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 6

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

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 Ⓝ 11
Greek Kalavryta feta / cucumber jelly / chili jam / tree nuts / parsley oil

STARTERS

Fish Soup (Kakavia) 25
Red prawns / sea bass / seaweed gnocchi / sun dried tomatoes / leek / garlic aioli

Spicy Aubergines Ⓝ 19
Parmigiano Reggiano / pine nuts butter / tomato / basil

Grilled Goat's Cheese Halloumi Ⓝ 15
Spicy tomato marmalade / pistachio crumble / kataifi / fresh basil

Meatballs 21
USDA Prime Beef mince / potato cream / cheese gel / roasted cherry tomatoes / smoked yoghurt

Baby Calamari Fritto 25
Tomato ceviche / baby pak choi / oyster mayonnaise / cilantro oil

Spicy Garlic Prawns 29
Aegean prawns / kale / carob rusks crumble / bisque jelly / pickled mustard seeds / lemon emulsion

Octopus and Santorini Fava 32
Grilled octopus / yellow split peas cream / avocado purée / Oscietra caviar / squid ink touile / basil oil

Scallops 29
Leek textures / buttermilk / crispy chicken skin / dill oil

All prices are in euro and include all legal charges.

Ⓥ Vegan   Ⓝ Nuts

RAW

Beef Tartare Ⓝ 35
USDA Prime beef fillet / beef jelly /
watermelon radish / cashews / egg yolk
confit / wild rocket

Red Mullet Ceviche Ⓝ 32
Mango / pickled watermelon radish /
pink grapefruit / hazelnuts /
horseradish cream

Tuna Tartare 35
Golden beetroot / apple / avocado
cream / cured egg yolk / ginger
vinaigrette / Oscietra caviar

Octopus in Frambuaz Vinegar 29
Pickled fennel / radish / Greek olives /
frambuaz jelly / fried capers

Oysters	6pcs	12pcs
Gillardeau	45	90
Krystale	40	80
Tsarskaya	38	75

Served with watermelon radish /
cucumber water / citrus mayonnaise
bergamot

Add Oscietra caviar *per g* 7

SALADS

Greek Salad 19
Cherry tomatoes / cucumber /
peppers / pickled onions / olives / Greek
Kalavryta feta / carob rusks / sea fennel /
fresh oregano
For Ⓥ option order without Greek Kalavryta feta

Spanakopita Ⓝ 19
Baby spinach leaves / spring onion /
leek / feta cream / traditional Greek feta
breadstick / phyllo pastry / dill oil

Caesar Salad 21
Baby gem / iceberg / roasted
chicken breast / parmesan flakes /
crostini / cherry tomatoes /
anchovy vinaigrette

Beetroot Ⓝ 25
Beetroot textures / goat's cheese /
walnut pesto / mustard seed panna
cotta / tarragon oil

Quinoa Salad Ⓝ 19
Spicy royal quinoa / baby carrots /
quinoa cheddar balls / cherry tomatoes /
Chinese leaves / pine nuts / cumin
dressing
For Ⓥ option order without quinoa cheddar balls

PASTA & RISOTTO

Traditional Carbonara 25
Fresh spaghetti / Guanciale /
bio-egg yolk / Pecorino Romano

Chicken Pappardelle Ⓝ 27
Fresh pappardelle / chicken breast /
amaretto / porcini / fresh thyme

Wild Greens Risotto Ⓝ 28
Seasonal wild greens / goat's
cheese / pistachio praline / roasted
nuts / lemon jam

Mushroom Risotto 32
Wild mushrooms ragu / cep soil /
fresh thyme / fresh truffle

Aegean Orzo 38
Aegean prawns / mussels / scallops /
saffron / lime / chervil

Lobster Spaghetti *per kg* 180
Cherry tomatoes / scallion / basil

SIGNATURE DISHES

Sea Bass Fillet 40
Jerusalem artichokes / Iberico ham /
Parmigiano Reggiano / Sherry jelly /
Buddha's hand confit

King Salmon Fillet 42
Herb crust king salmon fillet /
beetroot mango tartare /
Jerusalem artichoke cream and chips /
apple gel / dill vinaigrette

Shellfish Giouvetsi 90
for 2 persons

Prawns / clams / scallops / black garlic /
Guanciale / Mozzarella di Bufala

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Ⓥ Vegan   Ⓝ Nuts

FROM OUR FISH BENCH
COOKED OVER AN OPEN FIRE

Freshly caught whole Fish of the day

Grilled *per kg* 120

Salt-Crust *per kg* 140

Sashimi *per kg* 300

Whole Calamari

Plain *per kg* 60

Stuffed with Greek salad *per kg* 70

Jumbo Prawns *per kg* 150

Lobster *per kg* 180
Whole fresh lobster

All served with a side and sauce of your choice

FROM THE KAMADO
(CHARCOAL GRILL)

Strip Loin Steak 54
300g of USDA Prime Beef
Best served medium-rare

Rib-Eye Black Angus Steak 56
300g of USDA Prime Beef
Best served medium

Tomahawk Steak 120
800g USDA Prime 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 34
Herb-fed marinated free-range
baby chicken

Iberico Pork Chops 40
450g of the finest quality Spain Pork

Roasted Rack of Lamb 75
Whole rack of lamb (8 ribs) served in
chili-garlic crust

All served with a side and sauce of your choice

SIDES

Seasonal Greens ⓥ 6
Extra virgin olive oil / lemon /
Maldon salt

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

Potato Rocks ⓥ 8
Served with signature five-spice flavour

Baby Buttered Potatoes 8
Served in brown butter with fresh
thyme / fresh oregano / garlic

Grilled Vegetables 11
Cauliflower / baby carrots /
broccoli / zucchini / baby corn /
asparagus / marinated in burnt butter
For ⓥ option order without burnt butter

Steamed Vegetables ⓥ 11
Cauliflower / baby carrots /
broccoli / zucchini / baby corn /
asparagus steamed in cardamom water

Sweetcorn Purée ⓝ 9
Peanut butter / parmesan / pistachios

Truffle Potatoes 14
Potato rocks / fresh truffle / goat's
cheese gel
For ⓥ option order without goat's cheese gel

SAUCES

Black beer 5

Spicy Red Wine 5

Béarnaise 5

Chimichurri ⓥ 5

Lemon Emulsion 5

Saffron Supreme 5

DESSERTS

New York Baked Cheesecake 14
Lemon Cream

Bitter Chocolate Mousse 14
Bourbon Vanilla Bavarois / Cocoa
flourless Biscuit /Crunchy Praline

Banoffee 14
Cookie Tart Shell / Bourbon Vanilla
Cream / Cocoa Nibs

Chocolate Peanut Delight 14
Milk Chocolate Mousse / Bitter
Chocolate Ganache / Caramelized
Peanuts

Fruit Salad 13
Fresh seasonal fruits with honey and
rosemary syrup

Ice Cream *by scoop* 4
Variety of flavors

SIGNATURE DESSERTS

Tzatziki 18
Yoghurt textures / lemon /
cucumber / dill

Galaktompoureko 19
Beurre noisette semolina cream infused
with green tea / goji berry /
pomegranate / mastic-pepper chocolate
/ pistachio spheres / cocoa crumble /
kaimaki gelato / passion fruit sauce

Chocolate Temptation *two servings* 15
Our signature chocolates (milk /
white / dark) with tsoureki (Greek
sweet bread) infused with aged
Commandaria

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ⓥ Vegan   ⓝ Nuts

COLUMBIA
SUN

For allergens please scan
or ask your waiter