

oysia



SCAN ME



CHRISTMAS

SPECIALS



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.

V Vegan

VO Vegan Option

GF Gluten Free

GFO Gluten Free Options

STARTERS

- GF V PUMPKIN & COCONUT SOUP** €5.50
Pumpkin, potato, onion, garlic, ginger, cardamon, coriander, coconut cream
- GF CREAM OF MUSHROOM SOUP** €6.50
Fresh mushrooms gently simmered with garlic, onion, and thyme, blended into a silky soup with fresh cream
- CANNELLONI** €10.00
Ricotta, spinach & nutmeg wrapped in tender pasta and baked in a silky pink sauce made from tomato & cream
- BLOODY MARY PRAWN COCKTAIL** €11.00
Prawns, lettuce, mayonnaise, tomato sauce, Worcestershire sauce, tabasco, lemon juice
- GF TAGLIATA DI MANZO** €14.50
Tender slices of pan-seared beef fillet laid over baby rocket, topped with delicate parmesan shavings & a drizzle of cold-pressed olive oil

MAINS

- GF LEMON-BUTTER SEA BREAM** €24.00
Delicately filleted sea bream, pan-seared with garlic, butter, Mediterranean herbs, and festive lemon zest. Finished with capers and a silky lemon-butter sauce, served alongside creamy potato mash and velvety creamed spinach
- OSSO BUCCO ALLA MILANESE** €26.00
Tender, slow-cooked free-range veal shank, enriched with deep aromatic flavors and served atop a luxurious saffron risotto—golden, creamy, and perfect for the season.
- GF VO SAFFRON MILANESE** €12.00
Classic Milanese risotto made with saffron, white wine, parmesan, onion, and butter—rich, golden & silky
- GF PATAGONIAN RED PRAWN & CHORIZO** €24.00
An opulent risotto infused with prawn bisque, white wine, and lemon zest crowned with succulent roasted Argentine prawns and smoky chorizo, finished with butter & parmesan
- GF FILLET STEAK** €55.00
Fresh, free-range Aberdeen Angus fillet steak, cooked to your liking and served with Cyprus potato fries or creamy potato mash, creamed spinach, and your choice of peppercorn or mushroom sauce

DESSERT

- MELTING CHOCOLATE** €9.00
SURPRISE SPHERE
A rich chocolate sphere filled with silky banana cream, sticky cake, and roasted hazelnuts. Finished tableside with hot caramel sauce for a warm, festive reveal

DRINK

- HOT MULLED WINE** €10.00
A warming blend of red wine, honey, star anise, cloves, cinnamon, fresh orange