

## AMAN'S TRIBUTE TO GREEK FLAVOURS

Fresh, seasonal ingredients are grown in gardens and on farmland, foraged from forest floors, or plucked fresh from the oceans, then transformed by the simple alchemy of the kitchen into bold, heart-warming dishes, alive with flavors.

«Kali Oreksi»

### Cold & Warm Appetizer

#### Cold Summer Soup

Daily chefs Selection

#### Burrata

Cherry Tomatoes | Basil | Grissini

#### Tuna Tartar

Tomato | Avocado | Cucumber

#### Green Beans

Olive Oil | Lemon | Herbs

#### Crispy Zucchini Sticks

Parmesan Cheese | Light Lemon Mayonnaise

#### "Lahanontolmades"

Minced Beef | Rice | Egg-Lemon Sauce

#### Grilled Calamari

Split Pea Puree | Sun-dried Tomato | "Chermoula"

#### Warm Prawns

Basil | Lemon Oil

### Salads

#### Greek salad

Organic Tomatoes | "Sfela" Cheese | Kalamata Olives

#### Beetroot Salad with Bee Pollen

Yoghurt | Honey-Mustard Cream

#### "Vlita" Salad with Griddled "Halloumi" Cheese

Carob Rusk | Organic Tomato | Onion | Tarragon-Honey Vinaigrette 28

\*Gluten Free pasta is also available

### Main Courses

#### Roasted "Gourounopoula"

"Tzatziki" | Pita Bread

#### Sea Bream with Olive Crust

"Briam" 40

#### Lamb Chops with Herbs Crust

Smoked Eggplant | Confit Tomatoes

### Desserts

#### Homemade "Loukoumades"

Cinnamon Ice Cream | Peach Gel

#### Spicy Peaches

Matcha Tea Ice Cream

#### Sliced Seasonal Fruits

Fresh & Seasonal according to your likes

#### Ice Cream

Vanilla | Chocolate | Banana | Cinnamon | Matcha Tea | Coffee

#### Sorbet

Strawberry | Coco-Lime | Peach | Lemon | Mango | Mandarin

#### Pear Crème Brûlée

Milk Chocolate Cremeux

Profiteroles stuffed with Banana Ice Cream 

Hot Bitter Chocolate Sauce

 Vegetarian Options  Healthy Options  Contains nuts  Gluten free

### Pasta & Risotto

#### Spaghetti with Broccoli & Lemon

Chili | Red Onion | Garlic 25

#### Seafood Linguine

Scallop | Prawn | Lobster Bisque | Tarragon 36

#### Bucatini "Cacio e Pepe"

#### Risotto "a la milanaise"

Arborio Rice | Saffron | Parmesa

 Vegetarian Options  Healthy Options  Contains nuts  Gluten free

# From our Charcoal

Fresh local fish & premium meat cuts from selected farms all over the globe. Our charcoal menu invites you in truly dynastic feast.

## Fresh Fish & Seafood

Lobster 🌿🌿

Grilled "Gampari" Prawns 🌿🌿

Catch of the day 🌿🌿

## Premium Beef

Beef Rib-eye 🌿

Black Angus - Australia  
Wagyu Beef - Japan

Picanha Black Angus 🌿

Black Angus - Australia

Beef Tenderloin 🌿

Black Angus - Australia  
Wagyu Beef - Japan

Tomahawk 🌿

Black Angus - Australia

## Poultry & Pork

Half deboned, organic corn-fed Chicken 🌿🌿

Breast of organic corn-fed Chicken 🌿🌿

Greek Pork Chop, bone-in 🌿

Signature Greek Sausage Platter 🌿

Pork with Leek from Trikala, Spicy Buffalo Sausage from Serres, Smoked Orange Sausage from "Mani", Smoked Chicken Sausage

## Side dishes

Local freshly-fried Potatoes 🌿🌿 11

Organic vegetables steamed or grilled 🌿🌿 14

Wild Greens 🌿🌿 14

Truffled Potato Puree 🌿🌿

# Nama Selection

## Soup and Rice

Misoshiru 🌿🌿

Miso Soup in Wakame, Tofu, Spring Onion, Sansho Pepper

Japanese White Rice 🌿🌿🌿🌿

## Starters & Salad

Edamame 🌿🌿

Green Soybeans with Rock Salt of Guerande

Nasu Nibitashi 🌿🌿

Simmered Aubergine, Spring Onion, Wasabi Nut, Chili with Sweet Soy Sauce

Gomaae 🌿🌿

Spinach and Enoki Mushroom Salad, Shiso Red with Sesame Soy Dressing

## Sushi Rolls

AMANZOE Roll 🌿🌿🌿🌿

Toro, Red Shrimp, Salmon Roe, Avocado, Spring Onion, Garlic Crumbs

Spicy Tuna Roll 🌿

Tuna, Avocado, Spicy Sauce

Salmon Avocado Roll 🌿

Salmon, Avocado, Salmon Roe, Spicy Mayo

Crispy Prawn Roll

Panko Prawn, Avocado, Spicy Mayo

Vegetable Roll 🌿🌿

Avocado, Lettuce, Pickled Daikon Radish

## Main Course

Gindara Saikyo-Yaki 🌿

Black Cod Marinated in Sweet Miso Chestnut, Shiitake Mushroom, Beans

Tokusen Wagyu Sirloin

Wagyu Sirloin, Bok Choy, Chestnut, Rock Salt of Guerande, Lime Wasabi Soy Sauce and Miso Sauces

Tori Teriyaki 🌿

Grilled Organic Chicken Glazed with Teriyaki Sauce, Shiitake Mushroom, Snow Peas

Tempura Moriawase 🌿

Assorted of Prawns, Fish and Mixed Vegetables with Chili Sal Lime, Grate Daikon and Tendashi Sauce