
The Glenlivet Founders Reserve (Single Malt)	€10	€140
Chivas 12 YO	€10	€140
Chivas 18YO	€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

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

  ColumbiaBeachLimassol

www.columbia-beach.com

Member of the COLUMBIA Restaurants