

# **NUR•TURE**

nour

the care and attention given to someone or something that is growing or developing

#### ENTREES

## STEAMED SHELLFISH

carrot & orange soup, turmeric, pine nuts, chive oil & microgreens

## KING CRAB SALAD GF

colourful cherry tomatoes, mizuna, bergamot scent, crispy chorizo

## QUINOA GREEN SALAD @ GF

roasted beetroot, cream cheese, orange slices, soya - lime dressing, walnuts

# GREEK TOMATO SALAD 🛛

feta cheese foam, olive biscuit, oregano oil, tomato vinaigrette

#### CEVICHE GF

sweet potato puree, tiger milk, ginger, coriander, choclo corn

## BEEF TARTARE

egg yolk 59C, Summer truffle, soya ponzu, carob tuile

#### HOT PLATES

## KING SCALLOPS

cauliflower cream, fish roe powder, green apple, squid ink tuile

## BLACK TRUFFLE "PASTITSIO"

pork cheek, paccheri pasta, bechamel foam, parmesan, truffle

# LOBSTER RAVIOLI

spinach - parmesan cream, lobster bisque, fennel foam

# TUNA TATAKI

sesame, asparagus, truffle ponzu, onion sprouts

## **MAINS**

## COD

topinambur, tartare shrimp, beurre blanc sauce, wasabi crust

## "STIFADO" GF

beef fillet, potato meunière, variety of onions, baby carrots

## SEA BASS GF

celery root risotto, crunchy quinoa, black garlic mayo, kale powder

## LAMB FILLET GF

aubergine "papoutsaki" filled with metsovone cheese, sweet potato chips, mushroom sauce

## MUSHROOM RISOTTO @ GF

shimeji, king oyster mushrooms, truffle, thyme, onion gravy

## CRISPY CHICKEN FILLET

baby corn, edamame beans, sweet potato, fresh onion, curry mayo

FROM THE SEA FARMED FISH

WILD CAUGHT FISH

KING CRAB LEGS

JUMBO SHRIMP

PREMIUMS

IRISH HAMPSHIRE PORK BELLY smoked BBQ sauce

STRIPLOIN DRY AGED IRISH BEEF 500gr bearnaise sauce

DUCK BREAST DE CHALLANS miso sauce with truffle

CUSTOM CUTS AVAILABLE UPON REOUEST

**SIDERS** 

- Spinach mushroom cream and truffleSteamed Vegetables
- Mashed Sweet Potato
- Grilled Vegetables
- Greek Salad

#### DESSERTS

THESSALONIKI "TSOUREKI" @ cinnamon cream, strawberry sorbet, berries, vanilla - saffron sauce

HOMEMADE SNICKERS BAR @ butter scotch caramel, lime whipped cream, caramelized peanuts, espresso arabica ice cream

PINEAPPLE RAVIOLI 1 white namelaka, coconut ice cream, mango sauce, crispy meringues

"ACRO" BABA lemon cream, strawberry syrup with basil, vanilla ice cream and Cretan raki

GREEK CHEESE & COLD CUTS crispy bruschetta, seasonal fruit, chutneys

FRESHLY CUT FRUIT @ GF



