

N E R E A

SENSITIVITY GUIDE

If you have any food sensitivities, please refer to AMARA's sensitivity guide, a simple way to make informed choices and maintain a balanced diet. Look for dishes marked with the corresponding symbols, and let your server know which meals you'd like so we can prepare them accordingly.

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 piccante, cucumber gin and tonic snow, lemon gel, citrus vinaigrette.	
OCTOPUS CARPACCIO ^{B, C, E, D, P, H}	27.00
Tarama, yuzu gel, tomato relish, olive oil and lemon.	
CEVICHE ^{E, N}	27.00
Fish of the day, passion fruit textures, coriander, chilli.	
RED PRAWN CRUDO ^{C, E, N, O}	29.00
Coconut, lemongrass, mandarin sorbet, kumquat, chilli 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

TARAMA ^{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}	22.00
Tomatoes, cucumber, Kalamon olives, feta cheese, bell peppers, crispy pita, oregano, pickled red onion.	
GARDEN SALAD ^{P, V, VG}	18.00
Romaine lettuce, baby rucola, carrots, cucumber, jalapeños, black olives, dill, spring onion, red wine vinegar.	
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.	
CAESAR SALAD ^{B, D, E, G, K, P}	18.00
Iceberg lettuce, baby gem lettuce, crispy smoked bacon, parmesan, croutons, Caesar dressing.	
Choice of :	
Grilled chicken	6.00
Grilled prawns ^C	9.00

TO SHARE

CRISPY BABY CALAMARI B, C, D, E, H, N	27.00
Za'atar spices, sriracha mayo.	
GRILLED OCTOPUS A, E, H, P	33.00
Beluga lentils, 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, Florina pepper coulis, tahini, roasted sesame seeds.	
FRESH BLACK MUSSELS A, C, E, G, H, P	27.00
White wine, garlic, butter, chives.	
PINSA MARGHERITA B, G, V	28.00
Buffalo mozzarella, semi-dried tomato, fresh basil.	

SOUP

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

PASTA AND RISOTTO

SPAGHETTI CACIO E PEPE WITH RED PRAWN ^{B, C, D, G, H, E}	34.00
Sicilian red prawn tartare, pecorino cheese, black pepper, orange zest.	
LINGUINE WITH WHITE FISH TARTARE ^{B, C, D, G, H, E}	34.00
Bottarga, creamy burrata, chilli, garlic, lemon zest.	
ARTICHOKE AND BASIL RISOTTO ^{A, L, N, V, VG}	29.00
Vegetable dumpling, nutritional yeast, roasted pine nuts.	
SEAFOOD RISOTTO ^{A, C, E, G, H, P}	39.00
Octopus, mussels, cod, prawns, crispy calamari, saffron.	
LINGUINE WITH CLAMS ^{A, B, C, D, E, G, H, P}	34.00
Garlic, butter, lemon, chives.	
TAGLIATELLE BOLOGNESE ^{A, B, D, G, P}	29.00
Beef ragù, tomato, parmesan.	
LOBSTER PASTA ^{A, B, C, D, E, G, H, P}	18.00
Tagliatelle, lobster bisque, tomato, fresh herbs.	PER 100GR

MAIN COURSE

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 WITH PARMESAN ^G | TRUFFLE MASHED POTATOES ^G
OVEN BAKED POTATOES ^{V, VG} | SWEET POTATO FRIES ^{V, VG}

FISH

GRILLED SEABASS ^{A, B, E, G, P, D}	48.00
Artichoke and mussel fricassée, 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 purée, roasted fregola, asparagus, fish velouté.	

MEAT

USDA RIB EYE TAGLIATA ^{A, B, G, K, P}	60.00
Sautéed 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
Couscous with herbs, baby broccolini, spiced yogurt.	
NEREA DOUBLE BURGER ^{B, D, G, K, P}	35.00
Wagyu beef, cheese, bacon, spicy mayo, pickled onion.	

LOBSTER

FRESH LOBSTER DISPLAY ^{A, C, G, H}	18.00
Choose your lobster and have it prepared grilled or boiled.	PER 100GR

*All our fish and seafood is sustainably certified and sourced.

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
TRUFFLE MASHED POTATOES G	10.00
OVEN BAKED POTATOES V, VG	9.00
SWEET POTATO FRIES V, VG	9.00

DESERTS

"THE LEMON" B, D, G, L, M, P	15.00
White chocolate mousse, citrus gel, basil sorbet.	
CRÈME BRÛLÉE B, D, G, L, M, P	15.00
Madagascar vanilla, berries.	
CHEESECAKE BAKLAVA B, D, G, L, M, P	15.00
Baked cheesecake, phyllo baklava, pistachio ice cream.	
BLACK & WHITE B, D, G, L, M, P	15.00
Chocolate mousse, Caraïbe chocolate sauce, berry compote.	
BABAMISU 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 prepared fresh daily and depend on the season.

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.

