

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

Smoked Aubergine Salad ^N 11
Smoked aubergine / Greek Kalavryta feta / roasted walnuts / Arabic pita / smoked Greek yoghurt

OsPRIADA 11
Mix legumes / smoked eel / salsify / herbed panko / basil oil

STARTERS

Greek Salad Gazpacho ^N 17
Fresh beans / pistachio / Jerusalem artichoke / Bloody Mary foam / olive soil / nori

Vegetables Terrine 16
Crème fraise foam / potato / red pepper cream / Halloumi gelato

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

Potato & Eggs 18
Potato foam / dehydrated trachanas / egg sous vide / chorizo / crispy onions / fresh truffle

Arancini Gemista 17
'Gemista' flavored rice stuffed balls / apple ketchup / pistachio praline / cheese gel / herb oil

Meatballs 19
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 27
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

Steamed Mussels 23
Chili / lime / ginger / coriander

RAW

Beef Carpaccio ^N 32
Pickled raspberries / pecans / salicornia /
bone marrow / Gorgonzola cream

Red Mullet Ceviche ^N 30
Mango / pickled watermelon radish /
pink grapefruit / hazelnuts /
horseradish cream

Tuna Tartare 32
Strawberries / 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 40 80
Krystale 38 75
Tsarskaya 36 70

Served with watermelon radish /
cucumber water / citrus mayonnaise
bergamot

Add Oscietra caviar *per g* 5

SALADS

Greek Salad 19
Cherry tomatoes / cucumber /
peppers / pickled onions / olives / Greek
Kalavryta feta / carob rusks / sea fennel /
fresh oregano

For ^V option order without Greek Kalavryta feta

Spanakopita ^N 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

Watermelon ^N 25
Compressed watermelon / pink
grapefruit / pickled onions / tomato
water / goat's cheese cake / pistachio
crisp / ginger gelato / basil oil

Quinoa Salad ^V ^N 19
Spicy royal quinoa / baby carrots /
cherry tomatoes / Chinese leafs /
pine nuts / cumin dressing

PASTA & RISOTTO

Traditional Carbonara	24	Flomaria Lymnou	23
Fresh spaghetti / Guanciale / bio-egg yolk / Pecorino Romano		Raisins / basil / red pepper / Kaskavali Lymnou	
Chicken Pappardelle ^N	25	Mushroom Risotto	29
Fresh pappardelle / chicken breast / amaretto / porcini / fresh thyme		Wild mushrooms ragu / cep soil / fresh thyme / fresh truffle	
Wild Greens Risotto ^N	26	Aegean Orzo	36
Seasonal wild greens / goat's cheese / pistachio praline / roasted nuts / lemon jam		Aegean prawns / mussels / scallops / saffron / lime / chervil	
		Lobster Spaghetti	<i>per kg</i> 150
		Cherry tomatoes / scallion / basil	

SIGNATURE DISHES

Sea Bass Fillet	38	Shellfish Giouvetsi	75
Baby artichokes / Iberico ham / Parmigiano Reggiano / Sherry jelly / Buddha's hand confit		for 2 persons	
		Prawns / clams / scallops / black garlic / Guanciale / Mozzarella di Bufala	
King Salmon Fillet	42		
Herb crust king salmon fillet / beetroot mango tartare / Jerusalem artichoke cream and chips / apple gel / dill vinaigrette			

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

Whole Calamari

Plain	<i>per kg</i>	60
Stuffed with Greek salad	<i>per kg</i>	70

Red Valley Prawns	<i>per kg</i>	150
Jumbo Prawns	<i>per kg</i>	150

Lobster	<i>per kg</i>	150
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	<i>100g</i>	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 V	6
Extra virgin olive oil / lemon / Maldon salt	
Baby Salad Leaves	6
Served with vinaigrette of aged balsamic vinegar	
<i>For V option order without aged balsamic vinegar</i>	
Potato Rocks V	7
Served with signature five-spice flavour	
Baby Buttered Potatoes	7
Served in brown butter with fresh thyme / fresh oregano / garlic	
Grilled Vegetables	9
Cauliflower / baby carrots / broccoli / zucchini / baby corn / asparagus / marinated in burnt butter	
<i>For V option order without burnt butter</i>	
Steamed Vegetables V	9
Cauliflower / baby carrots / broccoli / zucchini / baby corn / asparagus steamed in cardamom water	
Sweetcorn Purée N	9
Peanut butter / parmesan / pistachios	
Truffle Potatoes	14
Potato rocks / fresh truffle / goat's cheese gel	
<i>For V option order without goat's cheese gel</i>	

SAUCES

Black beer	4
Spicy Red Wine	4
Béarnaise	4
Chimichurri V	4
Lemon Emulsion	4
Saffron Supreme	4

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	
Strawberry Cannelloni N	18
Strawberries textures / almond crumble / vanilla / mint	
Chocolate Temptation <i>two servings</i>	13
Our signature chocolates (milk / white / dark) with tsoureki (Greek sweet bread) infused with aged Commandaria	
Fruit Salad	13
Fresh seasonal fruits with honey and rosemary syrup	
Ice Cream	<i>by scoop</i> 4
Variety of flavors served with butter biscuits	



COLUMBIA
SUN

Member of
COLUMBIA RESTAURANTS

For allergens please scan
or ask your waiter

