

COLD STUFF

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

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

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

TARAMAS
FRESHLY PREPARED FISH ROE DIP
WITH OLIVE OIL

V GF **SPREADS COMBO VARIETY**
TARAMAS, TZATZIKI, HUMMUS &
MELITZANOSALATA

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

WHITE FISH CEVICHE
"TIGER'S MILK", AJI AMARILLO CHILI,
KUMQUAT, PURPLE POTATO
CHIPS, FRESH ONIONS & CILANTRO

HOT STUFF

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

V **CRISPY FRIES** HOMEMADE EXTRA CRISPY FRIES
FROM NAXOS ISLAND2

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

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

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

V **GOAT CHEESE PINSA BRUSCHETTA** FRENCH GOAT
CHEESE, LOCAL DRY FIGS & ONION MARMALADE
ON A STONE BAKED FLAT BREAD

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

***FRIED CALAMARI AIOLI**
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

SALADS & GRAINS

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

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

V **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

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

MEDITERRANEAN SALAD
CHERRY TOMATOES, ACORN, BURRATA,
PESTO & BASIL

PASTA & RISOTTI

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

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

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

SPAGHETTI TOMATO BASIL MOZZARELLA
BASIL INFUSED TOMATO SAUCE
& MOZZARELLA

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

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

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

FOR TWO

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

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

RISOTTO MILANESE WITH SAFFRON
PARMESAN CHEESE & SAFFRON

THE GRILL

BEEF BURGER PATTIE
FRESHLY GROUND BEEF, HERBS & SPICES

...WITH GORGONZOLA CREAMY SAUCE

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

CHAR GRILLED HALF CHICKEN
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)

-SIDES-

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

∨ **HOMEMADE CRISPY FRIES**
EXTRA CRISPY FRIES FROM NAXOS ISLAND
WITH TRUFFLE AND PARMESAN

∨ **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

... & 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

KALUA ICE TOWER
STRACCIATELLA & MADAGASCAR VANILLA ICE CREAM WITH TOFFEE CARAMEL,
DARK CHOCOLATE GANACHE SAUCE
& COCONUT BASE CROQUANT

KALUA FRUIT PLATTER
CHOICE OF SEASONAL SUMMER FRUITS

-SUSHI-

STARTERS

∨ **EDAMAME SEA SALT / SPICY**

SNOW CRAB TARTARE
MANGO, TOBIKO, YUSU SOY

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

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

SASHIMI TUNA MOZZARELLA
WITH PESTO BASIL, DI BUFALA
MOZZARELLA & BREAD CRUMBS

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

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

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

BUTTER CRAB ROLL GOMA SOY PAPER, KANIKAMA,
PONZU, WARM CLARIFIED BUTTER

OMAKASE

SMALL OMAKASE 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 OMAKASE 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

ONLY FOR YOU OMAKASE
(ASK YOUR WAITER)