



Appetizers & Salad

Mezze platter for 2-3 persons 🍴 ✓ 🌱 1,000.-
Moutabal, hummus, tabouleh, falafel, cheese rakakat, olives and pita bread

Bruschetta ✓ 200.-
Toasted baguette, tomato, basil, garlic

Gambas al ajillo ✓ 390.-
Spanish style sautéed shrimps, garlic, olive oil, parsley

Burrata ✓ 350.-
Arugula, tomato and black olive tapenade

Spicy calamari 🌶️ 380.-
Served with artichoke dip

El gazpacho Andaluz ✓ 280.-
Spanish cold soup with tomatoes, cucumber, pepper & olive oil

Traditional Greek salad ✓ 350.-
Tomato, cucumber, red onion, Kalamata olives, feta cheese, oregano and lemon juice

Miss Olive Oyl pasta salad ✓ 280.-
Tangy vinaigrette, cherry tomato cucumber, basil & ricotta

Fattoush ✓ 320.-
Tomato, cucumber, crunchy Lebanese bread, parsley, pomegranate sauce & sumac

Quinoa salad 350.-
Grilled chicken fillet, Kalamata olives & feta

Sea scallops carpaccio 🍴 950.-
Lemon vinaigrette, sun dry tomatoes and truffles pearls

La Pasta

Penne alla Norma ✓ 350.-
Tomato sauce, eggplant, salted ricotta and basil

Orecchiette, guanciale, acciughe e broccoli 🍴 380.-
Orecchiette pasta, guanciale, anchovies and broccoli

Ravioli di ricotta e spinaci ✓ 350.-
Spinach and ricotta ravioli, cherry tomatoes

Homemade potato gnocchi ✓ 320.-
Shrimps, light tomato sauce and basil

Main

Pesce del giorno 🍴 650.-
Whole fish of the day, oven baked with olives, cherry tomato, aromatic herbs

Andalusia style tiger prawns 950.-
Garlic, saffron pistils and mixed spices

Fresh tuna steak, Sicilian style 🍴 850.-
Served with capers, tomatoes, black olives, garlic and parsley

Clam "acqua pazza" 🌶️ 500.-
Clams, garlic, white wine and chili

Moules marinière 650.-
Mussels, white wine, saffron and parsley

Chicken souvlaki 650.-
Skewered marinated chicken morsels, pita bread, tzatziki sauce

Slow roasted pork rib 🐷 850.-
Char grill with lemon, garlic, oregano, paprika served with couscous

Beef tenderloin 1,050.-
On a bed of rocket, polenta and sun dried - tomatoes

Classic moussaka 480.-
Lamb ragout, eggplant and béchamel

Shawarma roasted chicken wrap 🍴 400.-
Roasted chicken wrapped in flat bread, lettuce, tomato, pickles and garlic sauce

Lamb kofta 800.-
Three minced lamb skewers with Lebanese spices

Classic rosemary and garlic roast chicken 550.-
Half roasted chicken marinated in fresh rosemary and garlic, serve with fries and salad

Desserts

Indulge in our daily home-made desserts and do not forget to ask our team about our artisanal gelato available flavors

Crema Catalana 🍴 250.-
Spain's famous burnt custard, flavored with orange, lemon and a hint of cinnamon

Lemon ricotta cake 250.-
Vanilla ice cream

Karythopita 250.-
Walnut cake, brandy syrup



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX
PLEASE NOTIFY OUR TEAM IF YOU HAVE ANY FOOD ALLERGIES AND/OR SPECIAL REQUESTS.