

N E R E A

D I N N E R

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.

APPETIZERS

MEDITERANEAN DIPS (Served with grilled pita^B)

Taramas^{B, C, E, G} 15.00

Melintzanosalata^{G, P} 15.00

Hummus^{A, N, P} 15.00

CURED SALMON^{B, D, E, K, P} 27.00

Calamansi vinaigrette, wasabi mayo, lemon confit.

OCTOPUS CARPACCIO^{B, C, E, D, P, H} 27.00

Taramas, yuzu gel, tomato relish, potato, marinated quail egg.

CRISPY BABY CALAMARI^{B, C, D, E, H, N} 27.00

Zaatar spices with sriracha mayo.

FRIED BABY PRAWNS^{B, C, D, E, H, N} 27.00

Sriracha mayo

PRAWN SAGANAKI^{A, C, E, G, P} 30.00

Tomatoes, garlic, ouzo, feta cheese, and fresh herbs.

FRESH BLACK MUSSELS^{500GRS A, B, C, E, G, H, P} 26.00

Garlic bread, white wine, fresh herbs.

CEVICHE^{E, N} 27.00

Fish of the day with green apple, coriander, citrus juice

LANGOUSTINE TARTARE^{B, C, E, H, K, P} 27.00

Spianata picante, lemon ginger sponge, cucumber gin and tonic snow, and citrus vinaigrette.

BEEF TARTARE^{B, D, G, K, P} 25.00

Beef fillet, gherkins, truffle mustard, cured egg yolk, grilled bread.

SALADS

GREEK SALAD B, G, K	18.00
Tomatoes, cucumber, olives kalamon, feta cheese, bell peppers, crispy pitta, and pickled onion.	
GREEN SALAD K, L, M, P, VG, V	18.00
Baby spinach, baby arugula, avocado, asparagus, vegan pesto roasted pumpkin seeds, lemon zest	
GARDEN SALAD P, V, VG	18.00
Tomatoes, wild rocket, romaine lettuce, baby gem, carrots, jalapenos, black olives, cucumber, dill, spring onion.	
LOBSTER CATALANA SALAD A, C, H, K	41.00
Cherry tomatoes, celery, red onion, potatoes, balsamic, EVO	

SOUPS

SEAFOOD SOUP A, B, C, E, H, P	30.00
Mix Seafood and garlic bread.	

PASTA & RISOTTO

GNOCCHI WITH CLAMS A, B, C, D, E, G, H, P	35.00
Garlic, chilli, parsley bottarga	
COD LIGURE RISOTTO A, C, E, G, P	39.00
Cod fish, tomatoes, olives.	
LINGUINE SEA URCHIN A, B, D, G, L, V	30.00
Garlic, parsley, chilli	

LOBSTER

PRICE PER 100GR

FRESH LOBSTER DISPLAY A, C, G, H

18.00

Choose your lobster and have it prepared grilled or boiled.

LOBSTER PASTA A, B, C, D, E, G, H, P

18.00

Fettucine, lobster bisque, tomatoes, fresh herbs.

OYSTERS

Served with spicy passionfruit sauce | mignonette | lime wedge ^P

GILLARDEAU E, H, C

9.50

1 pcs

TSARSKAYA E, H, C

9.50

1 pcs

CAVIAR

PRICE PER 30GR

OSCIETRE CAVIAR

185.00

SALMON IKURA CAVIAR

50.00

**MINI PANCAKE, CHIVES, BUTTER, EGG WHITE, EGG YOLK,
PICKLED CUCUMBER & LEMON** B, D, E, G

FROM THE SEA

A SELECTION OF FRESH MEDITERRANEAN FISH
FROM OUR LAVISH FISH DISPLAY AT THE DAILY MARKET PRICE.

Served with garnishes (choice of two)

GRILLED VEGETABLES ^{V, VG} | GLAZED VEGETABLES ^{A, G} | BASMATI RICE ^{A, G}
TRIPLE COOKED FRIES WITH PARMESAN ^G | TRUFFLED MUSHED POTATOES ^G
NEW POTATOES ^G | SWEET POTATO FRIES ^{V, VG}

ON THE GRILL

MEAT

USDA RIB EYE TAGLIATA 300 GRAMS ^{A, G, P}	60.00
Rocket leaves, parmesan, balsamic, beef jus.	
CORN-FED CHICKEN THIGHS ^{G, B, K, P}	28.00
Grilled pitta, cucumber-dill salad and cucumber raita.	
LAMB CHOPS TONKATSU GLAZED ^{A, G, O, P}	30.00
Mash Potato and grilled broccoli.	
VEGAN STEAK ^{A, B, N, O, P, V, VG}	24.00
Basmati rice, vegetable jus, crispy shallots.	

SIDES

GRILLED VEGETABLES	10.00
GLAZED VEGETABLES ^{A, G}	10.00
BASMATI RICE ^{G, A}	7.00
TRIPLE COOKED FRIES WITH PARMESAN ^G	10.00
TRUFFLED MUSHED POTATOES ^{G, L}	10.00
NEW POTATOES ^G	9.00
SWEET POTATO FRIES	9.00

DESERTS

BLACK FOREST <small>B, D, G, L</small>	14.00
White kirsch namelaka, chocolate manjari mousse, cherry compote.	
THE BABA <small>B, D, G, L</small>	14.00
Baba dough, almond soft ganache, apricot jell.	
TIRAMISU <small>B, D, G, L</small>	14.00
Tiramisu cream, strawberry mousse, strawberry jell.	
AMALFI LEMON <small>V, VG</small>	12.00
Lemon sorbet.	
CHOCOLATE CIGAR <small>B, D, G, L, M, N</small>	15.00
Komuntu 80% whipped ganache, crispy praline, vanilla caramel filling.	
CHEESE CAKE BACLAVA <small>B, D, G, L, M, N</small>	15.00
Baked cheese cake, fillo baklava, pistachio ice cream.	
GELATO	3.50
Vanilla <small>B, D, G, L, M, P</small>	<small>PER SCOOP</small>
Swiss chocolate <small>B, D, G, L, M, P</small>	
Caramel <small>B, D, G, L, M, P</small>	
Strawberry <small>B, D, G, L, M, P</small>	
Banana <small>B, D, G, L, M, P</small>	
Coffee <small>B, D, G, L, M, P</small>	
Pistachio <small>B, D, G, L, M, P</small>	
SORBET	3.50
Raspberry <small>B, L, M, P</small>	<small>PER SCOOP</small>
Lemon <small>B, L, M, P</small>	
Mango & Passion <small>B, L, M, P</small>	

BABY MENU*

Please create your preferred combination. Whether steamed or boiled, blended or diced our products are daily fresh and season depended.

More options can be prepared upon request.

PROTEIN

Chicken

Beef

Fish of the day ^E

CARBOHYDRATES

Rice

Pasta ^B

FIBRE

Carrot

Potato

Courgette

VITAMINS

Apple

Banana

Pear

*Baby menu options are complimentary.