



P L A Y A
N O M A D E



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FOOD MENU

APPETIZERS

AVOCADO COCKTAIL G D	68
with tiger prawns, avocado & cocktail sauce	
FRIED CALAMARI G S	62
with rocket, cherry tomatoes, tartar sauce & green mayo	
TUNA TARTAR G S	72
yellow tail tuna with guacamole soy sauce & sesame oil, coriander & ginger	
SALMON TARTAR D S	66
80 gr of Scottish salmon, avocado topped with fried quinoa	
BEEF CARPACCIO D	92
80 gr of tenderloin beef, truffle mayo & parmesan cheese	
BURATTA D	126
with confit peppers, fried capers, basil & virgin olive oil dressing	
MEDITERRANEAN PLATTER	78
served with homemade pita bread, Greek feta cheese, baby heritage vegetables & green olives D S	

SALADS

GREEK VILLAGE D	58
with tomato, cucumber, Kalamata olives & Greek Feta cheese	
LENTIL SALAD V	52
green lentils, capsicum, orange dressing & chickpeas	
MIXED GREENS V	56
mezclun salad with cucumber & avocado	
MARINATED ROASTED CHICKEN	74
with avocado, cabbage, mushrooms, asparagus & fresh onion G	
QUINOA TABBOULEH D	62
with halloumi cheese, mix of red & white quinoa, tomato & parsley	

PASTA & RISOTTO

PENNE ARRABIATA V G	88
with tomato sauce, cayenne pepper & black olives	
SEAFOOD RISOTTO S A	126
paella style rice, with squid, mussels & prawns	
WILD MUSHROOM & TRUFFLE RISOTTO V A	120
with porcini mushrooms & truffle	

FOR SHARING *(recommended for 2 people)*

BOTTARGA LINGUINI G S	162
in bottarga sauce, salmon ikura, served with grated Italian bottarga	
WHOLE LOBSTER LINGUINI	246
half of Canadian lobster, bisque emulsion, tomato & basil G S	

MAINS

ROASTED CHICKEN G	96
in soy sauce, potatos & roasted vegetables	
SALMON FILLET S N	98
with asparagus, beetroot quinoa & orange sauce	

FOR SHARING *(recommended for 2 people)*

WHOLE SEA BASS D S A	278
in salt crust, fennel creamy sauce, crispy potato	
VEAL MILANESE G D	378
Veal cutlet, parmesan & tomato coulis	
GRILLED RIB EYE D A	338
600 gr of Black Angus beef served with green pepper sauce	
MIX GRILL D A	222
300 gr Rib Eye steak, kofta, shish tawook, served with tzatziki sauce & Mediterranean hummus	

SIDES

STEAMED VEGGIES V	30
RATATOUILLE V	30
MIXED GREENS SALAD V	30
PILAF RICE V	30
FRENCH FRIES V	30
MASHED POTATOES	
with black truffle D	35

DESSERTS

OREO CHEESECAKE	46
WALNUT BROWNIE	48
WARM APPLE PIE	52
SELECTION OF ICE CREAM	46

FOR SHARING *(recommended for 2 people)*

CHOCOCHOCO FONDUE G D	148
chocolate cake with pistachio nougatine served with vanilla ice cream	

A ALCOHOL S SEAFOOD N NUTS G GLUTEN D DAIRY V VEGAN P PREORDER OPTION

ALL PRICES ARE INCLUSIVE OF 5% VAT + 10% SERVICE CHARGE AND ARE SUBJECT TO 7% MUNICIPALITY FEE
KINDLY INFORM US OF ANY KNOWN ALLERGIES & DIETARY REQUIREMENTS | DISHES ARE SERVED ONCE READY