

# Brunch

# **EGGS**

#### **Herbed Omelette**

With fresh herbs, served with green salad, basil oil 9.50

#### **Scrambled Eggs**

Avocado mousse, angel hair potatoes, caramelised bacon, semi-dried cherry tomatoes, chives, toasted sourdough bread

#### **Eggs Benedict**

Prosciutto, asparagus, avocado mousse, semi-dried cherry tomatoes, hollandaise sauce, green salad 11

#### **Eggs Florentine**

Salmon, sautéed spinach, avocado mousse, capers, Béarnaise sauce, green salad

#### Kayianas (Strapatsada)

Tomatoes, Florina peppers, fresh herbs, feta, oregano, toasted sourdough bread 9

#### Shakshuka

Tomato sauce, fresh herbs, boukovo, za'atar spice, cilantro cress oil, toasted rye bread 9.50

#### Avocado on Toast

Avocado, fresh herbs, semi-dried cherry tomatoes, extra virgin olive oil, green salad, toasted multigrain bread

## **ADD Burrata**

13

#### **English Breakfast**

Fried eggs, crispy bacon, sausage, mushrooms, tomato 12

# **PANCAKES**

#### Cacao Pancakes

With chocolate sauce and a chocolate crumble, classic crème pâtissière

#### Vanilla Pancakes

With maple syrup, pecans, mixed seeds, vanilla cream 9.50

#### **Red Velvet Pancakes**

With mascarpone cream, mixed berries, raspberry sauce 9.50

#### The Breakfast Tower

For 2 persons

2 butter croissants

2 donuts

Home-made marmalade

Chocolate mousse

Selection of mini sweet and savoury pastries

19

# **BOWLS**

#### Carrot Cake Bowl

With carrot cake and vanilla cream

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#### **Overnight Oats**

With almond milk, maple syrup, mixed seeds with chia, pecans and almond flakes

7

#### **Porridge**

With almond milk, chia seeds, peanut butter, espresso maple syrup, coconut, dark chocolate

7

#### **Apple Cinnamon Yoghurt Bowl**

With Greek yoghurt, glazed cinnamon apples, pecans, biscuit cream 6.50

#### Açaí Bowl

With granola, almond butter, banana, berries

9

#### Anarokrema

With fresh anari, rose water, cinnamon, phyllo pastry, walnut syrup
6.50

#### Banana Bread

Caramelised banana, salted caramel sauce, pecans

9

# Brunch Cocktails

#### Bellini

Peach liqueur, with peach purée & lemon juice, topped up with prosecco

#### Mimosa

Orange juice topped up with prosecco

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#### Mexican Espresso Martini

Cazcabel Blanco Tequila with Cazcabel coffee liqueur and a shot of espresso

12

## **Bloody Mary**

Kettle One Vodka with tomato juice, Worcestershire sauce, hot chilli sauce, tabasco, salt & pepper

11

# **Aperol Spritz**

Aperol with prosecco



# Lunch

# **SALADS & STARTERS**

#### Henry's Caesar Salad

Lettuce, grilled baby gem lettuce with Café de Paris butter, cherry tomatoes, brandy-caramelised bacon, parmesan flakes, croutons, home-made dressing

> Plain 12 With Chicken 14 With Prawns 16

#### **Burrata Salad**

Burrata, marinated cherry tomatoes, tomato gazpacho, avocado purée, pesto

#### Mango Duck Salad

With red onion, avocado, cherry tomatoes, radish, cucumber, mixed leaf salad, sweet soy dressing 15

#### **Smoked Salmon Salad**

With red onion, avocado, pickled quail eggs, cherry tomatoes, smoked salmon, salmon caviar, mixed leaf salad, basil dressing

#### **Greek Salad**

Cherry tomatoes, cucumber, red bell pepper, Kalamata olives, Ipiros feta, red pepper purée, tomato dressing, pickled samphire

#### Chicken Salad

With blue cheese, avocado, croutons, lettuce, balsamic dressing

14

#### Moroccan Lentil Salad

With dried apricots, red onion, celery, maple carrots with sesame seeds, pomegranate-tahini dressing, almond flakes

13

### Crispy Calamari

Served with chorizo and squid ink couscous with mint, fava beans, capers, rucola, cherry tomatoes, red onion and chorizo oil

#### **Garlic Prawns**

Prawns sautéed in garlic, chilli, thyme and olive oil

# **PLATTERS**

For 2 persons

Selection of cheeses 16

Selection of cured meats 16

Selection of cheeses and cured meats 16

Fruit Platter 18

# HOME-MADE BURGERS

# Columbia Burger

House-made beef patty (250g), tomato, caramilesed onions, lettuce, truffle mayonnaise, mature cheddar and brandy-caramelised bacon, in a brioche bun

10

#### Vegan Quinoa Burger V

With avocado purée, coriander, lettuce and caramelised red onion, in a beetroot bun

19

#### Prawn Burger

With red cabbage slaw, tomato-pepper chutney, lettuce and caramelised onion, in a charcoal bun

19

\*All burgers are served with hand-cut potato chips

# PASTA & RISOTTO

#### Mushroom Risotto

With portobello, oyster, button, porcini and grilled king oyster mushrooms, truffle paste, Parmigiano Reggiano

19

#### Classic Carbonara

With home-made spaghetti, guanciale, egg, freshly grated Pecorino Romano and Parmigiano Reggiano

16

#### Pulled lamb with Cretan Pasta

With skioufichta pasta, goat's cream cheese and yellow pepper emulsion

17

#### Prawn Orzo

With lime, basil, semi-dried cherry tomatoes, spring onion, herb crust, bottarga

30

#### Vegan

### MAINS

#### Corn-fed Chicken

With herbed barley, torched corn, baby carrots and peanut butter sauce 24

#### Wiener Schnitzel

Veal schnitzel with aromatic potatoes sautéed with bacon and onion, cucumber and red onion salad

24

#### Sea Bass Fillet

With spinach risotto, goat's cheese, dill, spring onion and romesco sauce

24

#### Salmon Fillet

With celeriac and black celeriac purée, beetroot caviar sauce, grilled spring onion, pickled mustard seeds 25

#### Tuna Steak

Served with citrus sauce, pak choi, sesame, carrot ginger purée, spicy harissa and marinated edamame

28



# Grilled to Order

# **MEAT**

Beef Fillet 250g

Rib-Eye 300g 42

Strip Loin 250g

Iberico Pork Chops 380g 28

> Tomahawk 12 per 100g (upon availability)

All grilled meat dishes are served with a sauce and a side dish of your choice.

# WHOLE FISH

Grilled

Sea Bass

**6** per 100g

Grouper

**7** per 100g

All whole fish dishes are served with lemon sauce and steamed vegetables.

# SIDE DISHES

Crispy Onion Rings 4
Potato Purée 4
Potato and Truffle Purée 4.50
Freshly-cut Fried Potatoes 4
Fried Sweet Potatoes
with Pecorino and Truffle 4.50
Sweet Potato Purée 4
Grilled Asparagus 4.50
Grilled Broccoli 4.50

# **SAUCES**

Hollandaise 4
Creamy Mushroom 4
Pepper Sauce 4
BBQ 4
Café De Paris Butter 3
Béarnaise Sauce 4



