



BRUNCH MENU

STARTERS

Sharing

TZATZIKI DIP D V

Grilled pita, cucumber, Greek yoghurt, garlic

BURRATINA AND TOMATO D V

Roasted tomato, basil pesto pearls

SEA BASS CARPACCIO F R

Pickled fennel, avocado mousse, pink pepper, caviar

POTATO CROQUETTES D E G V

Four cheese, garlic aioli, chives

GREEK CHICKEN SKEWERS D G

Mint yoghurt



MAINS

Choice of

EGGPLANT FUSILLI D G V

Datterino sauce, basil, Parmesan

GRILLED SEA BASS F S U

Caponata, parsley, lemon butter sauce

GRILLED CORNFED CHICKEN D S U

Mushroom Madeira, herbs

STRIPLOIN C D G S O

Jus

SIDES

PARMESAN POTATO D V

SAUTÉED VEGETABLES D V

DESSERTS

Sharing

BAKLAVA D G N V

Pistachio, syrup, ice cream

CHOCOLATE MOUSSE D E G V

Sponge, raspberry

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.

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY PRODUCTS SUCH AS EGGS MAY INCREASE YOUR RISK OF FOOD BORNE-ILLNESS.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

DISHS ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY



BRUNCH MENU

WINES*

WHITE / RED / ROSÉ

SPARKLING**

PROSECCO

SPIRITS*

GIN
VODKA
RUM
WHISKEY

BEER*

PERONI (BOTTLE)

COCKTAILS*

BANANA RIVIERA
Vodka, Crème de banana, peach,
fresh lemon juice, soda

ULA LAI
Gin, passion fruit syrup, basil syrup,
fresh lemon juice, foamee

SOFT BEVERAGES

STILL AND SPARKLING WATER
SOFT BEVERAGES (EXCLUDING RED BULL)



*House Package
**Sparkling Package