

APPETISERS

OLIVE MARINE	7	GRILLED PADRON PEPPERS	8
CAVIAR D'AUBERGINE	9	ASPARAGUS AU SERRANO	10

ULTIMATE MEZZE EXPERIENCE

OLIVES - DOLMADES - AVOCADO HUMUS - AUBERGINE PATE
- BEEF PASTRAMI - CHEESE SELECTION - OLIVYE SALAD

18

RAW BAR

SALMON TARTARE	14
AVOCADO CAPERS, CORNICHONS AND SHALLOTS	
SEABASS CEVICHE	16
SEABASS CURED IN CITRUS JUICES COMBINED WITH FRESH HERBS	
BEEF CARPACCIO	16
HAND CUT THINLY SLICED RAW BEEF STRIPLOIN	

LET'S BEGIN WITH

SPINACH TORTILLA WITH ROSE HARISSA AND YOGURT	10	ROASTED AUBERGINE GREEN DOUGH RAVIOLI IN CREAMY SAUCE	12
FRIED ALBARINIO RICE BALLS WITH MEAT ARANCINI	11	BURRATA WITH MIXED CHERRY TOMATOS AND BASIL	12
ZUCCHINI FRITTERS SERVED WITH MINT AND GARLIC YOGURT	10	KING PRAWNS MARINATED WITH GARLIC AND GRILLED	14
THIN FLAKY PHYLO DOUGH FILLED WITH MOZZARELLA AND PASTRAMI	11	GRILLED ASPARAGUS BEDDED ON MIXED LEAVES AND PARMESAN CHEESE	12
FRIED GOLDEN BROWN HOME-MADE LASAGNA IN SPECIAL TOMATO SAUCE	11	TENDERIZED GRILLED OCTOPUS DRIZZLE WITH OLIVE OIL AND BALSAMIC	18
BATTER-COATED SAUTEED SQUID RINGS SERVED WITH TARTARE MINT SAUCE	12	PAN-FRIED JUICY SCALLOPS BEDDED IN PUREED VEGETABLES	20

FROM THE LAND

CHICKEN FILLET GRILLED AND BEDDED ON GARDEN FRESH LEAVES	20
CORN-FED GRILLED CHICKEN SKEWERED WITH ROSEMARY AND GARLIC	22
CREAMY TARRAGON GRILLED CHICKEN WITH ASPARAGUS	24
MEDITERRANEAN STYLE SLOW COOKED LAMB SHANK	29
LAMB LOIN FILLET GRILLED SERVED WITH HEALTHY VEGETABLES	29
GRILLED LAMB CHOPS WITH POMEGRANATE GLAZE	32

STEAKS

BEEF FILLET MIGNON	46
RIB-EYE STEAK	38
SCOTTISH BEEF SIRLION	36
MIELO BURGER	22
SCOTTISH BEEF, CARAMELISED ONION & TOMATO	

FROM THE SEA

BAKED SALMON PAPRIKA CRUST AND BRAISED GREEN BEANS	25
SQUID INK LINGUINI COOKED WITH SCALLOPS AND PRAWNS	26
GRILLED SEABASS BUTTERFLIED WITH WHITE WINE, LEMON HERB SAUCE	28
GRILLED BLACK COD, GREEN ASPARAGUS WITH BLOOD ORANGE SAUCE	42

FROM THE GARDEN

BEEF GOAT CHEESE MIXED LEAVES WITH WALNUT AND FIG	18
CAULIFLOWER STEAK AND PUREE WITH WALNUT CAPER SALSA	23
COMBINED ALL VEGETABLES SKEWERED AND GRILLED	22
GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES	22
ASPARAGUS MUSHROOM RISOTTO	21
CARAMELIZED ZUCCHINI, ONION AND SPINACH PENNE WITH BLUE CHEESE	21

SIDES

HAND CUT CHIPS	6.5	GARLIC MUSHROOMS	6	ROASTED POTATOES	6	SAUTED GREEN BEANS	6
BROCCOLI	7	SPINACH	7	GREEK SALAD	9	INSALATA DI RUCOLA	8