



COLUMBIA
BEACH

RESTAURANT MENU

STARTERS

Prawns & Sausage 'Saganaki'

Served with feta from Ipiros, piccante sausage, peppers, graviera from Naxos & garlic tomato sauce

Asparagus 'Metsovone' ⑤

Sautéed asparagus, 'Metsovone' smoked cheese, flavored quinoa with wild mushrooms & semi dried tomato vinaigrette

Prawns 'Kantaifi'

Crispy prawns wrapped in 'kantaifi', served with tomato bacon jam, avocado tartare & lime yogurt dressing

Sesame Crust Feta Parcel ⑤

Honey dressed feta cheese from Ipiros, wrapped in phyllo, topped with sesame seeds

Grilled Octopus

(230g)

Served with Santorini bean puree, smoked eggplant, shallots confit & fresh herb oil

Aegean Flavours

For 2 people

An assortment of freshly prepared Aegean inspired dips: Spiced tirokafteri, tzatziki, white taramas, tahini & lightly smoked eggplant. Served with mixed leave side salad & freshly baked Thessaloniki koulouri

SOUPS

Fish Soup

Rich fish broth with seabass, prawn, salmon & clams infused with confit cherry tomato, sweet potato & spring onion

Tomato Gazpacho ⑤

Chilled tomato soup, served with spiced marinated feta, red onion & black olives

SALADS

Goat's Cheese & Fig ①

Crispy green leaves, goat's cheese, figs, pomegranate, cherry tomatoes, walnuts & honey mustard dressing

Cranberry Quinoa ①

Quinoa with avocado, baby rocket, semi dried tomatoes, green apple, dried cranberries, spring onion & cottage cheese

The Greek ①

Plum tomatoes, cucumber, feta from Ipiros, 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

Chicken

Prawns

SIGNATURE SALADS

Mango Duck Salad

Crispy duck with fresh mango, baby rocket, radish, spring onion, sesame & sweet eel dressing

Artichoke & Manouri Salad ①

Baby green leaves with artichokes, manouri cheese, cherry tomatoes, tortilla chips, hazelnuts & semi dried tomato dressing

BURGERS

Served with homemade steak fries

Black Salmon Burger

Salmon fillet cooked in teriyaki sauce, avocado, iceberg lettuce, tomato, onion, tomato bacon jam in a black bun

Truffle Brioche Burger

(250g)

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

FROM OUR WOOD OVEN

Wood-Fired Baby Chicken

Slow cooked whole baby chicken with roasted sweet potatoes, parsnips & homemade tomato bacon jam

Flammkuchen

'Pizza' style sour dough base, baked in our wood oven with cream cheese, pancetta & caramelized onions

Roasted Brie Potatoes ①

Baby potatoes, brie cheese chunks oven baked in our smoked cream sauce, served with toasted bread

PASTA & RISOTTO

Cacio E Pepe With Greek Botarga

Fresh spaghetti, pecorino & crushed black pepper, finished with Greek delicate gray mullet eggs 'Avgotaraho'

Prawn Taglioni Verdi

Prawns with fresh green tagliolini, zucchini, confit cherry tomatoes & shellfish tomato sauce, finished with fresh dill & pecorino cheese

Lamb Pappardelle

Sous vide cooked lamb shoulder ragout with fresh pappardelle, eggplant & black olives, finished with grated pecorino cheese

Spaghetti

Fresh spaghetti pasta with your choice of sauce: Ragu a la Bolognese, Napoletana (V) or Carbonara

Wild Mushroom Risotto (V)

Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated pecorino

Seafood Risotto

Carnaroli rice cooked in shellfish stock with prawns, calamari, clams & octopus, flavored with herb blossom

MAIN COURSES

Sea Bass A La Plancha

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

Miso Salmon

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

Baby Calamari Fritto

Served with remoulade sauce & homemade steak fries

Tuna A La Plancha

Served with artichokes, bok choy, wild rice & Latin-Asian style salsa

Black Angus Beef

Served with sweet potato puree infused with thyme, green asparagus & beef jus

Choose your cut: 300g Rib Eye or 250g Fillet

Veal Schnitzel

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

Lamb Chops A La Parilla

Served with sweet potato puree infused with thyme, roasted carrot, parsnips & rosemary jus

Chicken Fillet

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

Pork Chop

(700g)

Served with baby rocket salad, semi dried tomatoes, parmesan shavings & homemade steak fries

Moroccan Chicken Souvlaki

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

Pork Souvlaki

Grilled pork souvlaki marinated with oregano & lemon. Served with tzatziki, tomato & cucumber quinoa salad & homemade steak fries

SUSHI

APPETIZERS

Salmon Tartar

Salmon, ikura, Kyoto style sauce, sesame

King Crab Salad

King crab, yuzu soya, avocado cream

Feta Tempura ⑤

Feta cheese, green salad, cherry tomato, sherry vinaigrette, tomato jam

Sashimi Salad

Three kinds of fish, mixed greens, Japanese dressing, cherry tomatoes, tobiko

SUSHI ROLLS

California King Crab (8pcs)

King crab, avocado, cucumber

Salmon Avocado (8pcs)

Salmon, avocado, cucumber, cream cheese

Spicy Tuna (8pcs)

Tuna, spicy sauce, kimchi sesame

Ebi Tempura (8pcs)

Shrimp tempura, spicy mayo, asparagus, tenkasu

PREMIUM ROLLS

The 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, salmon in togarashi butter, sweet sauce, kantaifi

Tennin Roll (8pcs)

King crab, mango, Japanese mayonnaise, topped with seared beef fillet, caviar, miso honey, teriyaki

Aji Hamachi Roll (8pcs)

Cucumber, asparagus, white fish, topped with yellow tail slices, jalapeno-coriander sauce, yuzu ponzu, chives

NIGIRI SUSHI

Salmon/Tuna/Hamachi/Seabass

SASHIMI

Salmon/Tuna/Hamachi/Seabass

DESSERTS

Milk Chocolate Caramel Mousse

Flourless biscuit base, caramelized pears, cocoa streusel

Mojito Cheesecake

Baked cheesecake with lime, mint & rum

Italian Tiramisu

Delicious chocolate flavored tiramisu

Exotic Coconut Mousse

Coconut mousse with mango-pineapple compote on pistachio biscuit & almond streusel

White Chocolate Strawberry Layer

White chocolate layered strawberry mousse

Seasonal Fruit Plate

Tropical Fresh Fruit Platter

For 3 people or more

Oh Sweet Heaven

For 3 people or more

Combo dessert platter of Milk Chocolate Caramel Mousse, Mojito Cheesecake, White Chocolate with Strawberry Layer, Homemade Macarons, Ice Cream & Fruit

Ice Cream & Sorbet Selection

Chocolate/ Strawberry/ Vanilla/ Banana/ Mango Sorbet/ Lemon Sorbet/ Whisky Cream/ Rum Raisin/ Ferrero Rocher

ICE CREAM CREATIONS

Fitness

Yoghurt ice cream, fresh strawberries, berry soup, almond streusel, granola

Fruity

Raspberry, mango, apricot ice cream, seasonal fruit, meringue, honey sauce

Nutty & Naughty

Coffee, caramel, Ferrero Rocher ice cream, coffee beans, chocolate streusel, banana, Cadbury's Flake chocolate, hazelnut