NEREA

LUNCH

SENSITIVITY GUIDE

If you experience any food sensitivities, select your diet from AMARA's sensitivity guide, a simple approach to eating right and maintaining a balanced diet. Look for dishes marked with the guide symbols and please let your server know which meals you would enjoy so we can prepare them for you.

A| Celery, B| Cereals containing gluten, C| Crustaceans, D| Eggs, E| Fish, F| Lupin,
G| Milk (including lactose), H| Molluscs, K| Mustard, L| Nuts, M| Peanuts, N| Sesame seeds,
O| Soya, P| Sulphur dioxide/sulphites, V| Vegetarian VG| Vegan

All prices are in (€) and include all taxes.

RAW AND COLD STARTERS

RED PRAWN DAKOS [B, C, G, P] 30.00
Tomatoes, capers, oregano, feta cheese, Arkateno rusk, olive powder basil

OCTOPUS CARPACCIO [B, C, E, D, P, H] 30.00
Taramas, yuzu gel, tomato relish, olive oil, lemon

CEVICHE [E] 30.00
Fish of the day, cucumber, green apple, coriander, chili, cucumber lime granite

OYSTERS

Served with spicy passion fruit sauce | Mignonette [P] | Fresh lime

GILLARDEAU [E, H, C]

3 pcs	30.00
6 pcs	54.00
9 pcs	78.00

TSARSKAYA [E, H, C]

3 pcs	30.00
6 pcs	54.00
9 pcs	78.00

DIPS

Served with grilled pita [B]

TARAMAS [B, C, E, G] 15.00

MELITZANOSALATA [G, P] 15.00

HUMMUS [A, N, P, VG] 12.00

TZATZIKI [G, P] 15.00

SALADS

MEDITTERANEAN SALAD [B, G, K] 24.00
Tomatoes, cucumber, Kalamon olives, feta cheese, bell peppers, crispy pita, oregano, pickled red onions

GREEN SALAD [K, L, M, P, VG, V] 22.00
Mixed greens, avocado, grilled broccoli, asparagus, dill, roasted pistachios, wholegrain mustard vinaigrette

CHICKEN CAESAR SALAD [B, D, E, G, K, P] 30.00
Gem lettuce, Caesar dressing, Parmesan, tomatoes, sourdough croutons

TUNA TATAKI SALAD [B, D, E, L, N, O, P] 36.00
Mixed leaves, quinoa, edamame, cucumber, coriander, radish, cashew nut dressing, crispy onion

TO SHARE

CRISPY BABY CALAMARI [B, C, D, E, H, N] 29.00
Zaatar spices, sriracha mayonnaise

GRILLED OCTOPUS [H, P] 38.00
Smoked aubergine, pomegranate

PRAWN SAGANAKI [A,B, C, E, G, P] 29.00
Tomatoes, garlic, Ouzo, feta cheese, fresh basil

AUBERGINE DUMPLING [L, O, P, V, VG] 24.00
Mushroom sauce, aubergine miso purée, roasted hazelnuts

HALLOUMI [B, G, L, N, V] 24.00
Tomato relish, pitta “Tis Satzis” honey, Pastellaki, lime zest

CRAB ROLL [B, C, D, G, O] 38.00
Bell pepper salad, corn, caramel yuzu mayo, brioche bread
*Served with triple cooked chips

WAGYU BEEF SLIDERS [B, D, G, K, P] 38.00
Wagyu beef, cheese, bacon, spicy mayo, pickled onions
*Served with triple cooked chips

SOUP

SEAFOOD SOUP [A, C, E, H, P] 32.00
Cod, prawns, bok choy, calamari

PASTA AND RISOTTO

LINGUINI WITH CLAMS [A, B, C, D, E, G, H] 34.00
Garlic, butter, lemon, chives

SEAFOOD RISOTTO [A, C, E, G, H] 39.00
Octopus, mussels, cod, prawns, crispy calamari, saffron

LOBSTER PASTA [A, B, C, D, E, G, H, P] 18.00
PER 100GR
Tagliatelle, lobster bisque, tomatoes, fresh herbs

MAIN COURSE

FISH

GRILLED SEABASS [A, B, E, G, P, D] 50.00
Artichoke and mussel fricassée, fish croquette, baby gem, fennel salad,
Avgolemono sauce.

MEAT

CRISPY CHICKEN FILLET [A, B, D, G, O, N, P] 32.00
Coleslaw, edamame, basmati rice, curry katsu sauce.

LAMB FILLET SKEWER [B, G, P] 45.00
Chimichurri, yogurt, semidry tomato, pickled onion, crushed potatoes, coriander.

USDA RIB EYE TAGLIATA [A, B, G, K, P] 60.00
Sautéed mushrooms, onion puree, beef jus.

FROM THE SEA

A SELECTION OF FRESH MEDITERRANEAN FISH
FROM OUR FISH DISPLAY AT THE DAILY MARKET PRICE.

Served with choice of two sides

ROASTED VEGETABLES [V, VG] | STEAMED VEGETABLES [A, G] | BASMATI RICE [A, G]
TRIPLE COOKED FRIES [V, VG] | TRUFFLE MASHED POTATOES [G]
CRUSHED POTATOES [V, VG] | SWEET POTATO FRIES [V, VG]

LOBSTER

FRESH LOBSTER DISPLAY [A, C, G, H] 18.00
PER 100GR
Choose your lobster and have it prepared
Grilled / boiled / pasta

SIDES

ROASTED VEGETABLES V, VG	10.00
STEAMED VEGETABLES A	10.00
BASMATI RICE A, G	8.00
TRIPLE COOKED CHIPS V, VG	10.00
TRUFFLE MASHED POTATO G	12.00
CRUSHED POTATOES V, VG	10.00
SWEET POTATOES FRIES V, VG	10.00

DESSERTS

"THE LEMON" B, D, G, L, N, P — 15.00
Vanilla mousse, lemon cream, chocolate crispy

RASPBERRY AVOLA B, D, G, L, N, P — 15.00
Raspberry textures, raspberry calamansi sorbet

BAKLAVA B, D, G, L, N, P — 15.00
Vanilla cream, pistachio ice cream

CHOCOLATE AND CARAMEL B, D, G, L, N, P — 15.00
Chocolate caramelia mousse, caramelized white chocolate

WARM APPLE CRUMBLE B, D, G, L, N, P — 15.00
Granny smith apple compote, vanilla ice cream

GELATO — 4.00 PER SCOOP
Caramel D, G, L, M, V
Chocolate D, G, L, M V
Pistachio D, G, L, M, V
Strawberry D, G, L, M, V
Vanilla D, G, L, M, V

SORBET — 4.00 PER SCOOP
Lime & Lemon V, VG
Mango & Passion V, VG
Raspberry & Strawberry V, VG

BABY MENU*

Please create your preferred combination. Whether steamed or boiled,
blended or diced our products are fresh and depends on seasonal availability.

More options can be prepared upon request

PROTEIN

Beef
Chicken
Fish of the day [E]

CARBOHYDRATES

Pasta [B]
Rice

FIBRE

Carrot
Courgette
Potato

VITAMINS

Apple
Banana
Pear

*Baby menu options are complimentary.