

FROM BREAKFAST MENU*

BANANA PANCAKÉ DEGNY

NUTELLA SAUCE, CHOCOLATE CHIPS

BUTTERFLY PER TER CHIR PUDDING G V

COCONUT MILK, GRANOLA, BLUEBERRY

SMOKED SALMON BAGEL

D E F G N SE SU

WHIPPED CREAM CHEESE, CHIVES,

CRISPY VEAL BACON & CINNAMON WAFFLES DEG

MAPLE SYRUP BUTTER, MALDON SEA SALT

FROM MAIN WENU**

CHFFSF QUFSADILLA DV

CHEDDAR, MOZZARELLA, PARMESAN

SOUTH BEACH MAKI DESSESO

CRAB MEAT, CREAM CHEESE, AVOCADO, SOY PAPER, SPICY MAYO

GRILLED SHRIMPS DGS

CHILI MARINADE

CHICKEN SKEWERS SE

ANCHO CHILI MARINADE

MIAMI DOG DEGMU

MUSTARD, SWISS CHEESE, VEAL BACON, CARAMELIZED ONION

DfssfpTs**

CHURROSDEGNV

DULCE DE LECHE, NUTELLA SAUCE

POPSICLES v

FRUIT-FLAVORED

** ONLY AVAILABLE AFTER MIDDAY

^{*}ONLY AVAILABLE UNTIL MIDDAY



DRINKS

WINES

WHITE | RED | ROSÉ

SPIRITS

VODKA | GIN | PINK GIN | RUM | WHISKEY

BffD

CORONA

SOFT DRINKS

SPARKLING & STILL WATER | SODA | TONIC | SPRITE | COKE | COKE ZERO
ORANGE JUICE | PINEAPPLE JUICE | CRANBERRY JUICE | APPLE JUICE



TASTING MENU

325 PER PERSON Including 2 Drinks

FIRST COURSE

BAKED FETA DIP D G N V

Honey, fresh oregano, thyme, caramelized hazelnuts

GREEK SALAD DV

Tomato, cucumber, Kalamata olives, onion, pepper, Greek feta, oregano, olive oil

BLUEFIN TUNA TARTARE GER

Olive oil, shallots, coriander, crispy filo, oregano, grilled pita

SECOND COURSE

MEDITERRANEAN VEGETABLE PIZZA D G V Fior di latte, datterino tomato, onion, olive, artichoke, basil

TUFFOLLD G V

Truffle cream, parmesan, chives

SEAFOOD RIGATONI CEGS

Seafood bisque, prawns, mussels, calamari, baby courgette, mint, parsley

STRIPLOIN CDGV

Grilled vegetables, sweet potato fries, jus

DESSERTS

MASCARPONE AND HONEY DEGN

Pear and thyme compote, white chocolate and pistachio coating, ice cream

CHOCOLATE DOME DEGV

Mousse, cherry gel, whipped caramel, ice cream

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin, MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.

