



ARMYRA

*by Papaioannou*

## RAW & SHELLS

SEA URCHIN ROE <sup>C</sup>	21
Toasted bread	
FISH OF THE DAY CEVICHE <sup>E</sup>	18
Cherry tomatoes, coriander sauce, tobiko eggs	
CRAYFISH TARTARE <sup>C</sup>	22
Pink grapefruit, lime, chives	
GREY MULLET BOTTARGA <sup>E</sup>	16
Toasted bread, spiced oil	
TUNA CARPACCIO <sup>E</sup>	21
Hot pepper sauce, pickled peppers	

## APPETIZERS

TARAMA <sup>E</sup>	7
Fish roe dip	
TRADITIONAL DIPS <sup>G</sup>	14
Fava, smoked aubergine, tyrokafteri, pita bread	
MEDITERRANEAN BRUSCHETTA <sup>E</sup>	12
Marinated anchovy, tomatoes, onion, olives	
STEAMED MUSSELS <sup>H</sup>	16
Garlic, basil, white wine	
SHRIMP SAGANAKI <sup>C,G</sup>	22
Green & red pepper, tomatoes, ouzo, feta cheese	

## GRILLED APPETIZERS

OCTOPUS <sup>H</sup>	21
Split pea fava, white vinegar dressing	
SQUID <sup>H</sup>	19
Olive oil-lemon dressing	
SARDINES <sup>E</sup>	16
Tomato onion salad, olive oil-lemon dressing	
SHRIMPS 200gr <sup>C</sup>	20
Greek Gambari, olive oil-lemon dressing	
SMOKED EEL <sup>E</sup>	23
Politiki salad	

## FRIED APPETIZERS

SQUID <sup>H</sup>	19
SHRIMPS 200gr <sup>C</sup>	20
Greek Gambari	
BABY SHRIMPS <sup>C</sup>	19
Greek baby shrimps from the island of Symi	

## SOUP

HOMEMADE FISH SOUP <sup>E</sup> Creamy monkfish	14
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## SALADS

PAPAIOANNOU SALAD <sup>V</sup> Lettuce, rocket leaves, beef tomato, olives, cucumber, carrot, green onion, balsamic vinaigrette (recommended to share)	19
HALLOUMI SALAD <sup>G,J</sup> Grilled halloumi cheese, mixed greens, seasonal fruit, cashews, Armyra vinaigrette	18
GREEK SALAD <sup>G</sup> Tomatoes & cherry tomatoes, onion, Kalamata olives, pepper, feta cheese, oregano, olive oil	17
LOBSTER SALAD <sup>L</sup> Grilled lettuce, green beans, almond flakes, rocket, mango-lemongrass vinaigrette	36

## PASTA & RISOTTO

LOBSTER RISOTTO <sup>C,G</sup> Three-seed risotto, lobster	42
KRITHAROTTO <sup>B,C</sup> Crayfish, orzo	35
ASTAKOMAKARONADA <sup>B,C</sup> Lobster pasta to share	12.5 / 100gr

## MAIN COURSES

WILD FISH FILLET <sup>E,C</sup> Sautéed wild greens, Salicornia, spicy sea urchin sauce	38
GRILLED TUNA FILLET <sup>E</sup> Aubergine purée, seaweed cracker, ginger – basil sauce	42
BLACK ANGUS RIB EYE TAGLIATA <sup>C</sup> Parsnip purée, fried parsnip flakes, surf & turf sauce	38
SALMON FILLET <sup>E,G</sup> Textures of carrots, carrot purée, peas-coriander sauce	32

## CATCH OF THE DAY

GRILLED FISH OF THE DAY <sup>E</sup> Daily fresh fish display	9.8 / 100gr
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## SIDE DISHES

BOILED GREENS <sup>VG</sup>	7
GRILLED VEGETABLES <sup>VG</sup>	7
HAND CUT FRIES <sup>VG</sup>	7

## DESSERTS

LEMON PIE	8
Lemon cremeux, lemon gel, crispy feuilletine, meringue	
NEW STYLE BAKLAVA	10
Pistachio mouseline, caramelized pistachio, pistachio crumble, caramelized fylo, kaimaki ice cream	
CHOCO-RASPBERRY	12
Chocolate ganache, chocolate cremeux, caramelized cacao nibs, caramel ganache, raspberry compote, choco-tuile, raspberry sorbet	
ICE CREAM & SORBET	2.5 / scoop
Flavour selection	
SEASONAL FRUIT PLATTER	16

## OUR FAMILY STYLE MENUS TO SHARE

VARIETY OF BREAD  
\*\*\*  
TARAMA  
\*\*\*  
FISH OF THE DAY CEVICHE  
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MEDITERRANEAN BRUSCHETTA  
\*\*\*  
HALLOUMI SALAD  
\*\*\*  
GRILLED OCTOPUS  
\*\*\*  
SHRIMP SAGANAKI  
\*\*\*  
LEMON PIE

90 P/2 pax

VARIETY OF BREAD  
\*\*\*  
FISH OF THE DAY CEVICHE  
\*\*\*  
STEAMED MUSSELS  
\*\*\*  
PAPAIOANNOU SALAD  
\*\*\*  
SARDINES  
\*\*\*  
GRILLED OCTOPUS  
\*\*\*  
SMOKED EEL  
\*\*\*  
BABY SHRIMPS  
\*\*\*  
CRAYFISH KRITHAROTTO  
\*\*\*  
NEW STYLE BAKLAVA

145 P/2 pax

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

### 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