



Lunch / **Dinner**

SALADS

Henry's Caesar Salad

Iceberg, grilled and drizzled with Café de Paris butter baby gem lettuce, cherry tomatoes, topped off with brandy-infused caramelised bacon, Parmesan flakes, croutons and a homemade dressing.

Plain 12

With Chicken 14

With Prawns 16

Sweet Potato Salad

A bed of roasted sweet potatoes topped with dried goji berries, sunflowers seeds and pecans, crisp strips of Granny Smith apple, parsley and coriander salad. Drizzled with maple-cider dressing.

11

Burrata Salad

Framed by a selection of vibrant, multi-coloured cherry tomatoes and avocado purée, a cloud-like sphere of burrata topped with fragrant dried herbs, basil pesto, black and white sesame.

15

Mango Duck Salad

Adorned with sweet soy dressing, red onions, avocado, cherry tomatoes, turnip slices and cucumber slivers.

15

Smoked Salmon Salad

Sliced red onion and creamy avocado with pickled quail eggs, ripe cherry tomatoes, aromatic basil dressing, prime, smoked salmon and salmon caviar.

14

Greek Salad

A classic combination of ripe cherry tomatoes, cucumber, red bell peppers, Kalamata olives and Ipiros feta, red pepper purée, tomato dressing and pickled critamo.

13

Quinoa Salad

A bed of quinoa with sweet mustard dressing, pickled beetroots, marbled Goat's cheese, and blueberries served with raspberry dressing.

14

Moroccan Lentil Salad

Swirled with sweet, dried apricots, chopped red onion, celery, maple-roasted carrots with sesame seeds, and topped with pomegranate-tahini dressing, basil oil and almond flakes.

10

PLATTERS

For 2 persons

A decadent selection of cheeses to suit every palate **12**

A platter of salty cured meats galore **12**

A platter with seasonal fruits **17**

STARTERS

Queen Crab

With silky cucumber gazpacho, lime-ginger sorbet, spicy mayonnaise, avocado purée, seaweed salad, Avurga caviar and harissa.

24

Fried Calamari

Delicately served with chorizo ink couscous with mint, fava, crispy capers, vibrant rucola, cherry tomatoes and red onions. Drizzled with aromatic green oil.

16

Tuna Trilogy

- Tuna tartar, caviar, mango gazpacho and pepper chutney
- Tuna tataki, avocado purée and sweet potato mango
- Tuna sashimi, mango, chutney and eel dressing

18

Garlic Prawns

Tender, sautéed prawns infused with fragrant garlic, chilli, thyme and lavishly drizzled with olive oil.

22

White Chocolate Scallops

Served with white chocolate truffle risotto, passion fruit, parsley cream and king oyster mushroom.

18

Steak Tartare

Prepared tableside

Grated egg yolk and egg white, chives, capers, shallots, gherkins, steak tartare sauce. Served optional with tabasco sauce.

18

Vitello Tonnato

Veal loin dressed with tuna sauce, caper berries, rocket leaves, semi-dried tomatoes, anchovy fillet and marinated artichoke. Finished with parmesan shavings and olive oil.

16



HOUSEMADE BURGERS

Columbia Burger

A deluxe, house-made, prime beef patty (250g), complete with tomato, red onion and iceberg lettuce, finished with a soft brioche bun, truffle mayonnaise, camembert and brandy-caramelised bacon (best served medium).

19

Quinoa Burger

House-made quinoa and beetroot patty, sandwiched between a soft, vegan bun and accompanied by avocado purée, vegan mayonnaise with fragrant coriander, tomato, red onion and crisp iceberg lettuce.

19

Prawn Burger

A charcoal bun encompasses a house-made tiger prawn burger drizzled with tomato-pepper chutney mayonnaise, avocado purée, tomato, red onion and iceberg lettuce.

19

PASTA AND RISOTTO

Mushroom Risotto

Portobello, oyster, button and porcini mushrooms compose this creamy risotto, enhanced with rich truffle paste, a grilled king oyster mushroom, mascarpone and Parmigiano Reggiano.

19

Lobster Tail Kritharoto

Orzo with lobster tail, served with lime, basil, semi-dried cherry tomatoes, spring onion, herb crust and the delicate touch of bottarga.

30

Classic Carbonara

Our classic carbonara is composed of homemade al dente spaghetti, combined with guanciale, egg, freshly grated Pecorino Romano and Parmigiano Reggiano.

16

Prawn Spaghetti

Prawns sautéed in a bisque sauce, with semi-dried cherry tomatoes, chilli, garlic, basil leaves and freshly squeezed yuzu lime juice: a bounty of flavour.

19

Sushi

STARTERS

Nori Tacos – 2pcs

Perfectly crisp, fried seaweed shells filled with:

Salmon accompanied by a creamy spicy sauce and chives

15

Tuna with spicy den miso and spring onions

14

Seabass Salad

Fresh and fragrant seabass salad with baby spinach, dry miso, pickled shallots and pomegranate seeds.

Finished with a tosazu dressing.

16

MAKI-ROLLS

Hosomaki – 6pcs

Thin rolled sushi filled with:

Cucumber and sesame seeds

9

Avocado

10

Salmon Uramaki – 8pcs

Inside out-wrapped sushi, filled with salmon, avocado and sesame seeds.

13

SPECIAL ROLLS

Tuna Toro Futomaki (thick roll) – 6pcs

Lavish thick rolled sushi filled with indulgent toro tuna, shiso leaves, spring onion and Oscietra caviar.

18

Mint Tuna Roll – 8pcs

Filled with akami, lemon strips, cucumber, mint leaves and sesame.

15

Seared Salmon Unagi Roll – 8pcs

Unagi kabayaki with cucumber and chives, topped with seared salmon, sesame, kataifi and unagi sauce.

14

Vegan futomaki – 6pcs

Thick rolled sushi filled with baby leaf salad, asparagus, cucumber, avocado, pickled okra, spring onion and sesame.

13

Wagyu A5 Roll 100g – 8pcs

A5 grade quality Wagyu beef, accompanied by asparagus and shallots, topped with sesame, truffle mushroom and micro cress.

40

HENRY'S STYLE SASHIMI

Shiso with Toro

Aromatic shiso with toro, sushi rice and Maldon sea salt.

18

Beetroot and Seabass

Marinated seabass with shallots, ponzu amazu dressing, a fragrant mustard-dill sauce and aromatic coriander cress.

17

Oyster Mushroom

Marinated oyster mushroom with yuzu juice, olive oil, chives, dry miso and garlic chips.

13

Monday-Friday: From 17.00

Weekends: All day

All prices are in euro and include all legal charges.



Mains

Veal Fillet

Served with celeriac purée, apple fondant and pudding, onion wedges, crispy polenta, thyme and honey sauce.

30

Corn-fed Chicken Breast

Served alongside cabbage pistou infused with basil, crêpe mille-feuille, sautéed king oyster mushrooms with red pepper and harissa purée.

24

Salmon Fillet

Infused with a spicy and warming ras el hanout marinade, and served with potato pavé, baby gem lettuce sautéed with aromatic Café de Paris butter, sweet potato purée and caviar beurre blanc with lime.

25

Grouper Fillet

Sautéed grouper fillet accompanied by baby calamari infused with basil pesto, and black olives. Served with bell pepper and aubergine purée, Greek fava bean purée and finished with a swirl of beetroot Béarnaise sauce.

29

Tuna Steak

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

28

Sea Bass Confit

Seared in delicate olive oil, our exquisite dish combines succulent mussels, fragrant dill, vibrant fricassée lettuce, tender rice and pickled beetroot.

24

Wiener Schnitzel

Our veal schnitzel is served with aromatic potatoes sautéed with bacon and onion, cucumber and red onion salad.

24

Grilled to Order

MEAT

Beef Fillet 250g
44

Rib-Eye 300g
42

Strip Loin 250g
32

Iberico Pork Chops 380g
28

Milk Fed Veal Chop 380g
32

Tomahawk
12 per 100g

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

WHOLE FISH

Grilled or in a salt crust

Seabass
6 per 100g

Grouper
7 per 100g

Sea bream
10 per 100g

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

Sauces

Hollandaise 4

Beetroot Béarnaise 4

Creamy Mushroom 4

Pepper 4

BBQ 4

Café De Paris Butter 3

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

Steamed Asparagus 4

Grilled Broccoli 4.50

Potato Pavé 4.50

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HENRY'S

Member of
COLUMBIA RESTAURANTS

For allergens please scan
or ask your waiter

