



## STARTERS

<b>SPANISH MARINATED OLIVES</b> Selected olives marinated in sherry vinegar, fennel seeds, rosemary, garlic and orange slices	9.50
<b>COMBO MARINATED OLIVES + APEROL SPRITZ</b>	20,50
<b>BABY POTATOES</b> Sautéed with butter, garlic and rosemary	11
<b>GRILLED ASPARAGUS</b> Spicy grilled asparagus with a splash of lemon and pecorino cheese	11
<b>SAUTÉED MUSHROOMS</b> Button and Portobello mushrooms sautéed with butter, thyme and a squeeze of lemon	11.50
<b>GRILLED SWEET POTATOES</b> Seasoned with a butter lime sauce	12
<b>PORK DUMPLINGS (VEGETARIAN AVAILABLE)</b> Pork dumplings, lightly seasoned, with sesame oil and fresh chives served with a ginger and lime soya sauce	14,50
<b>STARTER PLATE</b> Grilled ciabatta bread tossed with garlic-infused oil, served with bruschetta, kalamata olive tapenade and hummus	16

## SALADS

<b>ARUGULA CITRUS</b> Topped with mandarin, grapefruit and shaved Parmesan, served with a Chardonnay vinegar vinaigrette	13
<b>TOMATO, MANGO AND MINT</b> Topped with a crisp Serrano chip	14
<b>GREEK MEDITERRANEAN</b> Tomatoes, cucumbers, red onions, olives, feta cheese, olive oil, lemon and oregano	14
<b>TRADITIONAL CEASAR SALAD</b> Served with croutons, crispy bacon and shaved parmesan	13,50
<b>BURRATA AND GRILLED PEACHES</b> Grilled peaches with lemon, on a bed of arugula, cherry tomatoes, pistachios, burrata cheese, olive oil and balsamic reduction	24

## FROM THE SEA

<b>CAJUN GRILLED SALMON WITH LEMON CHUTNEY</b> Pacific grilled salmon blackened with our Cajun spices, served with lemon chutney	20
<b>OKTAPODI</b> Grilled Mediterranean octopus with a drizzle of lemon and oregano-infused olive oil topped with capers	22
<b>GRILLED AHI TUNA TATAKI, SESAME-CRUSTED</b> Served with a soy reduction	23

## FROM THE LAND

<b>LOUKANIKO</b> Traditional Greek pork sausage served with lemon	16
<b>TUSCANY MEATBALLS</b> Served with San marzano tomato sauce and shaved parmesan cheese	14.50
<b>CHICKEN TACOS PASTOR</b> Braised chicken in pineapple juice, achiote, guajillo peppers, red wine vinegar, served on tortilla, accompanied with fresh coriander, marinated onions served with salsa verde lime juice and habanero peppers	17
<b>LIL MACS</b> Two mini burgers topped with Gruyère cheese, caramelized onions, dill pickles and Bonsecours secret sauce	17
<b>BRISKET SLIDERS</b> Topped with creamy horseradish and dill	17
<b>BEEF TACOS ADOBO</b> Braised beef in adobo sauce (guajillos, anchos, tomatoes, avocado leaves) served on tortilla, accompanied with pico de gallo (tomatoes, onions, fresh coriander, lime juice, jalapenos) and marinated onions	18
<b>CHARCUTERIE BOARD</b> Selection of cured and dried cold meats served with garlic-infused oil crostini.	21
<b>GRILLED LAMB CHOPS (3)</b>	21
<b>CENTER CUT FILET MIGNON (BLACK ANGUS AAA) 4OZ</b> Served pink and seasoned with Argentinian Chimichurri	23

## RAW

<b>OAXACA TUNA TOSTADA</b> Sambal oelek, soya sauce, sesame oil, lime juice, chives, sprouts, Asian pickled carrots, black sesame, cilantro and traditional guacamole	20
<b>PERLUM CEVICHE</b> Thinly sliced Basa and cod marinated in apple cider vinegar, tequila and lime, topped with thinly sliced red onions, sundried tomatoes, cilantro, pesto and a pinch of pink Himalayan salt	19
<b>BEEF TATAKI PONZU</b> Center cut strip loin quickly seared to a very rare crust (Black peppercorn, dried herbs and smokey paprika), topped with Ponzu, lime, soya, finely chopped scallions and white sesame seeds	19

## DESSERTS

<b>GRILLED PINEAPPLE</b> Covered with a vanilla and maple glaze, served with Greek yogurt and honey	10.50
<b>THREE-CHOCOLATE MOUSSE</b> Three layers of dark, white and milk chocolate served with a wafer cookie	10.50

## WINE LIST

### WHITE

	GLASS	BTL
<b>ROBERTSON CHENIN BLANC</b> Chenin Blanc   Western Cape, South Africa	-	35
<b>FORTANT DE FRANCE TERROIR LITTORAL</b> Chardonnay   Pays d'Oc, France	-	44
<b>DOLCE VITA BIO</b> Pinot Grigio   Sicilia, Italy	-	40
<b>CARPINETO FARNITO CHARDONNAY</b> Chardonnay   Toscana (IGT), Italy	-	78
<b>DOGAILO CARPINETO</b> Chardonnay, Grechetto, Sauvignon blanc   Toscana, Italy	-	44
<b>RAYMOND VINEYARDS</b> Chardonnay   California, United States	-	45
<b>SANTA MARGHERITA PINOT GRIGIO</b> Pinot Grigio   Veneto, Italy	11	58
<b>MOMA BLANC UMBERTO CESARI</b> Trebiano, Sauvignon Blanc, Chardonnay   Rubicone, Italy	11	47
<b>LIANO UMBERTO CESARI</b> Chardonnay, Sauvignon Blanc   Rubicone, Italy	-	65

### ROSÉ

	GLASS	BTL
<b>CHÂTEAU SAINTE ROSELINE</b> Syrah, Mourvèdre   Cabernet Sauvignon	10	45

### SPARKLING

	GLASS	BTL
<b>BERNARD MASSARD CUVÉE DE L'ÉCUSSON BRUT</b> Mousseux rosé   Pinot Noir, Luxembourg	11	65
<b>SANTA MARGHERITA PROSECCO SUPERIORE</b> Glera   Veneto Italy	14	75

### RED

	GLASS	BTL
<b>UMBERTO CESARI MOMA</b> Sangiovese, Cabernet-Sauvignon   Rubicone, Italy	-	55
<b>RAYMOND VINEYARDS</b> Cabernet Sauvignon   California, United States	-	56
<b>UMBERTO CESARI LIANO</b> Sangiovese, Cabernet-Sauvignon   Rubicone, Italy	-	70
<b>MICHELE CHIARLO LE ORME</b> Barbera   Piedmont, Italy	-	50
<b>LA BELLE ÉTOILE</b> Pinot Noir   Languedoc-Roussillon, France	10	40
<b>ALBERNOAS</b> Aragonez, Trincadeira, Castelao   Alentejo, Portugal	-	40
<b>BERONIA TEMPRANILLO</b> Tempranillo   Rioja, Spain	-	45
<b>SANTA MARGHERITA CABERNET SAUVIGNON</b> Cabernet Sauvignon   Veneto, Italy	11	58
<b>PETER LEHMAN THE BAROSSAN</b> Shiraz   Barossa Valley, Australia	-	59
<b>ROAD TRIP</b> Cabernet Sauvignon   Coonawarra, Australia	-	45