



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

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

OUR SIGNATURE SALADS

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

SOUPS

Soup of the day ①

€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 ②

€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' ①

€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

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

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) Ⓥ €34

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

Seared Sea Bream Fillets Ⓥ €27

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

Seared Sea Bass Fillet Ⓥ €28

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

Miso Salmon Ⓥ €28

Served with celeriac purée, quinoa tabouleh & beetroot teriyaki sauce

Baby Calamari Fritto Ⓥ €19

Served with remoulade sauce & homemade steak fries

Vegetable Curry Ⓥ €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 ^P €25

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

Iberico Pork Chops (400g) ^P €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

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

SMOOTHIES

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

BEERS & CIDERS

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

Prices include all legal taxes

SPIRITS

Vodka	<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			

Gin	<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

Rum	<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

Tequila	<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	

Cognac	<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

Aperitif, Digestif & Liqueur	<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	

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

Prices include all legal taxes