

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

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

STARTERS

- Bouillabaisse** 29
Aegean prawns / red mullet / cod / fennel confit / semi-dried tomatoes / garlic aioli
- Grilled Goat's Cheese Halloumi** ^N 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** ^N 29
Rhubarb / pistachio / granola / Sauternes / Port / chamomile
- Chicken Croquettes** ^N 23
Braised chicken thighs / cheese gel / beef cream / spinach / caramelized onions / hazelnut tuile
- Spicy Garlic Prawns** 27
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

Giouvarilakia 29
USDA Prime beef tartare / lemon foam /
potato crisps / crostini / vegetables
reduction

Red Mullet Ceviche ^N 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

SALADS

Greek Salad 18
Cherry tomatoes / cucumber /
peppers / pickled onions / olives / Greek
Kalavryta feta / carob rusks / sea fennel /
fresh oregano

For ^V option order without Greek Kalavryta feta

Beetroot ^N 25
Beetroot textures / goat's cheese /
walnut pesto / tarragon oil

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

PASTA & RISOTTO

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

SIGNATURE DISHES

White Grouper Fillet ^N	38	Pork Fillet	32
Mandarin / chestnuts / seaweed gnocchi / baby gem / mussels / horseradish sauce		Sweetcorn / baby onions / wheat / samphire / beef sauce	
King Salmon Fillet	42	Beef Fillet	56
Herb crust king salmon fillet / beetroot mango tartare / Jerusalem artichoke cream and chips / apple gel / dill vinaigrette		250gr USDA Prime beef fillet / potato foam / baby onions / aubergine cream / mushroom milk / stifado sauce / white winter truffle	

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	<i>per kg</i>	150
Whole fresh lobster		

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

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

FROM THE KAMADO (CHARCOAL GRILL)

Tomahawk Steak	<i>per kg</i>	120
USDA Prime Beef		
Best served medium		

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

Rib-Eye Black Angus Steak		56
300g of US Black Angus 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		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

