

RESTAURANT MENU



DIPS

Taramas 7

Pomegranate, grated bottarga, lemon zest, chives, parsley oil

Fava 9

Fresh truffle, red onion, chives, onion wedges, olive powder, thyme, truffle oil

Tzatziki 7

Cucumber, dill, black garlic caviar, dill oil

Spicy Cheese 9

Sweet chilli, chives, chorizo

STARTERS

Fried Calamari 22

Fava, cherry tomatoes, ruccola, olive powder, red onion

Kakavia Soup 22

Rock fish, saffron, lemon, dill oil, potato, leek, rouille

Red Mullet 29

Sweet potato, phyllo, orange-rosemary sauce, parsley oil

Grilled Halloumi 18

Crispy prosciutto, red pepper and tomato chutney, mint oil, cherry tomatoes, carob powder

Crab Tart 20

Green apple and parsley sauce, lime ginger sorbet, avocado, coriander aioli

Garlic Prawns 25

Trahanas arancini with feta, red chilli, peperonata, avocado mousse, creamy feta

Grilled Octopus 29

Aubergine purée, muhammara, za'atar, cherry tomatoes, baby potatoes

Black Mussels 25

Garlic, thyme, chilli, white wine, butter

SALADS

Greek Salad 16

Cherry tomatoes, cucumber, black olives, carob rusks, feta, 'kritamo', peppers, capers, tomato dressing

Courgette Fritter Salad 15

Courgette salad, pomegranate, basil, rucicola, radish, carrot, yoghurt mousse, basil dressing

Athinaiki Salad 22

Potato, carrot, courgette, poached fish of the day, herbed mayonnaise, lemon fluid gel

Beetroot Salad 15

Baby salad leaves, crispy phyllo, mixed seeds, red onion, radish, orange scented tahini, balsamic pine-nut dressing

RAW

Tuna Duet 24

Tartare and tataki, crispy rice, Avruga caviar, seaweed, ponzu

Sea Bass Ceviche 26

Scallop crudo, Greek bottarga, oscietra caviar, leche de tigre, lemon fluid gel, squid ink tarama

Salmon Tartare 25

Gravlax, dill, mustard, sour cream, beetroot teriyaki gel, dill oil

Hamachi Crudo 24

Mango and passion fruit purée, avocado, red onion, chives, Avruga caviar, passion fruit gel

Oysters

Herbed mayonnaise and mignonette

	6pcs	12pcs
Gillardeau	48	96
Fine de Claire N°2	42	84

SUSHI MENU

STARTERS

Edamame

Choose:

Maldon salt flakes  10

Spicy yaki garlic butter sauce 12

Sashimi Salad 28

Tuna, salmon, hamachi,
baby spinach leaves, red pepper,
dry miso, tozazu dressing, yuzu

Ebi Tempura Tacos 17

Clementine, tempura sauce,
wasabi mayonnaise

Crispy Rice Lollipops 18

Choose:

Spicy Salmon

Spicy Miso Akami Tuna


Den Miso Yellowtail

MAKI ROLLS

Uramaki (inside-out roll) 8pcs 21
Prawn tempura, scallions, lollo rosso
lettuce, tamago, spicy Japanese
mayonnaise

Uramaki Caterpillar 8pcs 22
Prawn tempura, asparagus, avocado,
teriyaki, tempura flakes, spicy
mayonnaise

Bulldog House 8pcs 32
Akami tuna, salmon, hamachi, cucumber,
asparagus, avocado, bulldog sauce

Vegan Roll  8pcs 19
Pickled cucumber, asparagus, avocado,
sesame seeds

Hosomaki (thin roll)

Akami 6pcs 23

Spicy mayonnaise, scallions

Toro 6pcs 24

Scallions

Spicy Salmon 6pcs 20

Spicy mayonnaise, scallions

Salmon Futomaki (thick roll) 6pcs 22

Cucumber, avocado, den miso

NEW STYLE SASHIMI

Toro Tataki 27

Eggplant, mustard miso,
black garlic caviar, tozazu dressing,
scallions, yellow pepper cream

Yellowtail Orange Pony 22

Mushroom, onion ponzu, orange sauce,
pink peppercorns, scallions, garlic chips

NIGIRI / SASHIMI 3pcs

Akami 14

Toro 19

Salmon 12

Ikura 14

Hamachi 12

Tamago 9

PASTA & RISOTTO

Mushroom Risotto 28

Porcini, portobello and oyster mushrooms, parmesan foam, white truffle oil

Minty Lamb Tagliolini 24

Lamb mince, mint tagliolini, coriander yoghurt

Prawn Risotto 29

Spinach, goat's cheese, basil, lime, red pepper purée

Spaghetti Carbonara 25

Guanciale, egg, pecorino, parmesan, bacon crumble

SIGNATURE FISH DISHES

Grouper Fillet 35

Prawn 'dolmas', lemon sauce, herbed mousse, squid ink tapioca

Sea Bass 32

Fillet confit in olive oil, lettuce, dill, pickled radish in beetroot juice, olive powder, tomato flakes, scallions, potato

Red Snapper 44

Carrots, peas, purple potato gnocchi, lemon-grass lobster sauce

FROM THE KAMADO (CHARCOAL GRILL)

Rib-Eye 300g 55

Beef Fillet 250g 50

Baby Chicken 32

Iberico Chop 36

Rack of Lamb 8 ribs 75

Served with one side and one sauce of your choice

FRESH FISH FROM OUR DISPLAY *per kg*

	Wild Catch	Farm Fish
Grilled	130	90
Salt Crust	150	110
Ouzo-Infused Blue Salt Crust	170	130
Sashimi	350	270

Served with one side and one sauce of your choice

SIDES

Potato Rocks 8

Truffled Potato Rocks 14

Parsley Butter Potatoes 8

Grilled or Steamed Vegetables 9

Sweet Potato Purée 8

SAUCES 5

Pepper Sauce

Chimichurri

Lemon Dressing

HS Tomato Garlic Dressing

Béarnaise



COLUMBIA
SUN

Member of
COLUMBIA RESTAURANTS

For allergens please scan
or ask your waiter

