

## COLD STUFF

∨ **HUMMUS**  
GF LEMON & GARLIC SCENTED SMASHED CHICKPEAS WITH TRADITIONAL TAHINI CREAM

∨ **TZATZIKI**  
GF LOW FAT YOGHURT, GARLIC & CUCUMBER

∨ **MELITZANOSALATA**  
GF SLOW-COOKED EGGPLANT, PARSLEY & GARLIC

∨ **FAVA FROM SANTORINI**  
GF FAVA BEAN CREAM WITH ONION AND LEMON

**TARAMAS**  
FRESHLY PREPARED FISH ROE DIP WITH OLIVE OIL

∨ **SPREADS COMBO VARIETY**  
GF TARAMAS, TZATZIKI, FAVA & MELITZANOSALATA

∨ **NEAPOLITAN BRUSCHETTA**  
TOMATOES, MOZZARELLA, GARLIC & FRESH BASIL

**TUNA TARTARE**  
SPRING ONIONS, LEMONGRASS, CHIVES, GINGER & LIME DRESSING

**CEVICHE FISH OF THE DAY**  
"TIGER'S MILK", AJI AMARILLO CHILI, KUMQUAT, BEETROOT, PURPLE POTATO CHIPS, FRESH ONIONS & CILANTRO

**SEA URCHIN SALAD**  
FRESH SEA URCHIN FILLETS, CILANTRO, LEMON SEGMENTS & OLIVE OIL

BREAD & DIPS PER PERSON

GREEK OLIVE OIL 50 ML & VINEGAR 50ML ON REQUEST

## HOT STUFF

∨ **GREEK WILD GREENS** SELECTION OF LOCAL WILD GREENS UPON AVAILABILITY

∨ **KOLOKITHOKEFTEDES**  
FRIED ORGANIC ZUCCHINI BALLS, GARDEN HERBS, SERVED WITH LEMON FLAVOURED YOGHURT

∨ **ZUCCHINI FRIES** SERVED WITH PEPPERMINT FLAVOURED YOGHURT

∨ **CRISPY FRIES** HOMEMADE EXTRA CRISPY FRIES FROM NAXOS ISLAND

∨ **TRUFFLE & PARMESAN POTATOES**  
HOMEMADE EXTRA CRISPY FRIES, TRUFFLE CREAM & GRATED PARMESAN

**SHRIMP SAGANAKI** MEDITERRANEAN SHRIMP, FETA CHEESE, FRESH LOCAL TOMATO SAUCE FLAVOURED WITH WINE

∨ **BAKED FETA** FETA CHEESE FROM LEMNOS, GREEN PEPPERS, TOMATOES, DRY OREGANO & SPICY "BOUKOVO" PEPPER

∨ **GRILLED TALAGANI**  
TALAGANI CHEESE WITH ORANGE CHUTNEY

∨ **FIGS & GOAT CHEESE BRUSCHETTA** FRENCH GOAT CHEESE, LOCAL DRY FIGS & ONION MARMALADE ON AN EXTRA CRISPY RYE BREAD

**GRILLED OCTOPUS** CHAMPIGNON MUSHROOMS, CAPERS FROM TINOS ISLAND & AGED VINEGAR SAUCE

\***FRIED CALAMARI**  
GREEK AEGEAN SQUID IN A GOLDEN CRUST, WITH HOMEMADE AIOLI SAUCE

\***GRILLED CALAMARI** GREEK AEGEAN SQUID MARINATED WITH EXTRA VIRGIN OLIVE OIL ON THE GRILL

**DIJON MUSSELS**  
FRESH MUSSELS CATCH OF THE DAY SAUTÉED IN MUSTARD & LEMONGRASS STOCK

**STEAMED MUSSELS**  
FRESH MUSSELS CATCH OF THE DAY IN HERB INFUSED WINE SAUCE

## SALADS & GRAINS

∨ **GREEK SALAD**  
FETA CHEESE, ORGANIC TOMATOES, CUCUMBER, GREEN PEPPERS, DRY ONIONS, CAPERS, "KRITAMOS" RUSK, OREGANO & EXTRA VIRGIN OLIVE OIL DRESSING

∨ **DETOX KALE SALAD**  
GF BLACK & WHITE QUINOA, MESSINIAN RAISINS, ORANGE, POMEGRANATE, BROCCOLI, GREEN APPLES & GRAPEFRUIT DRESSING

∨ **BEETROOT SALAD**  
MIXED LEAVES, COLOURFUL BEETROOT SLICES, CITRUS SEGMENTS, CARAMELIZED NUTS, GORGONZOLA CHEESE & POMEGRANATE DRESSING

**CAESAR'S SALAD**  
ICEBERG LETTUCE, CORN-FED CHICKEN, FOCACCIA CROUTONS, PARMESAN FLAKES & ANCHOVIES DRESSING

**KALUA SALAD**  
MEDITERRANEAN SHRIMP WITH MIXED LEAVES, ZUCCHINI, CARROTS, PINE NUTS, BASIL, MINT, CITRUS SEGMENTS, QUINCE, ROOT SLICES, DILL & MOSCATO WINE DRESSING

**ALONISSOS TUNA SALAD**  
GREEK TUNA, CRISPY KALE, BABY GREEN LEAVES, BLACK CRETAN CHERRY TOMATOES, STRING BEANS & CRANBERRY DRESSING

∨ **QUINOA SALAD**  
GF CHOPPED TOMATOES, CHIVES, MINT, AVOCADO, CUCUMBER, LEMON & OLIVE OIL DRESSING

**STEAMED MIXED VEGETABLES**  
VARIETY OF STEAMED GREEK VEGETABLES

## PASTA

∨ **ARRABBIATA SPAGHETTI**  
CHERRY TOMATOES, GARLIC, CHILI ...WITH SHRIMP

**CHICKEN BITES PENNE**  
CORN-FED CHICKEN, MIXED VEGETABLES, IN A RICH & CREAMY PARMESAN SAUCE

∨ **SALMON PENNE**  
PENNE WITH SMOKED SALMON, BRIC CAVIAR AND VODKA SAUCE

**TOMATO & BASIL SPAGHETTI**  
BASIL INFUSED TOMATO SAUCE & MOZZARELLA

∨ **PORCINI MUSHROOMS TAGLIATELLE**  
CREAMY SAUCE, BUTTER & TRUFFLE OIL ...WITH FRESH TRUFFLES

**SEA URCHIN TAGLIATELLE**  
CHERRY TOMATOES, SWEET GARLIC & SEA URCHIN SAUCE

**TIGER SHRIMP SPAGHETTI**  
FRESH TOMATOES, BISQUE SAUCE & MOSCATO WINE SAUCE

**GREEK MUSSELS LINGUINI**  
CHOICE OF FRESH TOMATO SAUCE OR WHITE CREAMY SAUCE

\***LOBSTER PASTA**  
LOBSTER, TOMATOES CONFIT, BISQUE SAUCE, GARLIC

FOR ONE  
FOR TWO

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## RISOTTO

**MEDITERRANEAN SHRIMP**  
BISQUE, GRAPPA SAUCE WITH A TOUCH OF CREAM

**TRUFFLE PORCINI MUSHROOMS**  
TRUFFLE OIL, SWEET GARLIC & DRY MARTINI SAUCE ...WITH FRESH TRUFFLES

\***MEDITERRANEAN LOBSTER & SAFFRON SAUCE**  
LOBSTER TAIL, BISQUE & SAFFRON SAUCE

## THE GRILL powered by Jospet®

**BEEF BURGER**  
FRESHLY GROUND BEEF, HERBS & SPICES  
...WITH GORGONZOLA CREAMY SAUCE

**\*USA FILLET STEAK**  
PREMIUM CHOICE OF BEEF TENDERLOIN

**CHICKEN FILLET**  
CORN-FED CHICKEN SCENTED WITH ROSEMARY

**KEBAB SKEWERS**  
FINE SELECTION OF GROUND BEEF & LAMB ON LEMONGRASS STICKS

**\*BLACK MARKET ANGUS**  
AUSTRALIAN RIB-EYE (MARBLING GRADE BETWEEN 5 & 7)

**\*BLACK MARKET STRIP LOIN**  
AUSTRALIAN BLACK ANGUS

## -SIDES-

✓ **PARSLEY MASHED POTATOES**  
MADE WITH MILK BUTTER  
...WITH FRESH TRUFFLES

✓ **HOMEMADE CRISPY FRIES**  
EXTRA CRISPY FRIES FROM NAXOS ISLAND

✓ **SAUTÉED OR STEAMED VEGGIES**  
GF GARDEN SELECTION

## SURF

**FISH OF THE DAY**  
SELECTION OF OUR DAILY CATCH SERVED WITH SAUTÉED VEGETABLES

**\*GRILLED NORWEGIAN SALMON**  
FILLET WITH SAUTEED VEGETABLES

**TUNA STEAK LOIN**  
YELLOW FIN TUNA, YUZU LIME SAUCE & GARLIC SCENTED SPRING ONIONS

## ... & TURF

**FILLET MIGNON CUTS**  
PORCINI MUSHROOMS, TRUFFLE OIL & PARSLEY MASHED POTATOES

**CHICKEN FILLETS**  
SAUTÉED LEEK, WILD MUSHROOMS & JASMINE RICE WITH HERBS

## LAST BUT NOT LEAST

**BANOFFEE PIE**  
WITH WHIPPED CREAM & NUTELLA SAUCE

**GREEK STYLE ORANGE CAKE** SERVED WITH ICE CREAM

**CHOCOLATE CAKE** SERVED WITH ICE CREAM

**ALMOND SEMIFREDDO FROZEN CREAM** WITH ROASTED ALMONDS & CARAMEL SAUCE

**NUTELLA CRÈME BRÛLÉE**  
VANILLA SCENTED CREAM WITH CARAMELIZED BROWN SUGAR & NUTELLA SAUCE

**KALUA FRUIT PLATTER**  
CHOICE OF SEASONAL SUMMER FRUITS

## -SUSHI-

### STARTERS

EDAMAME SEA SALT / SPICY

\***SNOW CRAB TARTARE**  
SNOW CRAB, GREEN MASAGO, YELLOW TOBIKO, YUZU SAUCE

**PRAWN TEMPURA**  
5 PRAWNS ON A BED OF SPICY GARLIC MAYO & FRESH CHIVES

**SASHIMI PIZZA**  
TUNA & SALMON SASHIMI, AIOLI SAUCE, TRUFFLE OIL, SEA SALT

**HAMACHI JALAPENO**  
4 PIECES OF FRESH YELLOWTAIL, JALAPENO RINGS, YUZU SAUCE

### MAKI 6 PIECES

TEKA MAKI WASABI, TUNA

AVOCADO MAKI AVOCADO, WHITE SESAME

SAKE MAKI WASABI, SALMON

SEA BASS MAKI WASABI, SEABASS

### GUNKAN 2 PIECES

UNI GUNKAN SEA URCHIN

IKURA GUNKAN BRIC CAVIAR

### NIGIRI PER PIECE

TUNA / SALMON

EBI / SEA BASS

### SASHIMI PER PIECE

SALMON / TUNA / SEA BASS

### URAMAKI "INSIDE OUT" 8 PIECES

\***SNOW CRAB CALIFORNIA**

SPICY TUNA

SALMON AVOCADO

SALMON LOVER

TRUFFLE TUNA

### KALUA SIGNATURE ROLLS 8 PIECES

**DRAGON ROLL** UNAGI, CUCUMBER, MANGO, TERIYAKI SAUCE

**TEMPURA ROLL** SHRIMP, ASPARAGUS

**SMOKED SALMON ROLL** SMOKED SALMON, CREAM CHEESE, CUCUMBER

**ROYAL ROLL** SHRIMP TEMPURA, SALMON, CREAM CHEESE

**HOT ROLL** \*SNOW CRAB, JALAPENO, CUCUMBER, SPICY SESAME

**ROCK 'N' ROLL** TUNA, ASPARAGUS, AVOCADO, CREAMY MAYO, SALMON, TERIYAKI SAUCE

**BRAZILIAN ROLL** WITH SALMON, CREAM CHEESE, CUCUMBER

**RAINBOW ROLL** BOILED SHRIMP, SALMON, TUNA, AVOCADO, CRAB, CUCUMBER

**NAGASAKI ROLL** SHRIMP TEMPURA, SALMON, CREAM CHEESE, BLACK SESAME, WASABI TRUFFLE, SWEET CHILI SAUCE

### COMBOS

**SMALL BOAT** 31 PIECES

SASHIMI: 1 TUNA, 1 SALMON, 1 SEA BASS

NIGIRI: 2 SALMON, 2 TUNA

ROLLS 24 PIECES: TUNA MAKI, SHRIMP TEMPURA, SMOKED SALMON

**BIG BOAT** 48 PIECES

SASHIMI: 2 TUNA, 2 SALMON, 2 SEA BASS

NIGIRI: 2 TUNA, 2 SALMON, 2 EBI

MAKI ROLLS 12 PIECES: TUNA, SALMON

URAMAKI ROLLS 24 PIECES: SPICY TUNA, SHRIMP TEMPURA, SALMON AVOCADO