



# STARTERS

- Chargrilled Baby Calamari** €16  
With beetroot taramas & avocado on sourdough bread served with cherry tomatoes, baby rocket, pickled sea fennel & beetroot-soy sauce
- Prawn & Mushroom Gyoza** €16  
Steamed & lightly seared dumplings filled with prawns and mushrooms, served with sesame-soy sauce
- Spiced Garlic Prawns** €17  
Sautéed prawns with roughly chopped fresh chili & garlic, served with quinoa-basmati rice
- Miso Aubergines**  €14  
Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus
- Prawns 'Kataifi'**  €16  
Crispy prawns wrapped in kataifi, served with tomato-bacon jam, avocado tartare & yoghurt-lime dressing
- Sesame Crust Feta Parcel** €13  
Honey-dressed Ipiros feta wrapped in sesame seeds
- Chargrilled Octopus (230g)** €27  
Chargrilled octopus served with Santorini fava, smoked aubergine, shallot confit & herb oil
- Aegean Flavours** €16  
*For two persons*  
Beetroot taramas, hummus, tirokafteri, smoked aubergine & Santorini fava with capers, served with freshly baked Thessaloniki koulouri & mixed leaf side salad

# COLD/RAW

- Fresh Oysters** 6pcs €30 12pcs €57  
*Fine de Claire No.2*  
With coriander, ginger & ponzu sauce
- Seabass Ceviche** €18  
Peruvian-style ceviche marinated in leche de tigre, with ají amarillo peppers, sweet potatoes, red onions, cherry tomatoes, edamame & fresh coriander leaves
- Octopus Carpaccio** €18  
With octopus tempura, Greek bottarga, aubergine cream, black garlic mayonnaise, ouzo fluid gel, avocado & yuzu-sesame dressing
- Salmon Tartare** €18  
With ikura caviar, ginger, ponzu, sesame, chives & cucumber-lime sorbet
- Beef Carpaccio** €17  
Avocado cream, cherry tomatoes, sriracha sauce, chives, sour cream, tempura crunch & ponzu butter

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

# SALADS

<b>Fattoush</b> ⑤	€13
Middle Eastern salad with lettuce, cherry tomatoes, cucumbers, crispy Lebanese pita, spring onion, radish, parsley & sumac, dressed with lemon juice & extra virgin olive oil	
<b>Chicken Avocado &amp; Egg</b>	€16.50
Chicken breast, avocado, boiled egg, baby gem lettuce, cherry tomatoes, blue cheese crumble, Thessaloniki koulouri croûtons & balsamic-honey dressing	
<b>Goat's Cheese &amp; Fig</b> ⑤	€16.50
Crispy green leaves, goat's cheese, figs, pomegranate, cherry tomatoes, walnuts & honey-mustard dressing	
<b>Kale Avocado</b> ⑤	€15
Kale, avocado, mushrooms, bell peppers, carrot, pumpkin seeds, goji berries, cherry tomatoes & tahini-date citrus dressing	
<b>Blueberry Avocado Quinoa</b> ⑤	€16
Fresh blueberries, avocado, quinoa, feta crumble, sweetcorn red onion, pistachios & lime-coriander dressing (Feta can be removed for ⑤ option)	
<b>The Greek</b> ⑤	€13
Cherry tomatoes, cucumbers, Ipiros feta marinated in extra virgin olive oil, oregano, peppers, onions, capers, barley rusks & Kalamata olive oil	
<b>BLT Caesar</b> ⑤ ①	
Iceberg lettuce, cherry tomatoes, crispy bacon, parmesan flakes, homemade herb croûtons & our house Caesar dressing	
<b>Plain</b>	€14
<b>Chicken</b>	€16
<b>Sautéed Prawns</b>	€17

# OUR SIGNATURE SALADS

<b>Mango Duck</b>	€18
Crispy duck, fresh mango, baby rocket, radish, spring onion, sesame seeds, cherry tomatoes & sweet eel dressing	
<b>Burrata Caprese</b> ⑤	€17
Fresh burrata, cherry tomatoes, fresh basil & extra virgin olive oil	

## SOUPS

### Soup of the day <sup>Ⓥ</sup>

€9

*Please ask your waiter for the soup of the day*

## SIGNATURE BURGERS

### Truffle Brioche Burger (250g)

€21

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

### Sweet Potato and Quinoa Burger <sup>Ⓥ</sup>

€14

Sweet potato & quinoa patty with iceberg lettuce, onion marmalade & avocado-horseradish smash in a vegan bun, served with baby leaf salad & sweet potato fries

## FROM OUR WOOD OVEN

*Bruschetta-style Wood Oven Pizza*

### Truffle Prosciutto 'Bruschetta'

€17

Truffle prosciutto, chorizo mince, courgette, oregano, Spanish goat's cheese & mozzarella on tomato base sauce

### Quattro Formaggi 'Bruschetta' <sup>Ⓥ</sup>

€16

Mozzarella, taleggio, Spanish goat's cheese, scamorza, oregano & fresh basil on creamy base sauce

### Smoked Salmon 'Bruschetta'

€17

Smoked salmon on a Philadelphia cream cheese base, topped with Avruga caviar

## PASTA & RISOTTO

	<b>Starter</b>	<b>Main</b>
<b>Seafood Spaghetti</b> Fresh mussels, prawns, scallops, calamari, garlic, chili & tomato sauce	<b>€17</b>	<b>€25</b>
<b>Spaghetti Aglio Olio e Peperoncino</b> Fresh spaghetti alla chitarra with garlic, chili, parsley & extra virgin olive oil <i>Add Prawns €5</i>	<b>€11</b>	<b>€15</b>
<b>Asparagus and Mascarpone Ravioli</b> Ravioli filled with asparagus & mascarpone, served with celeriac purée, dill oil & freshly grated parmesan	<b>€14</b>	<b>€20</b>
<b>Prawn &amp; Salmon Tagliatelle</b> Prawns, smoked salmon, asparagus, semi-dried tomatoes, basil, radicchio, pistachio & shellfish cream sauce	<b>€16</b>	<b>€24</b>
<b>Spaghetti</b> <span>P</span> Fresh spaghetti with your choice of sauce: Ragù alla Bolognese, Napoletana or Carbonara	<b>€11</b>	<b>€15</b>
<b>Wild Mushroom Risotto</b> <span>V</span> Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated Parmesan	<b>€16</b>	<b>€23</b>
<b>Seafood Risotto</b> Carnaroli rice cooked in shellfish stock with prawns, calamari, clams, octopus & dill, flavoured with herb blossom	<b>€17</b>	<b>€24</b>

# MAIN COURSES

## FISH

### **Fish of the Day**

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

### **Chargrilled Tuna Steak (250g) ①** €34

Fresh yellowfin tuna steak, served with baby potatoes, patty pan squash, broccolini, Padrón pepper, romesco salsa & wasabi mayo

### **Seared Sea Bream Fillets ①** €27

Served with celeriac purée, shimeji, pak choi & olive tapenade

### **Seared Sea Bass Fillet ①** €28

Served with fregola sarda, crushed zucchini, beetroot, pickled shimeji, avocado cream & dill oil

### **Miso Salmon ①** €28

Served with celeriac purée, quinoa tabouleh & beetroot teriyaki sauce

### **Baby Calamari Fritto ①** €19

Served with remoulade sauce & homemade steak fries

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### **Vegetable Curry ②** €18

Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce, served with quinoa basmati rice

## MEAT

### **USDA Prime Beef Fillet (250g) €50**

Served with sweet potato purée infused with thyme, fresh asparagus and a choice of sauce: pepper sauce, mushroom sauce or beef jus

### **USDA Prime Rib-eye Steak (300g) €44**

Served with sweet potato purée infused with thyme, fresh asparagus and a choice of sauce: pepper sauce, mushroom sauce or beef jus

### **Korean-Style Black Angus Cowboy Steak €74**

*For two persons, 900g*

A thick, bone-in rib eye steak, marinated Served with sweet potato purée infused with thyme, fresh asparagus and a choice of sauce: pepper sauce, mushroom sauce or beef jus

### **Brazilian-Style 'Picanha Tacos' €50**

*For two persons, 500g sirloin cap*

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

### **Chicken Fillet (250g) €24**

Chicken fillet, cooked sous vide, served with sweet potato purée infused with thyme, fresh asparagus and a choice of sauce: pepper sauce, mushroom sauce or beef jus

### **Veal Schnitzel <sup>P</sup> €25**

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

### **Iberico Pork Chops (400g) <sup>P</sup> €31**

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

### **Moroccan Chicken Souvlaki (300g) €20**


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

# SUSHI

## APPETIZERS

- Edamame Beans**  €8  
Steamed soya beans sprinkled with a choice of sea salt or chili garlic sauce
- Sashimi Salad** €17  
Tuna, salmon, seabass, hamachi & prawn with mixed baby green leaves, cherry tomatoes, cucumber, tobiko & yuzusesame dressing
- Crab Salad** Starter €18 Main €25  
King crab, carrot, mango, cucumber, tenkasu, tobiko, Japanese mayo, yuzu-sesame dressing
- Rock Shrimp** €14  
Tempura shrimp with sweet chili mayo, mixed baby leaf salad & ginger-soy dressing

## SUSHI ROLLS

- V-Gan**  (8pcs) €12  
Asparagus, pepper, spinach, ponzu, sesame seeds, avocado
- California King Crab** (8pcs) €18  
King crab, avocado, cucumber, Japanese mayo
- Salmon Avocado** (8pcs) €15  
Salmon, avocado, cream cheese, sesame seeds
- Spicy Tuna** (8pcs) €15  
Fresh yellowfin tuna, crushed hazelnuts, tenkasu, spring onion, Japanese mayo, chili oil
- Ebi Tempura** (8pcs) €15  
Shrimp tempura, spicy mayo, asparagus, sesame seeds, tenkasu

## PREMIUM ROLLS

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



## NIGIRI SUSHI

**Salmon / Tuna / Seabass / Hamachi / Prawn** €8  
*3pcs each fish*

## SASHIMI

**Salmon / Tuna / Seabass / Hamachi** €8  
*3pcs each fish*

## SUSHI PLATTERS

**Sashimi Platter (27pcs)** €42

Salmon (3pcs), Tuna (3pcs), Seabass (3pcs), Hamachi (3pcs), Prawns (3pcs), Cucumber Hosomaki (6pcs), Avocado, Hosomaki (6pcs), sesame seeds, wakame salad, pickled radish, ginger

**The Threesome (24pcs)** €55

**Kraken (8pcs)**

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

**Columbia Beach Roll (8pcs)**

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

**Rainbow Roll (8pcs)**

King crab, yellowfin tuna, salmon, cucumber, avocado, hamachi, Japanese mayo, coriander

**The Quartetto (16pcs)** €32

**Salmon Avocado (4pcs)**

Salmon, avocado, sesame seeds, cream cheese

**Ebi Tempura (4pcs)**

Shrimp tempura, spicy mayo, asparagus, sesame seeds, tenkasu

**California King Crab (4pcs)**

King crab, avocado, cucumber, sesame seeds, Japanese mayo

**Spicy Tuna (4pcs)**

Fresh yellowfin tuna, crushed hazelnuts, tenkasu, spring onion, Japanese mayo, chili oil

## **Royal Sushi Boat (49pcs)**

**€100**

### **Crazy Maki (4pcs)**

Crab meat, avocado, cucumber, Japanese mayo, spring onion, tempura flakes

### **Baked Salmon Roll (4pcs)**

Baked salmon, cucumber, wasabi mayo, togarashi

### **Salmon Deluxe (4pcs)**

Salmon, avocado, prawn, cream cheese, spicy mayo, spring onion, tobiko

### **Double Shrimp Roll (4pcs)**

Shrimp tempura, avocado, cream cheese, black sesame seeds, spicy mayo, tobiko

### **Spicy Tuna (4pcs)**

Fresh yellowfin tuna, crushed hazelnuts, tenkasu, spring onion, Japanese mayo, chili oil

### **Ebi Tempura (4pcs)**

Shrimp tempura, spicy mayo, asparagus, sesame seeds, tenkasu

### **Abjure Nigiri (2pcs per aburi)**

Tuna / Salmon / Hamachi / Seabass

### **Ebi Nigiri (2pcs)**

### **Sashimi (3pcs per sashimi)**

Tuna / Salmon / Hamachi / Seabass / Prawn

## **Imperial Sushi Boat (91pcs)**

**€160**

### **Ultimate Roy Futomaki (12pcs)**

Salmon, prawn, smoked salmon, cream cheese, Avruga caviar, tobiko

### **Crazy Maki (8pcs)**

Crab meat, avocado, cucumber, Japanese mayo, spring onion, tempura flakes

### **Baked Salmon Roll (8pcs)**

Baked salmon, cucumber, wasabi mayo, togarashi

### **Fuji Futomaki (12pcs)**

Salmon, cucumber, bell pepper, carrot, salmon skin, lettuce, sweet chili mayo, tobiko

### **Salmon Deluxe (8pcs)**

Salmon, avocado, prawn, cream cheese, spicy mayo, spring onion, tobiko

### **Double Shrimp Roll (8pcs)**

Shrimp tempura, avocado, cream cheese, black sesame seeds, spicy mayo, tobiko

### **Abjure Nigiri (3pcs per aburi)**

Tuna / Salmon / Hamachi / Seabass

### **Ebi Nigiri (3pcs)**

### **Sashimi (5pcs per sashimi)**

Tuna / Salmon / Hamachi / Seabass

# DRINKS

## SOFT DRINKS

**Soft Drink** €4

Coca Cola, Sprite, Fanta, Bitter Lemon, Soda, Tonic

**Three Cents** €5

Two Cents Plain Soda, Three Cents Tonic Water, Three Cents Pink Grapefruit Soda, Three Cents Cherry Soda, Three Cents Ginger Beer, Three Cents Aegean Tonic, Three Cents Sparkling Lemonade, Three Cents Pineapple, Three Cents Dry Tonic

**Iced Tea** €4

Lemon-Lemongrass, Peach-Hibiscus

**Red Bull Energy Drink** €5

Red Bull, Red Bull Sugarfree, Red Bull Yellow Edition, Red Bull White Edition, Red Bull Watermelon Edition

## WATER

**San Benedetto Mineral Water (50cl)** €3

**San Benedetto Mineral Water (75cl)** €5

**San Benedetto Sparkling Water (25cl)** €3

**San Benedetto Sparkling Water (75cl)** €5

**Gerolsteiner Sparkling Mineral Water (33cl)** €3.50

**Gerolsteiner Sparkling Mineral Water (75cl)** €5

**Perrier (75cl)** €5

## JUICES

**Cranberry, Apple, Orange, Pineapple, Lemonade, Tomato, Grapefruit** €4.50

**Fresh Juice** Orange, Carrot, Apple, Mixed €6

**Spicy Energy** Green Apple, Carrot, Ginger €6

**Green Detox** Green Apple, Cucumber, Ginger €6

## MILKSHAKES

**Classic Milkshake** €6

Chocolate, Vanilla, Strawberry

**Columbia Milkshake** €6

Vanilla ice cream, espresso shot, milk

**Salted Caramel** €6

Salted caramel ice cream, milk

## MOCKTAILS

<b>Homemade Lemonade</b>	€6
Lemon juice, mint leaves, sugar syrup, soda water	
<b>Raspberry Ginger Lemonade</b>	€7
Raspberry syrup, lemon juice, fresh ginger, soda water	
<b>Persephone</b>	€8
Chamomile tea, raspberry syrup, fresh lemon, Three Cents sparkling lemonade	

## SMOOTHIES

<b>Forest Fruit</b>	€6
Strawberry purée, forest fruit purée, yoghurt, milk	
<b>Tiki Style</b>	€6
Pineapple, mango purée, coconut purée, yoghurt, milk	
<b>Magic Mango</b>	€6
Banana-flavoured soya, frozen mango, fresh pineapple	

## BEERS & CIDERS

<b>Pints</b>	25cl	50cl
<b>Alfa</b>	€3	€6
<b>Heineken</b>	€3.50	€7
<b>Paulaner</b>	€4	€8
<b>Bottles</b>		33cl
<b>Alfa</b>		€6
<b>Heineken</b>		€7
<b>Heineken 0.0 <i>non alcoholic</i></b>		€7
<b>Sol</b>		€7
<b>Paulaner</b>		€8
<b>Asahi Super Dry</b>		€7
<b>Humor Pilsner</b>		€7.50
<b>Humor Oatmeal Stout</b>		€8.50
<b>Humor IPA</b>		€8.50
<b>Ciders</b>		33cl
<b>Strongbow Dry</b>		€7
<b>Milokleftis Apple</b>		€7
<b>Milokleftis Apple with Cherry</b>		€7
<b>Non Alcoholic Beer</b>		33cl
<b>Daura Free Damm</b>		€6
<b>Heineken 0.0</b>		€7

Prices include all legal taxes

# SPIRITS

<b>Vodka</b>	<i>5cl</i>	<i>70cl</i>	<i>175cl</i>	<i>300cl</i>	<i>600cl</i>
Absolut	€9	€125			
Absolut Elyx	€11	€150	€385	€650	
Beluga	€11	€150	€320	€650	€1300
Beluga Transatlantic Racing	€11	€150			
Beluga Gold Line	€28	€390			
<b>Gin</b>	<i>5cl</i>	<i>70cl</i>			
Beefeater	€9	€125			
Beefeater Pink	€9	€125			
Beefeater 24	€11	€150			
Opihr	€11	€150			
Malfy Originale	€11	€150			
Malfy Gin Rosa	€11	€150			
Malfy Con Limone	€11	€150			
Malfy Con Arancia	€11	€150			
Kingfisher Gin	€11	€150			
	<i>5cl</i>	<i>50cl</i>			
Citadelle No Mistake Old Tom	€12	€120			
Monkey 47	€14	€140			
<b>Rum</b>	<i>5cl</i>	<i>70cl</i>			
Havana Club 3 YO	€9	€125			
Havana Club 7 YO	€11	€150			
Havana Club Selección de Maestros	€13	€180			
Havana Club 15 YO	€28	€390			
Plantation Xaymaca Special Dry	€11	€150			
Plantation Stiggins' Fancy Pineapple	€13	€180			
Bumbu The Original	€11	€150			
Ron Zacapa Centenario XO	€28	€390			

<b>Tequila</b>	<i>3cl</i>	<i>5cl</i>	<i>70cl</i>	<i>175cl</i>
Olmecca Blanco	€4.5	€9	€125	
Olmecca Gold	€4.5	€9	€125	
Olmecca Altos Reposado	€6	€11	€150	
Patrón Blanco	€7	€12	€165	
Patrón Reposado	€8	€13	€180	
Patrón Añejo	€9	€15	€210	
Clase Azul Plata	€15	€25	€350	
Clase Azul Reposado	€18	€30	€420	€1050
Clase Azul Mezcal Durango	€40	€60	€900	
Clase Azul Añejo	€60	€98	€1350	
Clase Azul Ultra			€5500	

<b>Cognac</b>	<i>5cl</i>	<i>70cl</i>
Martel VS	€12	€165
Martel VSOP	€17	€235
Martel XO	€30	€420
Tesseron Lot No. 53 XO Perfection	€35	€490
Tesseron Lot No. 29 XO Exception	€75	€1050

<b>Aperitif, Digestif &amp; Liqueur</b>	<i>3cl</i>	<i>5cl</i>	<i>20cl</i>	<i>50cl</i>
LOEL Zivana	€3	€5	€20	
Tsiakkas Oak-Aged Zivania	€5	€10		€90
MINI Ouzo	€3	€5	€20	
Giannatsis Ouzo	€4	€6	€24	
	<i>3cl</i>	<i>5cl</i>	<i>70cl</i>	
<i>Ask your waiter for other available options</i>	€4.5	€9	€125	

<b>Whisky</b>	<i>5cl</i>	<i>70cl</i>
<b>Blended</b>		
Ballantine's	<b>€9</b>	<b>€125</b>
Chivas Regal 12 YO	<b>€11</b>	<b>€150</b>
Chivas Regal 15 YO	<b>€13</b>	<b>€180</b>
Chivas Regal 18 YO	<b>€17</b>	<b>€235</b>
Chivas Regal Royal Salute 21 YO	<b>€28</b>	<b>€390</b>
Chivas Regal 25 YO	<b>€40</b>	<b>€560</b>
<b>Single Malt</b>	<i>5cl</i>	<i>70cl</i>
The Glenlivet Founder's Reserve	<b>€11</b>	<b>€150</b>
The Glenlivet 12 YO	<b>€13</b>	<b>€180</b>
The Glenlivet 18 YO	<b>€20</b>	<b>€280</b>
The Glenlivet Archive 21 YO	<b>€28</b>	<b>€390</b>
The Glenlivet 25 YO	<b>€40</b>	<b>€560</b>
The Glenlivet Nàdurra Peated	<b>€17</b>	<b>€235</b>
Glenmorangie 10 YO	<b>€11</b>	<b>€150</b>
The Dalmore 12 YO	<b>€14</b>	<b>€195</b>
The Dalmore Cigar Malt	<b>€25</b>	<b>€350</b>
The Dalmore King Alexander III	<b>€40</b>	<b>€560</b>
The Macallan 12 YO Double Cask	<b>€17</b>	<b>€235</b>
The Macallan 15 YO Double Cask	<b>€28</b>	<b>€390</b>
<b>Bourbon</b>	<i>5cl</i>	<i>70cl</i>
Four Roses	<b>€11</b>	<b>€150</b>
Michter's US*I	<b>€15</b>	<b>€210</b>
<b>Irish</b>		
Jameson	<b>€9</b>	<b>€125</b>
Jameson Caskmates IPA Edition	<b>€11</b>	<b>€150</b>
Jameson Caskmates Stout Edition	<b>€11</b>	<b>€150</b>

Prices include all legal taxes