

# STARTERS

**NEW Fresh Scallops Ceviche** €17  
Marinated with lime, fresh basil, roasted hazelnuts and lemon sorbet

**NEW Fresh Oysters** 6pcs €19 12pcs €35  
*Fine de Claire N2*  
Fresh oysters with coriander ginger ponzu sauce or  
Fresh oysters tempura with truffle oil

**NEW Hot Steamed Bao Buns**  
Two soft airy small Asian buns:  
With crispy duck, cucumber, carrot, spring onion with  
homemade pineapple duck sauce or €9  
With crunchy zucchini, mushrooms and green  
tea matcha mayonnaise ⑤ €7

**Prawns & Sausage ‘Saganaki’** €13  
Served with Ipiros feta, piccante sausage, peppers,  
graviera Naxou & garlic tomato sauce

**NEW Seared Fresh Scallops** €17  
With squid ink risotto, rainbow beets, crispy prosciutto  
& beetroot strawberry vinaigrette

**Asparagus ‘Metsovone’** ⑤ €12  
Sautéed asparagus, ‘Metsovone’ smoked cheese, flavored  
quinoa with wild mushrooms & semi dried tomato  
vinaigrette

**Prawns ‘Kantaifi’** €13  
Crispy prawns wrapped in kantaifi served with tomato  
bacon jam, avocado tartare & yogurt lime dressing

**Sesame Crust Feta Parcel** ⑤ €9  
Honey dressed Ipiros feta cheese wrapped with sesame  
seeds

**NEW Wood Oven Potato Skins** €7  
Caesar’s wood roasted potato skin with chicken, bacon,  
lettuce, crouton, cheddar cheese & Caesar sauce

**Grilled Octopus** €19  
230g served with Santorini fava beans, smoked  
aubergine, shallots confit & fresh herb oil

**Aegean Flavours** €12  
*For two persons*  
An assortment of freshly prepared aegean inspired dips:  
White taramas, houmous, beetroot yogurt with  
walnuts, Florinis pepper spiced feta, fava Santorini’s  
with capers served with served with mix leaves salad &  
freshly baked koulouri Thessaloniki’s

# SALADS

**NEW Burrata Salad** €14

Fresh burrata cheese, baby rocket, fennel, cherry tomatoes, crispy prosciutto, radishes, homemade tomato jam and lime vinaigrette

**NEW Kale Avocado Salad** ⑤ €13

Kale, avocado, mushrooms, bell peppers, carrot, pumpkin seeds, goji berries, cherry tomatoes and tahini-dates citrus dressing

**Goat's Cheese & Fig** ⑤ €13

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

**Cranberry Quinoa** ⑤ €12

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

**The Greek** ⑤ €10

Plum tomatoes, cucumbers, marinated Ipiros feta with extra virgin olive oil, oregano, peppers, onions, capers, barley rusks and Kalamata olives

**BLT Caesar**

Iceberg lettuce, cherry tomatoes, crispy bacon parmesan flakes, homemade herb croutons and our house Caesar dressing

**Plain** €10

**Chicken** €12

**Sautéed prawns** €13

# SIGNATURE SALADS

**Mango Duck Salad** €14

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

**NEW Thai Beef Noodle Salad** €14

With cucumber, rainbow beetroots, kohlrabi, physalis, carrots, coriander, chilli, cherry tomatoes & coconut lime dressing

# SOUPS

<b>Fish Soup</b>	€13
Rich fish broth with seabass, prawn, salmon & clams infused with confit cherry tomato, sweet potato & spring onion	
<b>NEW Wild Mushroom Soup</b>	€8
With white truffle oil	

# SIGNATURE BURGERS

<b>Black Salmon Burger</b>	€17
Salmon fillet cooked in teriyaki sauce, avocado, iceberg lettuce, tomato, onion, tomato bacon jam, black bun & homemade steak fries	
<b>Truffle Brioche Burger</b>	€18
250g Angus beef burger infused with truffles, iceberg lettuce, tomato, onion, truffle mayo in a brioche bun & homemade steak fries	

# FROM OUR WOOD OVEN

<b>NEW Slow Cooked Baby Lamb Shoulder</b>	€21
With orzo, fresh tomatoes, graviera ‘Naxou’ and feta foam	
<b>NEW Wood Roasted Pork Belly</b>	€21
With braised red cabbage, apple puree, kale chips, wild mushrooms and crackling	
<b>NEW Beef Ragout Paccheri</b>	€18
Paccheri pasta stuffed with slow cooked beef ragout, pecorino, fresh herbs and creamy sauce	
<b>NEW Lobster Mac and Cheese</b>	€27
Wood oven baked macaroni cheese with fresh main lobster, sharp cheddar cheese and fresh tarragon	
<b>NEW ‘Bruschetta’ Style Wood Oven Pizza</b>	
Carbonara base sauce, bacon, mushrooms,	
scarmoza and smoked ham	€13
Tomato base sauce, sausage, fresh mozzarella,	
prosciutto and baby rocket	€14
Tomato base, basil, fresh mozzarella, olives,	
mushrooms, peppers and semi dried tomatoes	€12

# PASTA & RISOTTO

**NEW Fresh Lobster Spaghetti** €10/100g

For 2 persons  
Whole fresh main lobster cooked with tomato  
bisque sauce, fresh pecorino and basil

	Starter	Main
<b>Cacio E Pepe With Greek Botarga</b> Spaghetti Cacio e Pepe, pecorino, black pepper, finished with Greek delicate gray mullet eggs 'Avgotaraho'	€10	€14
<b>NEW Buffalo Ricotta Ravioloni</b> ⑤ With baby spinach leaves, roasted pepper salsa and fresh herb oil	€11	€15
<b>NEW Lobster and Crab Ravioli</b> With crayfish sauce, pak choi and salicornia	€13	€18
<b>Prawn Tagliolini Verdi</b> Prawns, green tagliolini, zucchini, confit cherry tomatoes, shellfish tomato sauce, finished with fresh dill & pecorino	€12	€17
<b>Lamb Pappardelle</b> Sous vide cooked lamb shoulder ragout with fresh pappardelle, aubergines, black olives, finished with grated pecorino	€11	€16
<b>Spaghetti</b> Fresh spaghetti pasta with your choice of sauce: Ragu alla Bolognaise, Napoletana or Carbonara	€9	€12
<b>Wild Mushroom Risotto</b> ⑤ Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated pecorino	€11	€16
<b>Seafood Risotto</b> Carnaroli rice cooked in shellfish stock with prawns, calamari, clams & octopus, flavored with herb blossom	€11	€18

# MAIN COURSES

<b>NEW Wild Cod Fillet</b> With nori crust, leek confit, chorizo, rainbow beets, wine mustard sauce	€23
<b>NEW Grilled Whole Main Lobster</b> With fresh asparagus, turnips, purple potatoes & salmoriglio sauce	€10/100g
<b>Sea Bass A La Plancha</b> Served with vegetable couscous, spring onion, clams & shellfish curry sauce	€22
<b>Miso Salmon</b> Served with lightly pickled fresh cucumber, quinoa tabouleh & black tahini sauce	€23
<b>Baby Calamari Fritto</b> Served with remoulade sauce & homemade steak fries	€17
<b>Tuna A La Plancha</b> Served with artichokes, wild rice, pak choi & Latin-Asian style salsa	€21
<b>Black Angus Beef</b> Choose your cut: 300g Rib Eye or 250g Fillet Served with sweet potato puree infused with thyme, fresh asparagus  <i>Choose a sauce for your steak</i> <i>Pepper Sauce, Mushroom Sauce, Beef Jus</i>	€29
<b>NEW USDA Beef Short Ribs</b> Slow cooked beef short ribs glazed with homemade BBQ sauce, skin potato chips and onion rings	€22
<b>Veal Schnitzel</b> Served with sautéed baby potatoes with pancetta, onion & lightly pickled cucumber salad	€23
<b>Chicken Fillet</b> Sous vide style with wilted spinach, wild rice, smoked tomato bacon jam & salsa verde	€16
<b>NEW Coconut Lamb Curry</b> Mild spiced lamb curry stew with coconut milk & aromatic basmati rice	€18
<b>Pork Chop</b> (700g) Served with baby rocket leaves, semi dried tomatoes, parmesan shavings & homemade steak fries	€17
<b>Moroccan Chicken Souvlaki</b> Moroccan spiced chicken souvlaki served with curry vegetable couscous, pineapple coriander salsa & garlic lime yogurt dressing	€16

# SUSHI

## APPETIZERS

<b>King Crab Salad</b>	€17
King crab, yuzu soya, avocado cream	
<b>Feta Tempura</b> ⑤	€13
Feta cheese, green salad, cherry tomato, sherry vinaigrette, tomato jam	
<b>Salmon Tartar</b>	€16
Salmon, ikura, Kyoto style sauce, sesame	
<b>Sashimi Salad</b>	€15
Three kind of fish, mixed greens, Japanese dressing, cherry tomatoes, tobiko	

## SUSHI ROLLS

<b>NEW V-Gan</b> ⑤ (8pcs)	€11
Asparagus, pepper, spinach, ponzu	
<b>California King Crab</b> (8pcs)	€14
King crab, avocado, cucumber	
<b>Salmon Avocado</b> (8pcs)	€12
Salmon, avocado, cucumber, cream cheese	
<b>Spicy Tuna</b> (8pcs)	€13
Tuna, spicy sauce, kimchi sesame	
<b>Ebi Tempura</b> (8pcs)	€14
Shrimp tempura, spicy mayo, asparagus, tenkasu	

## PREMIUM ROLLS

<b>Kraken</b> (8pcs)	€18
Shrimp tempura, spicy mayo, cucumber, topped with calamari tempura, teriyaki sauce and smoked paprika	
<b>NEW Unagi Maboroshi Roll</b> (8pcs)	€18
Smoked eel, avocado topped with seared tuna and shichimi	
<b>Columbia Beach Roll</b> (8pcs)	€17
Salmon tempura, black rice, avocado, spicy sauce, outside seared salmon in togarashi butter, sweet sauce, kantaifi	
<b>Tennin Roll</b> (8pcs)	€18
King crab, mango, Japanese mayonnaise inside, topped with seared beef fillet, spring onion, honey miso, teriyaki	
<b>NEW Viper Roll</b> (8pcs)	€17
Salmon, cucumber, topped with smoked eel, truffle yuzu, sesame seeds, crispy parsley	

# NIGIRI SUSHI

**Salmon/Tuna/Seabass/Hamachi/Prawn** €6 3pcs each fish

# SASHIMI

**Salmon/Tuna/Seabass/Hamachi** €6 3pcs each fish

# NEW PLATTERS

**The Threesome (24pcs)** €53

- 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, kantaifi
- Tennin Roll (8pcs)**  
King crab, mango, Japanese mayonnaise inside, topped with seared beef fillet, spring onion, honey miso, teriyaki

**The Quartetto (16pcs)** €28

- 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
- Spicy Tuna (4pcs)**  
Tuna, spicy sauce, kimchi sesame

**The Symphony (28pcs)** €39

- 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
- Spicy Tuna (4pcs)**  
Tuna, spicy sauce, kimchi sesame

**Nigiri**  
3pcs Seabass / 3pcs Prawn

**Sashimi**  
3pcs Salmon / 3pcs Tuna

# DRINKS

## Soft Drinks (Bottles 25cl)

<b>Coca Cola</b> (Reg, Light, Zero)	€3
<b>Fanta</b>	€3
<b>Sprite</b> (Zero 33cl)	€3
<b>Ice Tea</b> (Peach, Lemon 33cl)	€3
<b>Red Bull</b> (Reg, Light)	€4
<b>Evian Still Water</b> (75cl)	€3,50
<b>Perrier</b> (33cl)	€3,50
<b>Perrier</b> (75cl)	€5
<b>Schweppes</b> Soda, Tonic, Bitter Lemon	€3
<b>3Cents</b> Ginger Beer, Tonic Water, Pink Grapefruit Soda, Aegean Tonic	€4

## Juices & Milkshakes

<b>Juices</b> Grapefruit, Cranberry, Apple, Orange, Pineapple, Lemon, Peach, Tomato	€4
<b>Freshly Squeezed</b> (40cl) Orange / Apple / Carrot	€5
<b>Milkshake</b> (40cl) <i>Ask your waiter for available flavors</i>	€5

## Mocktails & Detox

<b>Elderflower &amp; Cucumber</b>	€7
<b>Homemade Lemonade</b>	€5
<b>Raspberry Ginger Lemonade</b>	€7
<b>Virgin Mule</b>	€7



**Beers/Ciders**

<b>Draught</b>	25cl	50cl
<b>Carlsberg</b>	€2	€4

<b>Bottles</b>	33cl
<b>Carlsberg</b>	€4
<b>Keo (Reg, Light)</b>	€4
<b>Kronenbourg</b>	€5
<b>Corona</b>	€5
<b>Estrella Inedit</b>	€5
<b>Cider</b>	€5
<b>Somersby (Apple, Blackberry)</b>	

**Gluten Free Beer**

<b>Daura Damm</b>	€6
<b>Non Alcoholic Beer</b>	25cl
<b>Daura Free</b>	€4

<b>Traditional Spirits</b>	5cl	25cl
<b>Zivania</b>	€3,50	€12
<b>Ouzo</b>	€4,50	€16

	single (5cl)	double (10cl)	bottle (35cl)	bottle (70cl)
<b>Vodka</b>				
Smirnoff	€7	€12	€50	€100
Ursus, North	€7	€12		€100
Belvedere, Grey Goose, Titos	€9	€15		€130
<b>Gin</b>				
Bombay Sapphire, Tanqueray	€7	€12		€100
Tanqueray No.10, Hendrick's, Citadelle	€9	€15		€130
<b>Rum</b>				
Bacardi Carta Blanca, Bacardi Carto Oro	€7	€12		€100
Sailor Jerry Spiced Rum, Plantation Dark	€7	€12		€100
Zacapa 23	€9	€15		€130
<b>Tequila</b>				
Jose Cuervo Especial Silver, Jose Cuervo Especial Gold	€7	€12		€100
Casamigos Blanco	€9	€15		€130
Don Julio Reposado	€10	€18		€150
Patron XO Cafe	€10	€18		€100
Don Julio Anejo	€12	€20		€150
<b>Whisky</b>				
<b>Blended</b>				
Johnnie Walker Red	€7	€12	€50	€100
Dewar's	€7	€12		€100
Johnnie Walker Black	€9	€15	€60	€120
Johnnie Walker Double Black	€9	€15		€130
Johnnie Walker Blue	€25			€450
<b>Single Malt</b>				
Glenmorangie 10, Glenfiddich 12, Talisker	€10	€20	€65	€130
Glenfiddich 18, Lagavulin 16, Macallan Amber	€15	€30		€150
<b>Irish &amp; American</b>				
Jameson	€7	€12		€100
Jack Daniel's	€7	€12	€50	€100

	single (5cl)	double (10cl)	bottle (35cl)	bottle (70cl)
<b>Cognac &amp; Brandy</b>				
Metaxa 5*	€7	€12		€100
Hennessy VS	€9	€15		€130
Remy Martin VSOP	€10	€20		€150
Remy Martin XO	€20	€40		€350
<b>Aperitif</b>				
Marini Bianco, Martini Rosso, Martini Dry (IL)	€7	€12		€100
Campari, Aperol	€7	€12		€100
<b>Digestives &amp; Liqueurs</b>				
Mastic Tears, Disaronno, Fernet Branca	€7	€12		€100
Jagermeister, Cointreau, Limoncino, Grand Marnier	€7	€12		€100
Southern Comfort, Baileys, Sambuca White/Black	€7	€12		€100
Malibu, Kahlua, Grappa, Sake	€7	€12		€100

  ColumbiaBeachLimassol

[www.columbia-beach.com](http://www.columbia-beach.com)

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