

N E R E A

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.

TASTING MENU

For menu details please ask your waiter.

NEREA MENU ONE	95.00
NEREA MENU TWO	130.00
NEREA MENU THREE	150.00

FROM OUR RAW BAR

SEABASS TIRADITO E, K, B, O	27.00
Mandarin textures, coriander, red onion and nori crust.	
CEVICHE E, K, A	24.00
Fish of the day, green apple and citrus vinaigrette.	
RED PRAWN CARPACCIO G, B, D, C	38.00
Pickle daikon, sake espuma, edamame, spianata picante and lemon ginger vinaigrette.	
LANGOUSTINES C, B, G	42.00
Ntakos bread, feta cheese, tomato and basil oil.	
BEEF TARTAR D, K, G, O	27.00
Beef fillet, soy cured egg yolk, mustard emulsion, caper, red onion and crispy potatoes.	

OYSTERS

Served with minionate, ponzu, lemon salt.

GILLARDEAU E, O, H, C	
1pcs	9.00
6pcs	54.00
TSARSKAYA E, O, H, C	
1pcs	9.00
6pcs	54.00

APPETIZERS & SALADS

SMOKED BURATTA ^{G, L, B, K}	24.00
Compressed peach, pine nuts, heirloom tomatoes, basil oil and crispy frisella.	
BAKED BEETROOTS ^{L, G, K}	24.00
Macadamia nuts, sumac granola, goat cheese and cherry vinaigrette.	
CRAB MEAT ^{C, K, B}	24.00
Sushi rice, avocado, cucumber, granny smith apple, mango emulsion and nori crust.	
GREEK SALAD ^{G, K, B}	18.00
Tomatoes, cucumber, peppers, red pickle onions, olives, feta cheese, crispy pita and oregano vinaigrette.	
TOMATO SALAD ^{B, G, N}	25.00
Avocado, baby rocket leaves, galata carob rusk, age dried anari and herbed oil.	
NEREA SALAD ^{K, B, D, G, E}	29.00
Baby spinach, cos lettuce, fresh mixed berries, gruyere cheese panko crust, buckwheat, smoked eel and forest fruit vinaigrette.	

DIPS

MELITZANOSALATA ^{G, L, B}	15.00
Smokey aubergine, pepper florinis, garlic, olive oil, red vinegar, feta cheese, pine nuts and crispy pita.	
HUMMUS ^B	14.00
Spicy chickpeas, crispy onion and smoked paprika.	
TYROKAFTERI ^G	16.00
Chili peppers, feta cheese and olive oil	
TARAMAS ^{B, E}	14.00
Italian capers, spring onion and baby parsley.	
MUHAMMARA ^{B, L}	14.00
Red pepper, pomegranate, walnuts and spring onion.	

SOUP

KAKAVIA SOUP E, H, C, B, A	27.00
Seafood, fresh herbs and garlic bread.	

HOT APPETIZERS

CRISPY CALAMARI B, D, G	25.00
Za'atar, baby coriander and sriracha mayonnaise.	
OCTOPUS H, G, B	29.00
Fresh black eye beans, crispy onion and zucchini purée.	
FISH CANNOLI E, B, G, P, D	25.00
Tartar sauce, rocket leave pesto and pickled vegetables.	
RED PRAWN ORZO B, C, G, A	45.00
Zucchini basil purée, bisque, burrata cream and red prawns tartare.	
SEAFOOD TAGLIOLINI B, C, E, P, D	31.00
Mixed seafood, bottagra and tomato bisque.	
MUSSELS 500GR C, B, G, P, D	23.00
Garlic bread, white wine, fresh herbs and rouille.	
RAVIOLO B, G, P, D	29.00
Wild greens, king oyster, goat cheese, champagne espuma and truffle.	
LAMB SHOULDER CONFIT G, B, P, D, A	26.00
Parsnip purée, king oyster and lamb.	

FROM THE SEA

A selection of fresh Mediterranean fish from our lavish fish display at the daily market price.

Choose the preparation method from the below options:

GRILLED WHOLE FISH ^{E, K}, **FILLET OF FISH** ^{E, K}

FRIED ^{E, K, B}, **SOUP** ^{E, A, C}

All the above whole fish is served with garden fresh vegetables, new potatoes and selection of sauces.

SALT CRUSTED FISH (FOR FISH ABOVE 2KG)	MARKET PRICE
Cooked in the oven with sea salt crust.	
FISH FILLET OF THE DAY ^{E, G, P}	45.00
Parsnip, broccolini, asparagus and champagne sauce.	
LOBSTER RISOTTO ^{C, A, G, P}	85.00
Aquarello rice, lobster bisque,parmesan foam	

LOBSTER

	PRICE PER 100GR
FRESH LOBSTER DISPLAY ^{C, K}	18.00
Choose your lobster and have it prepared grilled or boiled served with new potatoes, garden fresh vegetables and garlic butter sauce.	
GREEK LOBSTER PASTA "ASTAKOMAKARONADA" ^{C, A, B, P}	18.00
Homemade pasta, tomatoes and fresh herbs.	
LOBSTER THERMIDOR ^{C, B, G, P}	18.00
Cream sauce, mushrooms, mustard and gruyère cheese.	

FROM THE LAND

CORN-FED BABY CHICKEN ^{G, P, A}	33.00
Green beans, potato terrine, broccolini, carrot purée and chicken jus.	
USDA BLACK ANGUS BEEF STRIPLOIN STEAK 300 GR ^{G, B, P}	46.00
Green beans, potato terrine, broccolini, carrot purée, green pepper corn sauce and crispy onion.	
USDA RIBEYE TAGLIATA 300 GR ^{B, P, G, A}	57.00
Sour dough bread, onion and bacon jam, rocket leaves, aged parmigiano crispy onions and allumette potatoes.	
MILK FED LAMB ^{G, P, A}	45.00
Halloumi, spinach, confit tomatoes, onion shallots, carrot purée and lamb jus.	
IBERICO CHOPS ^{G, P}	46.00
Green beans, potato terrine, broccolini, carrot purée and pedro ximenez sauce.	

VEGAN CHOICES

CELERIAC STEAK ^{B, O, A}	23.00
Dumpling, celery, smoked celeriac jus and crispy tofu.	
CHICKPEA RAVIOLI ^{B, L}	26.00
Mushrooms, spinach, onion confit, coconut cream and macadamia flakes.	

SIDE DISHES

CYPRUS HAND CUT FRIED POTATOES ^{VG}	7.00
NEW POTATOES ^{VG}	7.00
GRILLED VEGETABLES ^{VG}	7.00
BOILED VEGETABLES ^{VG}	7.00
STEAMED BASMATI RICE ^{VG}	7.00
POTATO PUREE ^{G, V}	7.00

DESERTS

CRÉME BRÛLÉE <small>B, G, L, D</small>	13.00
Citrus candy zest, orange segments, rice crispy and salted caramel ice cream.	
CHOCOHOLIC <small>B, G, L, D</small>	14.00
Chocolate namelaka, chocolate ice cream and caramel foam.	
STRAWBERRY PAVLOVA <small>B, G, L, D</small>	14.00
Vanilla cream, marinated strawberries and raspberry sorbet.	
YOGURT AND HONEY <small>B, G, L, D</small>	13.00
Candy tomato, goat cheese crème, caramelized nuts and yogurt ice cream.	
WARM GALAKTOBOUREKO <small>B, G, L, D</small>	14.00
Semolina and milk cream, crispy phyllo and kaimaki ice cream.	
BAKLAVA CHEESE CAKE <small>B, G, L, D</small>	15.00
Pistachio biscuit, pistachio ice cream and baked cheese cake.	
FRESH FRUIT PLATTER	17.00
ICE CREAMS	3.50 PER SCOOP
Chocolate	
Vanilla	
Pistachio	
Salted caramel	
Passion fruit and mango sorbet	
Strawberry & raspberry sorbet	
Lemon and lime sorbet	

