

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

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, fennel, green apple, coriander, chili, cucumber granite	
RED PRAWN DAKOS ^{B, C, G, P}	30.00
Tomatoes, capers, oregano, feta cheese, Arkateno rusk, olive powder, basil	
MARINATED SEABASS ^{E, P}	30.00
Kiwi textures, avocado jalapeno cream, lemon basil sorbet	

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

MEDITERRANEAN 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	
BABY GEM SALAD ^{B, D, E, G, K, P}	30.00
Smoked eel, green apple, turnips, white grapes, mint, dry Anari dressing, 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 onions	

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, 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	
TUNA KEBAB ^{B, D, E, G, N, P}	33.00
Confit cabbage, herbed tahini, pickled red onions, tomatoes, coriander	
SPINACH PIE PUREKKI ^{B, G, V}	24.00
Feta cheese, dill, leek powder, kefir dip	

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
Tagliatelle, lobster bisque, tomatoes, fresh herbs	

PER 100GR

MAIN COURSE

FISH

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

OVEN BAKED GROUPE A, B, D, E, G, L, P **52.00**
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**
Sautéed mushrooms, onion puree, beef jus.

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

FROM THE SEA

**A SELECTION OF FRESH MEDITERRANEAN FISH
FROM OUR LAVISH 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**
Choose your lobster and have it prepared
Grilled / boiled / pasta PER 100GR

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 POTATOES ^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
Caramel D, G, L, M, V	PER SCOOP
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
Lime & Lemon V, VG	PER SCOOP
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 based 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.