



DINING

by the sea

STARTERS

Sesame Crust Feta Parcel Honey-dressed Ipiros feta wrapped in sesame seeds	15
Prawn & Mushroom Gyoza Steamed & lightly seared dumplings filled with prawns & mushrooms. Served with sesame-soy sauce	17
Melitzanosalata Aubergine salad with red bell pepper, sweet garlic, walnuts and aged balsamic vinegar	7
Tirokafteri Spicy feta cream with fresh chilli, basil oil and olive powder	7
Tarama White tarama cream, bottarga powder, parsley oil and smoked eel fillet	8
Spiced Garlic Prawns Sautéed prawns with roughly chopped fresh chilli & garlic. Served with quinoa basmati rice	24
Tuna Tataki With sesame seeds, coriander cream, spicy Bloody Mary & mango fruit	24
Cyclades Saganaki Shrimp cooked in a spicy sauce with ouzo, feta & fresh basil	31
Chargrilled Octopus (230g) Chargrilled octopus served with Santorini fava, smoked aubergine, shallot confit & herb oil	35

SOUP

Soup of the day (hot or cold) <i>Please ask your waiter for the soup of the day</i>	12
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COLD/RAW

Beetroot Tartare  Marinated beetroot with teriyaki sauce, guacamole cream, pecan, basil & mango 'yolk'	15
Salmon Tartare With ikura caviar, ginger, ponzu, sesame, chives & cucumber-lime sorbet	24
Seabass Ceviche Peruvian-style ceviche marinated in leche de tigre with sanguine juice, sweet potato cream, spicy corn, red onion & fresh coriander leaves	25
USDA Beef Tartare with Parmesan Potato Cake Beef fillet tartare with truffle essence. Served with parmesan potato cake	29
Fresh Oysters <i>Fine de Claire No.2</i> With coriander, ginger & ponzu sauce	6pcs 32 12pcs 58

SIGNATURE SALADS

Burrata Caprese

Fresh burrata, cherry tomatoes, fresh basil, extra virgin olive oil & house-made grissini

Mango Duck

Crispy duck, fresh mango, baby rocket, radish, spring onion, sesame seeds, cherry tomatoes & sweet eel dressing

SALADS

The Greek

Cherry tomatoes, cucumbers, Ipiros feta marinated in extra virgin olive oil, oregano, peppers, onions, capers, barley rusks & Kalamata olive oil

Goat's Cheese & Fig

Crispy green leaves, goat's cheese, figs, pomegranate, cherry tomatoes, walnuts & honey-mustard dressing

Prawns, Avocado & Quinoa

Quinoa with marinated prawns & avocado fennel flakes, berries, blueberries & coriander dressing

Chicken, Avocado & Egg

Chicken fillet, avocado, boiled egg, baby gem lettuce, cherry tomatoes, blue cheese crumble, Thessaloniki koulouri croûtons & balsamic-honey dressing

22

24

16

20

20

21

SIGNATURE BURGERS

Sweet Potato & Quinoa Burger **V**

Sweet potato & quinoa patty with iceberg lettuce, onion marmalade & avocado-horseradish smash in a vegan bun. Served with baby leaf salad & sweet potato fries

Gourmet Burger

Wagyu beef burger in house-made brioche bun, French Gruyère cheese, caramelised onion with thyme-honey sauce & black truffle mayo. Served with steak fries

PASTA & RISOTTO

Spaghetti Aglio Olio e Peperoncino

Fresh spaghetti alla chitarra with garlic, chilli, parsley & extra virgin olive oil
Add prawns

Tagliatelle

Fresh tagliatelle with your choice of sauce: Ragù alla Bolognese or Napoletana

Pelmeni **P**

Traditional Russian ravioli stuffed with pork mince. Served with smetana, dill oil & chives

Carbonara Originale **P**

Fresh spaghetti with crispy guanciale, pecorino cheese & egg yolk

Slow-cooked Chicken & Pasta

Slow-cooked chicken in white wine, cream sauce, honey & white button mushrooms. Served with fresh tagliatelle & xinomizithra cheese

Wild Mushroom Risotto

Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated parmesan

Seafood Risotto

Carnaroli rice cooked in shellfish stock with prawns, calamari, clams, octopus & dill, flavoured with herb blossom

19

31

17

5

18

18

22

25

30

32

MAIN COURSES

FISH

Baby Calamari Fritto 24
Served with remoulade sauce & steak fries

Miso-Style Salmon Fillet & Beluga 37
Served with warm Beluga lentil salad, avocado cream, ikura caviar, duo of sweet potato & celeriac purée

Wild Aegean Grouper Fillet 40
Served with 'yemista' risotto, tomato & feta sauce, edamame & olive powder with oregano oil

FISH OF THE DAY

Served with roasted potatoes & sautéed vegetables

Salt crust price per 100g
Seabass 11
Sea bream 11
Grouper 13
Golden grouper 13

Wood oven roasted price per 100g
Seabass 10
Sea bream 10
Grouper 11
Golden grouper 12

MEAT

Tandoori-Style Chicken Kebab 24
Chicken kebab with tandoori spices. Served with cherry tomato salad, avocado cream, steak fries & naan

Veal Schnitzel **P** 28
Served with sautéed baby potatoes with pancetta & onion, lightly pickled cucumber & onion salad

Beef Stroganoff 29
Beef fillet strips, mushrooms, fresh cream, beef stock, mustard and brandy. Served with quinoa and basmati rice

French Corn-Fed Chicken Fillet 29
French corn-fed chicken fillet cooked sous vide. Served with pearl barley & spinach pesto, pistachio parfait, baby gem & sweetcorn

Beef Goulash 30
Hungarian slow-cooked beef with baby vegetables, potatoes and Hungarian paprika

Iberico Pork Chops (400g) **P** 34
Spanish Iberico pork chops. Served with roasted baby potatoes, broccolini & mushroom sauce

USDA Prime Rib-Eye Steak (300g) 52
Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus

USDA Prime Beef Fillet (250g) 55
Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus

Brazilian-Style 'Picanha Tacos' (900g) 90
For two persons, sirloin cap
Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce. Served with steak fries

SIDE DISHES

Potato Purée 6
Sweet Potato Purée 7
Potato Cake 7
Truffle Fries 10

SUSHI

APPETISERS

Edamame Beans **V**

Steamed soya beans sprinkled with sea salt

Rock Shrimp

Tempura shrimp with sweet chilli mayonnaise & ginger-soy dressing. Served with mixed baby leaf salad

ROLLS

V-Gan **V** (8pcs)

Asparagus, pepper, spinach, ponzu, sesame seeds, avocado

Ebi Tempura (8pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

Salmon Avocado (8pcs)

Salmon, avocado, cream cheese, sesame seeds

Spicy Tuna (8pcs)

Fresh tuna, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli string

California (8pcs)

King crab, avocado, cucumber, Japanese mayonnaise

PREMIUM ROLLS

11 **Rainbow Roll (8pcs)** **22**
King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

18 **Kraken (8pcs)** **23**
Shrimp tempura, spicy mayonnaise, cucumber, chives, topped with calamari tempura, teriyaki sauce, smoked paprika

18 **Columbia Beach (8pcs)** **24**
Salmon tempura, black rice, avocado, spicy mayonnaise, outside seared salmon in togarashi butter, sweet sauce, kataifi

NIGIRI (3pcs)

22 **Salmon / Tuna** **9**

SASHIMI (3pcs)

22 **Salmon / Tuna** **9**

SUSHI PLATTERS

The Quartetto (16pcs)

Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

Ebi Tempura (4pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

California King Crab (4pcs)

King crab, avocado, cucumber, sesame seeds, Japanese mayonnaise

Spicy Tuna (4pcs)

Fresh tuna, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli string

Royal Sushi Boat (34pcs)

Spicy Crab Roll (4pcs)

King crab, avocado, cucumber, spicy mayonnaise, chives

Rainbow Roll (4pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

Salmon Deluxe (4pcs)

Salmon, avocado, prawn, cream cheese, spicy mayonnaise, spring onion, tobiko

Ebi Tempura (4pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

Spicy Tuna (4pcs)

Fresh tuna, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli string

Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

Aburi Nigiri (2pcs per aburi)

Tuna / Salmon

Sashimi (3pcs per sashimi)

Tuna / Salmon

44

The Threesome (24pcs)

Kraken (8pcs)

Shrimp tempura, spicy mayonnaise, cucumber, chives, topped with calamari tempura, teriyaki sauce, smoked paprika

Columbia Beach Roll (8pcs)

Salmon tempura, black rice, avocado, spicy mayonnaise, outside seared salmon in togarashi butter, sweet sauce, kataifi

Rainbow Roll (8pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

120

Imperial Sushi Boat (75pcs)

Ultimate Roy Futomaki (12pcs)

Salmon, prawn, smoked salmon, cream cheese, Avruga caviar, tobiko

California (8pcs)

King crab, avocado, cucumber, Japanese mayonnaise

Rainbow Roll (8pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

Fuji Futomaki (12pcs)

Salmon, cucumber, bell pepper, carrot, salmon skin, lettuce, sweet chilli mayonnaise, tobiko

Salmon Deluxe (8pcs)

Salmon, avocado, prawn, cream cheese, spicy mayonnaise, spring onion, tobiko

Ebi Tempura (8pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

Aburi Nigiri (3pcs per aburi)

Tuna / Salmon

Ebi Nigiri (3pcs)

Sashimi (5pcs per sashimi)

Tuna / Salmon

62

180

DESSERTS

Strawberry Mille-Feuille Fresh strawberry compote with fresh mint	16
Moelleux au Chocolat Classic moelleux with Valrhona chocolate. Served with salted caramel gelato	14
Exotic Pavlova Meringue with fresh cream topped with strawberries, pineapples, passion fruit & mango. Served with raspberry sorbet	14
Lemon Cheesecake Baked cheesecake served with cheesecake gelato	14
Praline Cake Hazelnuts, chocolate ganache, fresh berries, vanilla gelato	14
Oh Sweet Heaven <i>For 4 people & more</i> Dessert platter with Exotic Pavlova, Lemon Cheesecake, Praline Cake, house-made macarons, gelato & fresh fruit	55
Gelato & Sorbet Selection Chocolate / Strawberry / Vanilla / Mango Sorbet / Lemon Sorbet / Raspberry Sorbet / Ferrero Rocher / Yoghurt / Cheesecake / Coffee / Salted Caramel / Mastic / Pistachio	<i>per scoop</i> 3.5
Fresh Tropical Fruit Platter	37

SIGNATURE SUNDAES

Fitness Yoghurt gelato, fresh strawberries, berry sauce, almond streusel, granola	14
Fruity Raspberry & mango sorbet, cheesecake gelato, seasonal fruit, meringue, honey sauce	14
Nutty & Naughty Coffee, caramel & Ferrero Rocher gelato, coffee beans, chocolate streusel, banana	14
Banana Split Vanilla, strawberry & chocolate gelato, with chocolate, strawberry & pineapple sauce, topped with fresh cream & caramelised nuts	14

Scan to view
allergens or ask
your waiter for
more details





www.columbia-beach.com