

MENU

STARTERS

TUNA HONEY Tzatziki, cucumber, guacamole, lemon dressing, caramelized almond	200 g	42	BEEF CARPACCIO Truffle sauce, dried grapes, Grana Padano, sun-dried tomatoes	200 g	45
CURED SALMON Orange, cashew, balsamic caviar, lemon cream cheese, greens	200 g	44	ANTIPASTI Tzatziki, baked pepper and Feta cheese mousse, salami, smoked chicken, caramelized Feta cheese, Grana Padano, goat cheese, Brie, vegetable crudité, artichoke, capers, olives, grapes, honey, grissini	600 g	70
BURRATA Tomato confit, black olives, chimichurri	250 g	38	CHEESE PLATTER Continental & local selection of cheese, grapes, honey	350 g	47
GREEK SALAD Feta, quinoa, cucumbers, tomatoes, mixed salad, lemon dressing	250 g	28			
BEEF TARTAR Cornichons, red onion, cured yolk, Grana Padano sauce, rye ciabatta, dried anchovies	250 g	37			
LOBSTER SALAD Baby corn, fried quinoa, feta mousse, chickpeas, pickled onion, citrus sauce	200 g	145			
SEAFOOD SALAD Tuna, octopus, scallops, tiger prawns, lemon espuma, grape confit	260 g	47			

MEZZES OF ORIENT

HUMMUS	80 g	12	FRIED RAQAQAT	80 g	12
TABBOULEH	80 g	12	PITA BREAD	80 g	6
BABAGANOUSH	80 g	12	OLIVE OIL WITH ROSEMARY, GARLIC AND CHILI PEPPER	50 g	6
MUHAMMARA	80 g	12			

SEAFOOD CORNER

FINE DE CLAIRE FAVIER №2 Citrus mignonette, lemon	3 pcs	75	DORADO CARPACCIO Fruit dressing, chimichurri, lemon, ponzu, mixed salad, cherry tomatoes	300 g	85
SPECIALE DE CLAIRE GILLARDEAU №2 Citrus mignonette, lemon	3 pcs	150	CEVICE PLATTER Octopus, prawns, scallops, tuna tataki, cured salmon	350 g	150
SPECIALE CRYSTAL №2 Citrus mignonette, lemon	3 pcs	150	CRAB PHALANX*	100 g	50
SEAFOOD PLATTER COLD Oysters, tiger prawns, tuna, scallops, green mussels, octopus, king crab, red caviar	1000 g	450	LOBSTER*	100 g	85
			KING PRAWN*	100 g	30

**Hot dish*

FROM STONE OVEN

SALAMI Pepperoni, mozzarella, chili	400 g	28
MORTADELLA AND PISTACHIOS Pistachio sauce, mozzarella	400 g	30
BEEF PIDE Beef ragout, mushrooms, tomatoes, mozzarella, chili	460 g	34
NAPOLETANA Baked tomatoes, mozzarella	400 g	28

SOUPS

SEAFOOD SALOONA Mussels, scallops, clams, codfish, cherry tomatoes, capers	300 g	35
CRÈME DE VOILAIE Chicken fillet, croutons, spring onions	250 g	19
LENTIL SOUP Prawns, Greek yoghurt	250 g	29
BORSCH Beef, pork belly, Borodinsky bread, sour cream, spring onions	250 g	19

MAINS

LAMB KEFTEDES Feta mousse, cucumber, tomatoes, lamb jus	200 g	44	BEEF CHEEKS Smoked mashed potatoes, spring onions, chili	310 g	44
DUCK A L'ORANGE Potato duchess, duck jus, caponata	280 g	41	PRIME BURGER Dry aged beef, cheddar, french fries, tartar sauce	450 g	35
CITRUS CHICKEN Prawn, roasted potatoes, mushrooms duxelles	260 g	39	CHICKEN CASARECCE Sautéed mushrooms, cream sauce	250 g	30
OCTOPUS Potatoes, capers, olives, chimichurri	220 g	98	SEAFOOD LINGUINI Mussels, tiger prawns, crispy octopus, capers, cherry tomatoes, bisque sauce	300 g	63
TUSCAN SALMON Polenta, choron sauce, caponata	280 g	57	PENNE ARRABIATA Artichoke, eggplant, cherry tomatoes, basil	320 g	32
DOVER SOLE Capers butter, Grana Padano, caramelized lemon	300 g	125	LOBSTER LINGUINI Cherry tomatoes, Grana Padano, Bisque sauce	450 g	185
DORADO Sautéed mushrooms, cream sauce, pepper foam	300 g	47			

TO SHARE

SALT-CRUSTED DORADO Grilled leeks, artichoke, olives, white wine sauce	100 g	36	MIX GRILL PLATTER King prawns, tenderloin, chicken, salmon, lobster, garlic butter, pesto, choron sauce, garlic bread	1000 g	370
GRILLED SEAFOOD PLATTER Octopus, tiger prawns, king prawns, crab phalanx, salmon, scallops, Hollandaise with anchovies, capers butter, Bisque sauce	1000 g	350			

FROM THE GRILL

MEAT			DRY AGE LABORATORY		
PRIME RIBEYE	100 g	49	36 DAYS DRY AGED RIB EYE	100 g	57
CHATEAUBRIAND	100 g	24	36 DAYS DRY AGED T-BONE	100 g	49
TOMAHAWK	100 g	52	36 DAYS DRY AGED TOMAHAWK	100 g	55

ADD TO THE CUT

Steak fries / Mashed potatoes	180 g	12
Roasted vegetables / Sautéed mushrooms / Spinach & asparagus	180 g	18

SAUCES

Homemade bourbon BBQ / Homemade piri piri BBQ / Honey mustard BBQ / Pepper sauce / Red wine sauce / Bisque / Chimichurri / Garlic herb butter	50 g	5
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DESSERTS

HELIOS Poppy seed and lemon sponge cake, vanilla mousse with white chocolate, mango, passion fruit and pineapple compote with basil, apricot sauce	150 g	23	LIMONCELLO Lemon cake, limoncello gel, lemon cream with mascarpone, yogurt espuma	140 g	25
CATALANA CREAM Custard, vanilla, zest, orange tulip	150 g	18	ASSORTED EASTERN SWEETS Nougat with nuts, halva in dark chocolate, bjawia	25 / 25 / 25 g	13
RUM BABA Brioche bun, orange tea, dark rum, apricot glaze, crème Anglaise	160 g	20	FRUITS PRESENTATION Seasonal fruits, fresh berries	600 g	39
LILITH Chocolate sponge cake Gioconda, dark chocolate ganache with almond and hazelnut praline, raspberry ganache, Louie mousse, raspberry gel with pineapple	130 g	22			