

N E R E A

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 | GLAZED VEGETABLES ^A | BASMATI RICE ^G,
TRIPLE COOKED POTATOES | MUSH POTATOES ^G | NEW POTATOES ^G

LOBSTER

PRICE PER 100GR

FRESH LOBSTER DISPLAY ^{C, G, A}

18.00

Choose your lobster and have it prepared grilled or boiled.

GREEK LOBSTER PASTA "ASTAKOMAKARONADA" ^{C, G, A, B, P, E}

18.00

Homemade pasta "spaghetti", tomatoes, fresh herbs.

OYSTERS

Served with ponzu | mignonette | salt flakes ^{H, P, O, N}

GILLARDEAU ^{E, O, H, C}

1 pcs 9.50

TSARSKAYA ^{E, O, H, C}

1 pcs 9.50

APPETIZERS & SALADS

DIPS PLATTER Tarama ^{B,E} Melitzanosalata ^{G,Pv} Hummus ^{A,G} Crudities ^{A,V} Crispy Lavroche Bread ^{B,G,V}	17.00
CEVICHE ^E Fish of the day with green apple, coriander, citrus juice.	24.00
CURED SALMON TARTLETS ^{B, D, E, K, P} Calamansi vinaigrette, wasabi mayo, lemon confit.	22.00
BRESAOLA ^{B, G, P} Air dried Beef with rocket leaves, truffle pecorino, cherry tomatoes confit, and crispy ciabatta.	21.00
OCTOPUS CARPACCIO ^{B, E, D, P, H} Taramas, yuzu gel, tomato relish, potato, marinated quail egg.	25.00
LANGOUSTINE TARTARE ^{C, P, B, D, K} Spianata picante, lemon ginger sponge, cucumber gin and tonic snow, and citrus vinaigrette.	27.00
GREEK SALAD ^{G, B, P} Tomatoes, cucumber, olives kalamon, feta cheese, bell peppers, crispy pitta, and pickled onion.	16.00
NEREA PRAWN SALAD ^{C, G, L, P, O} Marinated prawns, mix leaves, fennel, cucumber, mango, coriander, horseradish sour cream, tamarind dressing, and crispy buckwheat.	23.00
GREEN SALAD ^{L, K, P} Baby spinach, baby gem, crispy fennel grilled asparagus, baby broccoli, roasted almond flakes, and wholegrain mustard dressing.	18.00
ITALIAN PASTA SALAD WITH SEAFOOD ^{B, C, E, H, K, P} Fusilli pasta, octopus, mussels, calamari, anchovies, tomato, olive oil and lemon vinaigrette.	21.00
SALMON POKE BOWL ^{E, O, N, C, H, B} Fresh salmon sashimi, quinoa, avocado, mango, edamame, spring onions, kombu seaweed, ginger soya sauce and sesame wonton chips.	21.00

SOUPS

BOUILLABAISSÉ SOUP ^{A, B, C, D, E, H, P}	29.00
Mix Seafood and garlic bread.	
CHICKEN BROTH ^{A, B, N, O}	13.00
Spinach and chicken dumpling, fresh garden peas, lime, and baby coriander.	

PASTA & RISOTTO

SEAFOOD PAELLA FOR TWO ^{A, C, E, H, P}	65.00
Prawns, black mussels, clams, calamari, octopus, green peas, bomba rice and saffron.	
LINGUINI PASTA WITH CLAMS ^{A, B, D, G, H, C, P}	33.00
Lemon flavour and olive oil, chives.	
PRAWN RISOTTO ^{A, C, E, G, P}	37.00
Prawn bisque, semi-dried tomato, burrata cheese, chives.	
CELERIAC TORTELLINI [VEGAN] ^{B, A, L}	18.00
Coconut lemongrass cream and roasted macadamia flakes.	

PINSA

SMOKED TUNA RUCOLA GREEN OLIVES ^{B, E, P, G}	25.00
PARMA HAM TRUFFLE EVOO ^{B, P, G}	29.00
BURRATA TOMATO CONFIT ARTICHOKE ^{B, G, P}	29.00

SHARING MENU

CRISPY BABY CALAMARI ^{B, D, N, H} Zaatar spices with sriracha mayo	25.00
GRILLED OCTOPUS ^{H, P} Roasted bell pepper espuma, quinoa salad, coriander paste, and puffed wild rice.	29.00
PRAWN SAGANAKI ^{A, C, G, P} Tomatoes, garlic, ouzo, feta cheese, and fresh herbs.	19.00
FRESH BLACK MUSSELS 500GRS ^{H, D, B, P} Garlic bread, white wine, fresh herbs, and garlic rouille.	25.00
SPINACH PIE ^{B, G, V} Orange ginger glaze and yogurt dip.	15.00
FISH TSUKUNE (KOFTA) ^{B, G, D, P, K, E} Chorizo crust, mango vinaigrette, freshly baked brioche bun.	27.00
SOFT SHELL CRAB ^{B, C, D, G, O, L, P} Brioche bun, crispy salad and sweet chili.	25.00

SIDES

GRILLED VEGETABLES	7.00
GLAZED VEGETABLES ^A	7.00
BASMATI RICE ^G	7.00
TRIPLE COOKED POTATOES	7.00
MUSH POTATOES ^G	7.00
NEW POTATOES ^G	7.00

ON THE GRILL

MEAT

USDA RIB EYE TAGLIATA 300 GRAMS ^{B, G, P} 57.00

Sourdough bread, onion bacon jam, rocket leaves, age parmesan, crispy onions, veal jus.

CORN-FED CHICKEN THIGHS ON A SKEWER ^G 29.00

Lemon coriander rice and cucumber raita.

LAMB CHOPS TONKATSU GLAZED ^{A, G, O, P} 38.00

Mash Potato and broccoli.

FISH

WILD WHITE PRAWNS ^{C, G, P} 38.00

Rice and garlic butter sauce.

CRISPY SKIN SALMON FILLET ^{E, G, P} 32.00

Lemon potato puree, sautéed wild spinach, verge sauce.

FISH & CHIPS ^{B, D, E} 32.00

Crispy buttered cod, triple cooked chips, tartar sauce, mashed pea.

FISH FILLET OF THE DAY ^{A, B, E, G, P, D} 45.00

Served with vegetable fricassee.

DESERTS

THE CITRUS ^{B, D, G, L, M, N}	14.00
Lemon cream, orange cake, clementine sorbet, citrus confit segments	
CHOCOLATE CIGAR ^{B, D, G, L, M, N}	15.00
Komuntu 80% Whipped ganache, crispy praline, vanilla caramel filling.	
CYPRUS MACHALEPI ^V	13.00
Traditional machalepi, rose granite.	
MANGO PRALINE CAKE ^{B, D, G, L, M, N}	14.00
Xocomeli biscuit, praline mousse, mango cream, passion sorbet.	
RED FRUIT FOAM MARINGUE ^{B, D, G, L, M, N}	14.00
Meringue foam, vanilla cream, marinade strawberries raspberry gelato.	
CHEESE CAKE BACLAVA ^{B, D, G, L, M, N}	15.00
Baked cheese cake, fillo baklava, pistachio ice cream.	
FRESH FRUIT PLATTER ^V	18.00
Selection of fresh seasonal fruits, berries.	
ICE CREAMS MOVENPICK ^{D,G,L}	3.50 PER SCOOP

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

Veal

Chicken

Beef

Turkey

Fish of the day^E

CARBOHYDRATES

Rice

Pasta^B

FIBRE

Carrot

Potato

Courgette

Pumpkin

VITAMINS

Apple

Banana

Pear

*Baby menu options are complimentary.