

# RESTAURANT MENU



*Welcome to Columbia Sun*, an elegant yet informal fine dining restaurant with an emphasis on natural, sustainable food, sourced from Cyprus and Greece's most dedicated farmers and food producers. We create beautifully crafted dishes, seeking out the best of Cypriot and Greek produce, with a passion to delight and share our love of delicious food and wine.

The 'restless pursuit of excellence' is more than just our ethos. It is a commitment to our team, our restaurant, our guests and ourselves, every single day.

We are extremely proud of our team and each one of us has an important role to play. At Columbia Sun, we are not content with 'good'. We strive for the extraordinary.

My love and passion for cooking started from my childhood and the reminiscent of home cooking. I still remember my grandmother cooking in the kitchen, I was always there to hear and learn. She was definitely my first teacher. You will find this love and passion for cooking in all the dishes that I create.

Sit back, relax and get ready for an exciting trip to new gastronomic destinations, activating all five of your senses as you enjoy the food that we have so lovingly prepared for you.

**Konstantinos Mouzis**  
*Executive Chef*

## BREAD & DIP 5

House-made village bread / traditional Greek feta breadstick / variety of pita bread (wholemeal and corn) / Kalamata olives / semi dried tomatoes / spicy feta cheese paste / Greek Kayianas from the region of Mani

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## SIGNATURE SPREADS

- Tzatziki** 11  
Yoghurt garlic cream / pickled cucumber / garlic textures / dill oil
- Taramas** 11  
Creamy and smooth cod roe / potato crisps / salmon roe / dill oil
- Spicy Feta Cream** <sup>N</sup> 11  
Greek Kalavryta feta / cucumber jelly / chili jam / tree nuts / parsley oil

## STARTERS

- Bouillabaisse** 27  
King Crab / cod / fennel confit / semi-dried tomatoes / garlic aioli
- Grilled Goat's Cheese Halloumi** <sup>N</sup> 14  
Spicy tomato marmalade / pistachio crumble / kataifi / fresh basil
- Potato & Eggs** 18  
Potato foam / dehydrated trachanas / egg sous vide / chorizo / crispy onions / fresh truffle
- Foie Gras** <sup>N</sup> 29  
Rhubarb / pistachio / granola / Sauternes / chamomile
- Chicken Croquettes** <sup>N</sup> 23  
Braised chicken thighs / cheese gel / beef cream / spinach / caramelized onions / hazelnut tuile
- Spicy Garlic Prawns** 25  
Aegean prawns / kale / carob rusks crumble / bisque jelly / pickled mustard seeds / lemon emulsion
- Baby Calamari Fritto** 24  
Tomato ceviche / baby pak choi / oyster mayonnaise / cilantro oil
- Octopus and Santorini Fava** 29  
Grilled octopus / yellow split peas cream / avocado purée / Oscietra caviar / squid ink touile / basil oil
- Scallops** 27  
Leek textures / buttermilk / lemongrass / crispy chicken skin / dill oil

## RAW

### Giouvarlaka 25

USDA Prime beef tartare / lemon foam / potato crisps / vegetables reduction

### Red Mullet Ceviche <sup>N</sup> 28

Mango / pickled watermelon radish / pink grapefruit / hazelnuts / horseradish cream

### Tuna Tartare 29

Daikon / dashi jelly / ponzu / wild rice / seaweed

### Oysters 6pcs 12pcs

Gillardeau 40 80

Krystale 38 75

Tsarskaya 36 70

Served with watermelon radish / cucumber water / citrus mayonnaise bergamot

Add Oscietra caviar per g 5

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## SALADS

### Greek Salad 18

Cherry tomatoes / cucumber / peppers / pickled onions / olives / Greek Kalavryta feta / carob rusks / sea fennel / fresh oregano

For <sup>V</sup> option order without Greek Kalavryta feta

### Beetroot <sup>N</sup> 25

Beetroot textures / goat's cheese / walnut pesto / tarragon oil

### Spanakopita <sup>N</sup> 17

Baby spinach leaves / spring onion / leek / feta cream / traditional Greek feta breadstick / phyllo pastry / dill oil

### Caesar Salad 19

Baby gem / iceberg / roasted chicken breast / parmesan flakes / crostini / cherry tomatoes / anchovy vinaigrette

### Quinoa Salad <sup>V</sup> <sup>N</sup> 19

Spicy royal quinoa / baby carrots / cherry tomatoes / Chinese leafs / pine nuts / cumin dressing

# PASTA & RISOTTO

<b>Traditional Carbonara</b>	24	<b>Fregula</b> <sup>N</sup>	28
Fresh spaghetti / guanciale / bio-egg yolk / Pecorino Romano		Braised beef cheeks / graviera gel / hazelnuts / smoked yoghurt	
<b>Chicken Pappardelle</b> <sup>N</sup>	23	<b>Acquerello</b> <sup>N</sup>	25
Fresh pappardelle / chicken breast / amaretto / porcini / fresh thyme		7 years aged carnaroli rice / asparagus / cherry tomatoes / confit / Kalamata olives / spicy coffee	
<b>Lobster Spaghetti</b>	<i>per kg</i> 150	<b>Mushroom Risotto</b>	29
Cherry tomatoes / scalion / basil		Wild mushrooms ragu / cep soil / fresh thyme / fresh truffle	
<b>Aegean Orzo</b>	36		
Aegean prawns / mussels / scallops / saffron / lime / chervil			

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# SIGNATURE DISHES

<b>White Grouper Fillet</b> <sup>N</sup>	38	<b>Stifado</b>	56
Mandarin / chestnuts / seaweed gnocchi / baby gem / mussels / horseradish sauce		250gr USDA Prime beef fillet / potato foam / baby onions / aubergine cream / mushroom milk / stifado sauce / white winter truffle	
<b>King Salmon Fillet</b>	42	<b>Quail</b>	38
Herb crust king salmon fillet / beetroot mango tartare / Jerusalem artichoke cream and chips / apple gel / dill vinaigrette		Foie grass / quail egg / miso / black garlic / parsnips / horseradish	
<b>Pork Fillet</b>	32		
Sweetcorn / baby onions / wheat / samphire / beef sauce			

## FROM OUR FISH BENCH COOKED OVER AN OPEN FIRE

### Freshly caught whole Fish of the day

Grilled	<i>per kg</i> 110
Salt-Crust	<i>per kg</i> 130
Sashimi	<i>per kg</i> 300

**Lobster** *per kg* 150  
Whole fresh lobster

**Whole Calamari**  
Plain *per kg* 60  
Stuffed with Greek salad *per kg* 70

**Red Valley Prawns** *per kg* 150

*All served with a side and  
sauce of your choice*

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## FROM THE KAMADO (CHARCOAL GRILL)

**Tomahawk Steak** *800g* 80  
USDA Prime Beef  
Best served medium

**Strip Loin Steak** 52  
250g of USDA Prime Beef  
Best served medium-rare

**Rib-Eye Black Angus Steak** 54  
250g of US Black Angus Beef  
Best served medium

**Miyazaki A5+ Wagyu Steak** *100g* 95  
High-quality beef tenderloin from  
the Miyazaki Prefecture in Japan  
Best served medium

**Herb-fed Baby Chicken** 32  
Herb-fed marinated free-range  
baby chicken

**Roasted Rack of Lamb** 65  
Whole rack of lamb (8 ribs) served in  
chili-garlic crust

*All served with a side and  
sauce of your choice*

## SIDES

**Season Greens** ✓ 6  
Extra virgin olive oil / lemon /  
Maldon salt

**Grilled Vegetables** 9  
Cauliflower / baby carrots /  
broccoli / zucchini / baby corn /  
asparagus / marinated in burnt butter  
*For ✓ option order without burnt butter*

**Steamed Vegetables** ✓ 9  
Cauliflower / baby carrots /  
broccoli / zucchini / baby corn /  
asparagus steamed in cardamom water

**Baby Salad Leaves** 6  
Served with vinaigrette of aged  
balsamic vinegar  
*For ✓ option order without aged balsamic vinegar*

**Potato Rocks** ✓ 7  
Served with signature five-spice flavour

**Baby Buttered Potatoes** 7  
Served in brown butter with fresh  
thyme / fresh oregano / garlic

## SAUCES

**Black beer** 4

**Spicy Red Wine** 4

**Béarnaise** 4

**Chimichurri** ✓ 4

**Lemon Emulsion** 4

**Saffron Supreme** 4

## SIGNATURE DESSERTS

**Tzatziki** 17  
Yoghurt textures / lemon /  
cucumber / dill

**Chocolate Temptation** *two servings* 12  
Our signature chocolates (milk /  
white / dark) with tsourekhi (Greek  
sweet bread) infused with aged  
Commandaria

**Galaktompourekko** 18  
Beurre noisette semolina cream  
infused with green tea / goji  
berry / pomegranate / mastic-pepper  
chocolate / pistachio spheres / cocoa  
crumble / kaimaki ice cream / passion  
fruit sauce

**Spicy Cake** 14  
Glühwein fruits / caramel foam /  
falernum liqueur / cinnamon ice cream

**Fruit Salad** 13  
Fresh seasonal fruits with honey and  
rosemary syrup

**Ice Cream** *by scoop* 4  
Variety of flavors served with butter  
biscuits



COLUMBIA  
SUN

Member of  
COLUMBIA RESTAURANTS

For allergens please scan  
or ask your waiter

