

A celebration of Mediterranean living - fresh ingredients, simple elegance,
and charcoal-cooked traditions. Designed for sharing.

C O L D

Bread and Butter (n,g,l,se,n)	6.00
Carrot Hummus (se,v) Baked carrots, green oil, semi-dried tomato	7.00
Beetroot Tzatziki (l) Black garlic pearls, pickled cucumber, green oil	7.00
White Tarama (f,g) Salmon roe, green oil	9.00
Spicy Feta Cream (l,n) Red bell pepper, chili sauce, hazelnuts	8.00
Seabass Tiradito (f) Ají Amarillo sauce, passion fruit gel	22.00
Beef Tartar (mu,f,e,g,s) Egg yolk cream, capers, shallots, mustard	26.00
Tuna Tartar Tarts Avocado cream, sesame (se,g,f)	19.00
Salmon Tacos (l,se,f,s,g,d) Avocado yogurt, wakame	18.00
Burrata Salad (l,n) Oxymel dressing, nectarines, cherry tomatoes	22.00
Greek Salad (g,l) Cherry tomatoes, black olives, capers, feta cheese, dakos	18.00
Prawn Salad (c) Mixed baby greens, mango, prawns, sweet chili	26.00

H O T

Grilled Octopus (m.pk) Red pepper coulis, pickled fennel, chorizo cubes	32.00
Arancini Spanakorizo (l,g) Feta cream, lime-basil gel	15.00
Halloumi Bites (l,g) Tomato marmalade, basil	16.00
Prawn Popcorn (c,se,g,e) Chili mayo, lime, sesame	18.00
Fried Baby Calamari (g,m,e) Lime mayo, lime	16.00

Seafood Risotto (l,f,c,m) Lemon, mastic, prawns, white fish, calamari	32.00
Pumpkin Risotto (n,l) Blue cheese cream, hazelnuts	22.00
Orecchiette Pasta (e,g,n,l) Portobello mushrooms, semi-dried tomato pesto	25.00
Lobster Pasta (e,c,g,ce) Rich bisque, cherry tomatoes	60.00
Calamarata Pasta (l,pk,e) Chicken fillet, estragon, cream sauce, chorizo powder	28.00
Salmon Fillet (f,l) Sweet potato purée, asparagus, beurre blanc, salmon roe	34.00
Seabass Fillet (f,ce) Sautéed greens, cherry tomatoes, black olives, capers	28.00
Iberico Pork (pk,e,g,ce) Carrot-vanilla purée, crispy polenta, chorizo powder, chimichurri	35.00

CUTS FROM THE GRILL

Corn Fed Baby Chicken	28.00
Australian Ribeye (300g)	48.00
Australian Beef Fillet (250g)	50.00
Lamb Chops (4 pcs)	36.00
Creekstone Tomahawk Steak (ce) <i>(Choose 1 side & 1 sauce)</i>	14.00/100g

SIDES

Rock Potatoes (g)	6.00
Mashed Potato (d)	6.00
🍴 Sautéed Oyster Mushrooms (l)	8.00
🍴 Cauliflower & Broccoli	6.00
🍴 Asparagus	10.00

SAUCES

Mushroom Sauce (l,mu,ce)	5.00
Pepper Sauce (l,ce)	5.00
Wine Sauce (l,ce)	5.00
Béarnaise Sauce (e,l)	5.00

Daily specials available – please consult your waiter.

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff or scan the QR code to the right.

Peanuts (p), Nuts (n), Crustaceans (Shellfish) (c), Molluscs (Shellfish) (m), Fish (f), Eggs (e), Milk (l), Cereals containing Gluten (g), Soya (s), Sesame seeds (se), Celery (ce), Mustard (mu), Lupin (lu), Sulphur Dioxide (sd), Pork (pk)

All prices are in Euro (€) and include service charge plus VAT.