

TERRACE RESTAURANT AND BAR

COCKTAIL OF THE NIGHT

Romantico 24

Southern Comfort, Chambord, Egg White, Lime Juice

MEZZE

Chickpea Hummus, Smoked Paprika 10

Tzatziki, Lemon Zest 10

Babaganoush, Pomegranate 12

Muhammara, Crushed Walnuts 14

Greek Zucchini Fritter 14

Tuna Meatballs, Spicy Tomato Sauce 16

Grilled Octopus, Lemon 16

Crispy Fried Squid, Squid Ink Aioli 16

Stuffed Piquillo Peppers, Crab Meat 16

Mezze Platter, Chef's Selections (For 2) 48

STARTERS, SALAD AND SOUP

Seasonal Oysters on Ice 22

Mignonette Sauce, Lemon

Steamed Mussels and Clams 26

Garlic, White Wine

Shredded Kale Salad 24

Spinach, Radicchio, Olives, Roasted Peppers

Fattoush Salad 24

Feta Cheese, Crispy Pita Bread

Curried Lentil Soup 22

Carrot, Kale

FROM THE PASTURE

Chicken Tajine 42

Apricot, Medjool Dates, Root Vegetables

Beef Kofta 42

Onion, Radish, Mint, Parsley, Sumac, Garlic Yoghurt Sauce

FROM THE SEAFOOD MARKET

Fried Crispy Snapper 40

Tartare Sauce, Lemon

Grilled Marinated Swordfish 40

Pipirana Salad

Seared Red Grouper 40

Sweet Peppers, Ibarra Chili

Grilled Whole Red Snapper 65

Herb Pistou, Lemon

Seafood Stew 60

Seasonal Seafood, Saffron Broth, Fregula

Spiced Whole Sea Bream 65

Garden Herbs, Preserved Lemon, Crispy Capers

Seafood Paella for 2 (20 Minutes to Cook) 78

Chorizo, Squid Ink Aioli

SIDES

Mashed Sweet Potatoes, Lime Salsa 10

Roasted Pumpkin, Tahini, Za'atar Spice 12

Braised Green Beans, Tomatoes, Sweet Peppers 12

Grilled Zucchini, Parsley, Feta Cheese 15

Penne Pasta, Butter, Parmesan Cheese 12