

Starters

Beetroot Salad

milk, nuts, sulphur, cereals

A trilogy of textures with Citrus dressing, Citrus gel and Anari Cheese
(also available as a vegan option)

€16

Beef Carpaccio

milk, cereals, nuts, sulphur, celery

Delicate slices of Beef, accompanied by baby Mozzarella, smoked Aubergine,
red Paprika and a sweet Garlic crème

€20

Tuna Tartar

fish, milk, soy, cereal, nuts, celery, sesame, sulphur

Deliciously marinated, served in a shallow Asparagus Gazpacho, with a Quinoa brittle
and a quenelle of Passionfruit and Mango ice cream

€22

Seabass Ceviche

cereals, fish, nuts, celery, milk, sulphur, mustard

Enriched with a Mediterranean marinade, served with roasted Tomato purée,
fresh Oregano Ice Cream and dusted with Carob powder

€24

Vitello Tonnato

fish, sulphur, egg, milk, nuts, celery, mustard

A sumptuous duet of Veal and Tuna fillets seared with 7 Spice,
served with Espuma Verde, Tuna sauce, Quail Egg and Capers

€27

Pasta

Lemon Tagliatelle

cereals, milk, eggs, sulphur, celery

With 5 spice seared Cherry Valley Duck, Forest Mushrooms
and Provolone Cheese sauce

as a starter or main course

€16

€23

Lobster and Prawn Open Ravioli

gluten, crustaceans, molluscs, egg, milk, celery

Fresh home-made open Ravioli with Lobster tail and Prawns,
Tomato and Fennel sauce and Katiki Cheese

as a starter or main course

€22

€28

Risotto

Spinach Risotto

celery, milk, sulphur

Coloured with sundried Tomatoes and sprinkled with Olive powder

as a starter or main course

€18 €22

(also available as a vegan option)

Risotto ai Funghi

sulphur, celery, milk

Prepared using four types of Mushrooms ~ Champignon, Portobello, Oyster, Shiitake and served with a Truffle oil

as a starter or main course

€18 €22

(also available as a vegan option)

Cuttlefish Risotto

sulphur, milk, celery, molluscs, cereals, crustaceans

Served with a Spinach-Dill purée, Tempura Cuttlefish legs and splashes of Lime

as a starter or main course

€19 €24

Main Course

Lamb Loin

milk, cereal, celery, egg, sulphur

Prepared Sous-vide in Goat's Milk and served with Artichoke Orzotto, sour Yoghurt and Lamb jus

€28

Pork Fillet with fresh Beans

gluten, egg, milk, celery, sulphur

Pork fillet Sous-vide with white Bean puree, fresh green Beans, Tomato consommé, Pork shoulder Croquette and Bacon crisps

€30

White Grouper

fish, sulphur, milk, celery

Accompanied by a fricassee of wild Greens, Artichokes, braised Lettuce and Fish Lemon spume

€35

Veal Cheeks

gluten, egg, nuts, soy, milk, celery, sulphur

Braised Veal cheeks with Veal Osso Buco in Bigoli Pasta, Stifado puree, Sherry vinegar gel and texture of Onion

€35

Monkfish

gluten, egg, fish, milk, celery

Monkfish fillet Sous-vide with Vine leaves, black Olive sauce, wild Greens puree, Oregano Gnocchi and Olive powder

€35

Black Cod

sulphur, fish, milk, cereals, celery, egg, molluscs

Served with Ink smoked Potato coulis, Guacamole, Cod brandade, Chorizo, Olives and a Chive Butter sauce

€41

Supplement for Half & Full Board guests: €10.00