

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

HAMACHI TARTARE ^{E, N, P}	28.00
Kiwi, wakame salad, yuzu, chili, lemon sorbet.	
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.	
SEABASS TIRADITO ^{E, H, P}	29.00
Strawberry textures, elderflower lemon gel, crispy buckwheat.	

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

MEDITTERANEAN SALAD ^{B, G, K}	22.00
Tomatoes, cucumber, Kalamon olives, feta cheese, bell peppers, crispy pita, oregano, pickled red onion.	
GREEN SALAD ^{K, L, P, VG, V}	20.00
Mixed greens, avocado, grilled broccoli, asparagus, dill, roasted pistachio, wholegrain mustard vinaigrette.	
BURRATA SALAD ^{G, L, V, P}	24.00
Cherry tomatoes, strawberries, roasted pine nuts, basil oil, strawberry vinaigrette.	
TUNA TATAKI SALAD ^{B, D, E, L, N, O, P}	24.00
Mixed leaves, quinoa, edamame, cucumber, coriander, radish, cashew nut dressing, crispy onion.	

TO SHARE

CRISPY BABY CALAMARI B, C, D, E, H, N	27.00
Za'atar spices, sriracha mayo.	
GRILLED OCTOPUS H, P	33.00
Smoked aubergine, pomegranate.	
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.	
CRISPY HALLOUMI G, L, N, V	22.00
Honey, pastellaki, dry fig, lime zest.	

SOUP

SEAFOOD SOUP A, C, E, H, P	29.00
Cod, prawns, mussels, calamari.	

PASTA AND RISOTTO

PRAWN ORZO A, B, C, G, P	35.00
Pepper florinis condiment, dry anari, tomato prawn bisque.	
LINGUINE WITH CLAMS A, B, C, D, E, G, H, P	34.00
Garlic, butter, lemon, chives.	
SEAFOOD RISOTTO A, C, E, G, H, P	39.00
Octopus, mussels, cod, prawns, crispy calamari, saffron.	
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 ^G | TRUFFLE MASHED 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 or boiled.	PER 100GR

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.	

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

SIDES

ROAST VEGETABLES ^{V, VG}	10.00
STEAM VEGETABLES ^A	10.00
BASMATI RICE ^{A, G}	7.00
TRIPLE COOKED CHIPS ^{V, VG}	9.00
TRUFFLE MASHED POTATOES ^G	10.00
BAKED POTATOES ^{V, VG}	9.00
SWEET POTATO FRIES ^{V, VG}	9.00

DESERTS

"THE LEMON" B, D, G, L, N, P	15.00
White chocolate mousse, citrus gel, basil sorbet.	
CRÈME BRÛLÉE B, D, G, L, N, P	15.00
Madagascar vanilla, berries.	
CHEESECAKE BAKLAVA B, D, G, L, N, P	15.00
Baked cheesecake, phyllo baklava, pistachio ice cream.	
ORANGE PIE B, D, G, L, N, P	15.00
Mastiha ice cream, roasted walnuts.	
CHOCOLATE VALENCIA CAKE B, D, G, L, N, P	15.00
Chocolate mousse, orange cream, almond biscuit.	
WARM APPLE CRUMBLE B, D, G, L, N, 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.

