










T O D A Y ' S
S P E C I A L S

















STARTERS

- GAZPACHO (COLD) SOUP**   €5.50
 Fresh tomatoes, cucumber, peppers, celery, onion, fresh herbs, pomegranate molasses, cold pressed virgin olive oil
- Option: add Greek Feta** €1.50
- SEASONAL SALAD WITH PROSCIUTTO**    €11.00
 Fresh melon, figs, prosciutto, baby rocket, honey & balsamic vinaigrette
- QUINOA BEETROOT & AVOCADO SALAD**     €12.80
 Quinoa, fresh beetroot & avocado, walnuts, Greek feta, mixed leaves pomegranate molasses, citrus vinaigrette

MAINS

- CAPRESE RISOTTO**     €13.50
 Arborio risotto, roasted cherry tomato, garlic, wine, pesto, parmesan, butter, creamy burrata, aged balsamic vinegar
- SICILIAN SEA BREAM**   €24.00
 Filleted sea bream, pan seared, served with sauteed tomatoes, garlic, kalamata olives, capers, fresh thyme and accompanied with a salad - quinoa, baby rucola, cherry tomatoes, red onion, organic cold pressed olive oil, lemon juice
- PISTACHIO CRUSTED LAMB CUTLETS**     €26.00
 Trimmed lamb cutlets, Mediterranean herbs, grounded pistachios, breadcrumbs, mustard, grilled and served with baby rocket, beetroot, red onion, sumaki and potato mash
- GRILLED TUNA**   €28.00
 Japanese yellow fin tuna - accompanied with a coconut & parsley sauce, served with beluga lentils, confit onions, cold pressed olive oil, fresh lemon juice



Gluten



Soya



Mustard



Crustaceans



Milk



Sesame



Eggs



Nuts



Sulphur Dioxide



Fish



Celery



Lupin



Peanuts



Molluscs

If you have a food allergy or an intolerance to any of the items above, please speak to a member of staff.



Vegan



Vegan Option



Gluten Free



Gluten Free Options