

N E R E A

L U N C H

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.

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}

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}

1 pcs **9.50**

TSARSKAYA ^{E, H, C}

1 pcs **9.50**

APPETIZERS

MEDITERANEAN DIPS PLATTER	20.00
Taramas ^{B, C, E, G} Melitzanosalata ^{G, P} Hummus ^{A, N, P} Grilled pita ^B	
CURED SALMON ^{B, D, E, K, P}	27.00
Calamansi vinaigrette, wasabi mayo, lemon confit.	
PARMA HAM AND MELON	19.00
Melon slices, Parma ham, black pepper.	
OCTOPUS CARPACCIO ^{B, C, E, D, P, H}	27.00
Taramas, yuzu gel, tomato relish, potato, marinated quail egg.	
CRISPY BABY CALAMARI AND BABY PRAWNS ^{B, C, D, E, H, N}	27.00
Zaatar spices with 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	

SALADS

GREEK SALAD ^{B, G, K}	18.00
Tomatoes, cucumber, olives kalamon, feta cheese, bell peppers, crispy pitta, and pickled onion.	
CEASAR SALAD ^{B, D, E, G, K, P}	16.00
Baby gem, croutons, parmesan, anchovies	
Choice of :	
Grilled chicken	6.00
Grilled prawns ^C	9.00
PRAWN AND ROCKET SALAD ^{C, E, G, K, P}	22.00
Grilled prawns, rocket leaves, parmesan flakes, semi-dried cherry tomatoes, lime citronette.	
GREEN SALAD ^{K, L, M, P, VG, V}	18.00
Baby spinach, baby arugula, avocado, asparagus, vegan pesto roasted pumpkin seeds, lemon zest.	
BURRATA SALAD ^{G, L, V}	22.00
Burrata cheese, grilled peach, cherry tomatoes, basil pesto, baby rucola, honey.	
GARDEN SALAD ^{P, V, VG}	18.00
Tomatoes, wild rocket, romaine lettuce, baby gem, carrots, jalapenos, black olives, cucumber, dill, spring onion.	
SALMON POKE BOWL ^{E, O, N, C, H, B}	23.00
Fresh salmon sashimi, quinoa, avocado, mango, edamame, spring onions, wakame seaweed, ginger soya sauce and sesame wonton chips	

SOUPS

SEAFOOD SOUP A, B, C, E, H, P	30.00
Mix Seafood and garlic bread.	
CHICKEN BROTH A, B, N, O	15.00
Spinach and chicken dumpling, fresh garden peas, lime, and baby coriander.	
OKROSHKA (COLD) D, G, K, V	18.00
Refreshing kefir, potatoes, eggs, cucumber, dill, mustard sorbet.	
ROASTED TOMATO SOUP A, G, P, V	20.00
Tomatoes, onion, basil, garlic, stracciatella cheese, basil oil.	

PASTA & RISOTTO

SPAGHETTI PASTA WITH CLAMS A, B, C, D, E, G, H, P	35.00
Garlic, chilli, parsley bottarga.	
PRAWN RISOTTO A, C, E, G, P	39.00
Prawn bisque, semi-dried tomato, burrata cheese, chives.	
LINGUINE PESTO A, B, D, G, L, V	22.00
Roasted pine nuts, green apple.	
SPAGHETTI SCUE SCUE A, B, D, G, V	22.00
Cherry tomatoes, garlic, basil, parmesan, stracciatella.	
HOMEMADE TOMATO RAVIOLI A, B, C, D, G, H, P	35.00
Cherry tomatoes, ricotta, lobster bisque, breaded langoustines.	

PINSA

STRACCIATELLA B, E, P, G	29.00
Pesto, fresh cream, mozzarella, semi-dried, cherry tomatoes, anchovies, baby rucola	
PARIGINA B, G	29.00
Tomato sauce, mozzarella, fresh cream, baby rucola, parma ham.	
BURRATA B, G, V	29.00
Tomato sauce, mozzarella, semi-dried cherry tomatoes, baby rucola.	

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.	

FISH

CRISPY SKIN SALMON FILLET ^{E, G, P}	45.00
Potato and parmesan cake, Sautéed baby spinach, bagna caoda sauce.	
FISH & CHIPS ^{B, D, E, G}	35.00
Crispy buttered cod, triple cooked chips, tartar sauce, mashed pea.	
FISH FILLET OF THE DAY ^{A, B, E, G, P, D}	48.00
Vegetable fricassee, mussels, fish croquette, asparagus, fish velouté.	
GRILLED OCTOPUS ^{B, E, G, H, P}	32.00
Yellow fava puree, octopus jus, semi-dried cherry tomatoes, crispy shallots, basil oil.	
GRILLED SQUID ON SKEWER WITH LARDO ^{C, E, H, P}	35.00
Rosemary, salmoriglio sauce.	

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.