



Starters

Focaccia (P/D/ANG) to share Served with refried black bean pâté, smoked tomato jam, Parma ham, home cured duck pastrami, Feta cheese, Grana Padano, sweet and sour gherkins, Kalamata olives.	€15.50
Calamari Fritti (F/MSF) Crispy Mediterranean calamari served with herbed aioli and lemon.	€12.50
Chef's soup of the day (ANG) Please ask our servers for the fresh daily special.	€5.50
Summer Vegetable Ceviche (Vegan/S/NG) Blanched assorted summer vegetables served with Ceviche sauce and micro greens.	€10.50
Mozzarella di bufola (V/D/N/ANG) Served with lemon and mint seared artichokes, sun-blushed cherry tomatoes, baby leaves and rucola pesto croutes.	€11.50



Pasta

Beetroot Gnocchi (Vegan/N) Sweet pea velouté, panache of vegetables, smoky cashew nut cheese flakes.	€12.50
Panciotti with Burrata (V/D/N) Aubergines, chillies, black olives, semi-dried tomatoes, broccoli rabe, toasted almonds.	€14.50
Garganelli al Pollo (P/D/ANG) Chicken breast, smoked pancetta, oyster mushrooms, cherry tomatoes, creamy poultry velouté.	€12.50
Paccheri al Nero (F/CSF/MSF/ANG) Pan seared local white fish, assorted seafood ragout, lime crumble.	€14.75



Mains

Vegetable Curry (Vegan/ANG) Roasted eggplant, sweet potato and coconut curry, aromatic basmati rice, crispy poppadum, lime.	€13.50
Sous Vide Chicken (D/ANG) Thyme scented chicken breast, trio of mushroom `orzotto`, asparagus, poultry jus.	€18.50
Whisky Smoked Pig Cheek (P) Three bean cassoulet, fresh cilantro, roasted tomato jus, plantain crisps.	€19.50
Sirloin of Beef (D/NG) Truffle infused mashed potatoes, caramelized carrots, cooking liquor reduction.	€28.00
Pan seared Seabass (F/D/NG) Potato gnocchi, anchovy scented red pepper coulis, raw fennel and lime salad.	€23.00
Pan roasted pave of Salmon (F/S/SS/ANG) Saffron and coconut velouté, charred zucchini ribbons, seared bok choy with Matsuhisa sauce.	€24.00
Greek style Octopus (MSF/D/ANG) Seared local octopus, chilli, caper berries, mint marinated feta cheese, plum tomatoes, gremolata dressing, grilled pita bread.	€24.00
Fresh Mussel Bowl (SF/AGF) 1kg of fresh Mediterranean mussels cooked with roasted seasoned tomato sauce, garlic and fresh herbs, served with toasted crusty bread.	€22.50

All our mains are served with roasted Mediterranean vegetables and potatoes of the day



Desserts

Snickers, caramelized peanut brittle, chocolate sauce, torrone ice-cream. (V/D/PN/N)	€4.25
Blueberry panncotta, white chocolate feuilletine, blueberries, mango pastry. cream (V/D)	€4.25
Lime meringue tart, summer berry coulis, fior di latte ice-cream. (V/D)	€4.75
Chocolate ganache cake, raspberries, beetroot ice-cream. (Vegan)	€4.95
Chocolate fondant, banana custard, berry pearls, honeycomb ice-cream. (V/D/NG)	€4.95
Tiramisu Mascarpone ice-cream with sponge topped with cocoa powder.	€4.50
Forest Fruit Delicious cheesecake flavored ice-cream and strawberry sorbet decorated with forest fruit.	€4.50
Limóncello A refreshing combination of limoncello Ice-cream and lemon sorbet.	€4.50
Ice Cream	€1.20 per scoop
Ice Cream by the scoop Chocolate (V/D) / Fior di latte (V/D)/ Strawberry (V/D) / Pistachio (V/D/N) Torrone (V/D/N) / Honeycomb ice-cream (V/D)	€1.50 per scoop
Vegan Ice-Cream by the scoop Lemon Sorbet / Vanilla / Strawberry / Dark Chocolate / Beetroot	

Should you have any dietary requirements please inform a member of our staff when taking the order
NG-No Gluten Ingredients, ANG - Available with No Gluten Ingredients,
N-Contains Nuts, P-Contains Pork, D – Contains Dairy, SS – Contains Sesame Seeds
F – Contains Fish, CSF – Contains Crustaceous Shell Fish, MSF– Contains Molluscan Shellfish,
Vegan – Contains no animal products, V-Vegetarian, S – Contains Soy
EVOO – Extra Virgin Olive Oil