

## ALL DAY MENU

TRADITIONAL DIPS <sup>B,G</sup> Taramosalata, hummus, tzatziki, tahini, warm pita bread	14
GREEK SALAD <sup>G</sup> Tomatoes, cucumbers, olives, peppers, onions, feta and fresh oregano	16
CHICKEN NOODLE SOUP <sup>A,D,N</sup> Coriander, spring onions, shiitake mushrooms, tofu, chili, sesame oil	9
GAZPACHO <sup>B,C,P,V</sup> Prawn Khadaifi, herb oil	9
GRILLED SHIIFTALIA <sup>B,G</sup> Pita bread, farmhouse fries, side salad	18
THE CAESARS Crunchy romaine lettuce, garlic croutons, anchovies, Caesar dressing, parmesan	
CLASSIC <sup>B,D,E,G,P</sup>	15
SMOKED SALMON <sup>B,D,E,G,P</sup>	21
GRILLED CHICKEN BREAST <sup>B,D,E,G,P</sup>	18
GRILLED TIGER PRAWN <sup>B,C,D,E,G,P</sup>	24
SMOKED SALMON BAGEL <sup>B,D,E,G</sup> Toasted sesame bagel, dill crème fraiche, rucola	12
THE CLUB SANDWICH <sup>G,B,D</sup> Grilled chicken, bacon, tomato, lettuce on toasted country bread Also available with wholemeal country bread	18
AMARA BURGER <sup>B,D,G,N,P</sup> 100% ground beef, toasted sesame brioche roll, lettuce, tomato, pickled cucumbers, onions -With cheddar <sup>G</sup>	18 19
GRILLED HALLOUMI SANDWICH Marinated harissa peppers, hummus, rocket leaves and tzatziki	14
STEAK SANDWICH <sup>B,K</sup> Pan-roasted minute steak, caramelized onions, mushrooms, wholegrain mustard and rocket leaves on toasted sourdough bread	28
All sandwiches and burgers served with our signature fries or potato wedges.	
PIZZA	
PIZZA MARGHERITA	12
PIZZA PEPPERONI	14
PIZZA WITH BRESAOLA AND ARUGULA	16.5

## PASTA & RISOTTO

SPINACH & RICOTTA RAVIOLI <sup>B,D,G,L</sup> Sage butter, Grana Padano, toasted hazelnuts	22
GREEN PEA & PANCETTA RISOTTO <sup>G</sup> Minted butter, herb salad Also available as vegetarian option	19
LOBSTER RISOTTO <sup>C,E</sup> Classic Oscietra caviar, gold leaf	64
OUR PASTA CHOICES <sup>B</sup> Spaghetti, Penne or Casarecce	17
OUR SAUCES Bolognese <sup>A</sup> Napolitano Pesto <sup>G,L</sup> Wild mushrooms crème sauce <sup>G</sup>	

Compose your own pasta. Pasta dishes are served with parmesan <sup>G</sup> and chili flakes.

## FROM OUR CHARCOAL GRILL

MEAT & FISH			
Beef tenderloin   180g			44
Rack of Lamb			32
Baby chicken			26
Salmon fillet			28
Monkfish loin			32
VEGETABLES	7	SIDES	7
Wilted spinach <sup>G</sup>		Steakhouse fries	
Fine green beans <sup>G</sup>		Mashed potato <sup>G</sup>	
Baby carrots <sup>G</sup>		Rosemary roasted potatoes	
Grilled or steamed vegetables		Buttered rice <sup>G</sup>	
		SAUCES	5
		Green peppercorn sauce <sup>G,P</sup>	
		Lamb jus <sup>A,P</sup>	
		Sauce vierge <sup>P</sup>	
		Lemon-caper butter sauce <sup>G,P</sup>	

Main dish is served with one of each garnishes. Please inform your waiter to customize on your preference.

## DESSERTS

STAND UP <sup>B,D,G,L</sup> White chocolate passion fruit, mango, apricot sorbet	12
VANILLA CREME BRULEE <sup>D,G</sup> Creamy, sugar roast	10
TARTE MERINGUE <sup>B,D,G,L</sup> Lime custard, strawberry confit, burned meringue	12
COCO BITE <sup>B,D,G,M</sup> Coconut Malibu, pineapple compote, milk chocolate peanuts crousty	10
RASPBERRY CHEESECAKE   deconstructed <sup>B,G,L,V</sup> Cream cheese, raspberries, digestive	12

## CHILDREN MENU

PENNE or SPAGHETTI <sup>B</sup>	12
Tomato sauce	
Bolognaise	
Carbonara	
GRILLED CHICKEN <sup>G</sup>	12
Mashed potatoes, grilled zucchini	
SEARED SALMON FILLET <sup>G</sup>	12
Butter rice, broccoli	
MINI STEAK <sup>G</sup>	12
Sautéed potato, carrots	

## BABY MENU

Please create your preferred combination. Whether steamed or boiled, blended or diced our products are daily fresh and season depended.

More options can be prepared upon request

### PROTEIN

Veal  
Chicken  
Beef  
Turkey  
Fish of the day

### CARBOHYDRATES

Rice  
Pasta

### FIBRE

Carrot  
Potato  
Courgette  
Pumpkin

### VITAMINS

Apple  
Banana  
Pear

All prices are in (€) and include all taxes.

#### SENSITIVITY GUIDE

If you experience any food sensitivities, select your diet from AMARA's sensitivity guide, a simple approach to eating right and maintaining a balanced diet.

Look for dishes marked with the guide symbols and please let your server know which meals you would enjoy so we can prepare them for you.

A| Celery, B| Cereals containing gluten, C| Crustaceans, D| Eggs, E| Fish, F| Lupin, G| Milk (including lactose), H| Molluscs,  
K| Mustard, L| Nuts, M| Peanuts, N| Sesame seeds, O| Soya, P| Sulphur dioxide/sulphites  
V| Vegetarian VG| Vegan