

N E R E A

D I N N E R

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

LANGOUSTINE TARTARE C, E, H, K, P	28.00
Spianata picante, cucumber gin and tonic snow, lemon gel, citrus vinaigrette.	
OCTOPUS CARPACCIO B, C, E, D, P, H	27.00
Taramas, yuzu gel, tomato relish, olive oil and lemon.	
CEVICHE E, N	27.00
Fish of the day, passion fruit textures, coriander, chili.	
RED PRAWN CRUDO C, E, N, O	29.00
Coconut, lemongrass, mandarin sorbet, kumquat, chili oil.	

OYSTERS

Served with Spicy passion fruit sauce | Mignonette ^P | Fresh lime

GILLARDEAU E, H, C	
3 pcs	28.00
6 pcs	54.00
9 pcs	78.00
TSARSKAYA E, H, C	
3 pcs	28.00
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

GREEK SALAD ^{B, G, K, P}	22.00
Tomatoes, cucumber, olives kalamon, feta cheese, bell peppers, crispy pitta, oregano, pickled red onion.	
NEREA CRAB SALAD ^{C, E, H, K, O, P}	33.00
Baby gem, avocado, fennel, spring onion, coriander, mango vinaigrette, crispy buckwheat.	
GREEN SALAD ^{K, L, M, P, VG, V}	20.00
Mixed greens, avocado, grilled broccoli, asparagus, vegan pesto, roasted pumpkin seeds, lemon zest, nutritional yeast.	
BURRATA SALAD ^{G, L, V, P}	24.00
Cherry tomatoes, strawberries, roasted pine nuts, basil oil, strawberry vinaigrette.	

TO SHARE

CRISPY BABY CALAMARI B, C, D, E, H, N	27.00
Zaatar spices with sriracha mayo.	
GRILLED OCTOPUS A, E, H, P	33.00
Beluga lentil, fennel, green apple, sauce vierge, crispy rice, olive oil and lemon.	
PRAWN SAGANAKI A, C, E, G, P	28.00
Tomatoes, garlic, ouzo, feta cheese, fresh basil.	
SMOKED AUBERGINE N, P, V, VG	21.00
Chimichurri, florinis pepper coulis, tahini, roasted sesame seeds.	
FRESH BLACK MUSSELS A, C, E, G, H, P	27.00
White wine, garlic, butter, chives.	
ZUCCHINI PATTIES B, D, G, P, V	24.00
Feta cheese, spiced yogurt, coriander and lime relish.	

SOUP

TOMATO GAZPACHO SOUP B, C, E, G, H, P, V	29.00
Marinated red prawns, buffalo mozzarella cream, pepper florinis, basil oil.	
SEAFOOD SOUP A, C, E, H, P	30.00
Cod, prawns, mussels, calamari.	

PASTA AND RISOTTO

ARTICHOKE AND BASIL RISOTTO A, L, N, V, VG	29.00
Vegetable dumpling, nutritional yeast, roasted pinenuts.	
RED PRAWN RAVIOLI A, B, C, D, E, G, H, P	36.00
Sweet corn, prawn bisque sauce, cashew and chorizo crust.	
SEAFOOD RISOTTO A, C, E, G, H, P	39.00
Octopus, mussels, cod, prawns, crispy calamari, saffron.	

MAIN COURSE

FISH

GRILLED SEABASS A, B, E, G, P, D **48.00**
Artichoke and mussels fricassee, fish croquette, baby gem, fennel salad, avgolemono sauce.

OVEN BAKED GROUPER A, B, D, E, G, L, P **50.00**
Hazelnut panko crust, green herbs flan, celeriac pure, roasted fregola, asparagus, fish velouté.

MEAT

USDA RIB EYE TAGLIATA A, B, G, K, P **60.00**
Sauté mushrooms, onion espuma, beef jus.

CORN-FED CHICKEN THIGHS B, G, L, P **33.00**
Grilled asparagus, smoked bacon crumble, chimichurri sauce.

GLAZED LAMB CHOPS G, O, P **36.00**
Cous cous with herbs, baby broccolini, spiced yogurt.

FROM THE SEA

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

Served with garnishes (choice of two)

ROAST VEGETABLES ^{V, VG} | GLAZED VEGETABLES ^{A, G} | BASMATI RICE ^{A, G}
TRIPLE COOKED FRIES ^{V, VG} | TRUFFLED MUSHED POTATOES ^G
OVEN BAKED POTATOES ^{V, VG} | SWEET POTATO FRIES ^{V, VG}

LOBSTER

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

SIDES

ROAST VEGETABLES V, VG	10.00
GLAZED VEGETABLES A, G	10.00
BASMATI RICE A, G	7.00
TRIPLE COOKED FRIES V, VG	9.00
TRUFFLED MUSHED POTATO G	10.00
OVEN BAKED POTATOES V, VG	9.00
SWEET POTATOES FRIES V, VG	9.00

DESERTS

"THE LEMON" B, D, G, L, M, P	15.00
White chocolate mousse, citrus gel, basil sorbet.	
CRÈME BRULEE B, D, G, L, M, P	15.00
Vanilla Madagascar, berries.	
CHEESE CAKE BAKLAVA B, D, G, L, M, P	15.00
Baked cheesecake, fillo baklava, pistachio ice cream.	
BLACK & WHITE B, D, G, L, M, P	15.00
Chocolate mousse, caraibe chocolate sauce, berries compote.	
BABA-MISU B, D, G, L, M, P	15.00
Baba dough, tiramisu espuma, cacao crumble.	
WARM APPLE CRUMBLE B, D, G, L, M, P	15.00
Granny smith apple compote, vanilla ice cream.	

GELATO	3.50
Chocolate D, G, L, M, V	PER SCOOP
Vanilla D, G, L, M, V	
Strawberry D, G, L, M, V	
Pistachio D, G, L, M, V	
Caramel D, G, L, M, V	

SORBET	3.50
Raspberry & Strawberry V, VG	PER SCOOP
Lime & Lemon V, VG	
Mango & Passion V, VG	

BABY MENU*

Please create your preferred combination. Whether steamed or boiled, blended or diced our products are daily fresh and season depended.

More options can be prepared upon request.

PROTEIN

Chicken

Beef

Fish of the day ^E

CARBOHYDRATES

Rice

Pasta ^B

FIBRE

Carrot

Potato

Courgette

VITAMINS

Apple

Banana

Pear

*Baby menu options are complimentary.

