

SHARING WITH FRIENDS

COLD STARTERS

OUZO BITES - €16

- Octopus marinated in vinegar (*sulphur, molluscs, fish*)
 - Smoked Mussels (*molluscs, sulphur, fish, soybeans*)
 - Fish “pastourma” (*fish, soybeans, sulphur*)
- Rich black olives & tart green olives “tsakistes” (*sulphur, soybeans*)
- Creamy taramasalata spread (*fish, eggs, sulphur, nuts*)

INDULGENT SPREADS - €3

- Taramasalata (*fish, eggs, sulphur, nuts*)
- Houmous (*sesame, milk, sulphur, nuts*)
- Tahini (*sesame, milk, sulphur, nuts*)

GREEK SALAD - €12

Bursting with fresh tomatoes, sweet onions, crisp cucumber, and creamy and crumbly feta. Dressed with herby oregano and olive oil.
(*milk, cereals, sulphur, nuts*)

PISSOURI SALAD - €12

Tangy rocket leaves, crisp cucumber, sharp red onion, grilled aubergine, and salty halloumi, served with mint dressing.
(*milk, cereals, sulphur, nuts*)

SMOKED SALMON TROUT SALAD - €18

with avocado, cherry tomatoes, red onions and basil dressing
(*fish, mustard*)

HOT STARTERS

GRILLED OCTOPUS - €18

A local favourite, our smoky and sweet grilled octopus is served alongside aubergine salad.
(*molluscs, sulphur, fish, mustard*)

GARLIC BLACKSHELL MUSSELS - €9

Soft and delicate mussels decadently enriched with garlic, chili, and white wine.
(*molluscs, sulphur, milk, celery, fish*)

WHOLE KING CALAMARI - €9

Grilled whole calamari prepared with a Mediterranean twist and served with tabbouleh: regal and rich.
(*molluscs, cereals - gluten, sulphur, milk*)

GRILL PRAWNS - €19

with tomato, chili, garlic, spring onion dressing and fresh mint.
(*crustaceans*)

CRAB CAKE - €18

with sweet pepper chutney, antipasti artichokes and portobelo mushrooms.
(*cereals - gluten, sulphur, celery, fish, crustaceans, soybeans*)

SPICY GRILLED SHRIMP TACOS - €13

Our spicy grilled shrimp tacos are served with red cabbage salad, red onion, coriander, and avocado, alongside a spicy mayo dressing.
(*cereals - gluten, eggs, celery, fish, nuts, peanuts, crustaceans, mustard, sulphur, soy*)

CUTTLEFISH - €13

Braised in ink, and served with orzo pasta and wild greens.
(*molluscs*)

GRILLED SCALLOPS - €15

Tenderly cooked, our scallops are grilled with beetroot and infused with aromatic thyme and garlic.
(*molluscs, sulphur, soy*)

POP CORN BABY SHRIMP - €12

A dish with an innovative twist, gorge on our moreish deep-fried whole baby shrimps served with a spicy aioli.
(*cereals - gluten, eggs, celery, fish, nuts, peanuts, crustaceans, mustard, soybeans*)

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A MEDITERRANEAN ODYSSEY

MAIN DISHES

CATCH OF THE DAY

Fresh and flavoursome, you can't go wrong with our Catch of the Day: whole grilled fish served with steamed vegetables.

SPAGHETTI SEAFOOD - €16

A rich delight of black olives, spring onion, capers, cherry tomatoes and a lobster sauce.

(cereals, crustaceans, milk, eggs, fish, celery, sulphur, molluscs)

EGGPLANT RAVIOLLI - €8

with tomato sauce and basil pesto.

(cereals, soybeans, milk, celery, eggs)

GRILLED BEEF FILLET - €39

with a tangy rocket and Parmesan salad, served with truffle oil.

(milk, sulphur)

GRILLED CHICKEN BREAST - €24

served with sweet potato and sage purée, and grilled asparagus, with chimichurri sauce.

(milk, sulphur)

DESSERTS

APPLE CRUMBLE - €10

Beautifully caramelised apples encased in a buttery crumble, and served with aromatic vanilla ice cream.

(nuts, milk, flour, eggs)

CRÈME BRÛLÉE - €8

Rich custard and crunchy caramel: the epitome of French confectionery elegance.

(milk, eggs)

CARAMEL MOUSSE - €8

A silky milky caramel mousse set on a flourless biscuit, and served with vanilla-infused caramelised pears.

(nuts, milk, eggs)

DARK CHOCOLATE MOUSSE - €9

A luxurious bitter chocolate mousse set on a chocolate biscuit, and accompanied by a tart orange cream.

(nuts, milk, eggs)

FRESH FRUITS - €7

Fresh and in season, our fruits effervesce with sweet flavours.

ICE CREAM GALORE - €3

Choose from our selection of rich and delicious ice creams.

(milk)

Armed with a seafood-centric sharing dining concept, Cape Aspro leads guests on a mouth-watering odyssey through the Mediterranean's sea-scape, with little yet luscious sharing plates, and a relaxed ambiance: the ultimate in *al fresco* dining with family and friends, expressive of the joys of island living.