

APERITIFS

TRENZADO NEGRONI

60

IRIS SPECIAL SANGRIA

65

WHITE SNOW

75

BLOODY TWIST

65

NIBBLES

SPINACH ARTICHOKE DIP 50

Mixed cheese, spinach
and artichoke dip
served with baked
tortilla chips D

EDAMAME 35

Salty or Spicy Teriyaki

CAVIAR 450

30 grams of Siberian
Ossetra caviar
served on ice

CRISPY FETA 55

Lightly fried feta cheese
served with fresh
oregano, white sesame,
cinnamon and honey D

SPICY BABY CORN 40

Lightly fried baby corn
served with a
sweet corn dip D

GUACAMOLE 45

Homemade guacamole
served with crispy
tortilla chips

FLATBREADS

BEEF CARPACCIO 95

Angus beef carpaccio with truffle, wild rocca and Parmesan shavings
on traditional southern Italian flatbread, "Carte di Musica" D

AVOCADO 65

Sliced avocado on a base of cream cheese, fresh black pepper and
lime on traditional southern Italian flatbread, "Carte di Musica" D

BURRATA 85

Burrata, cherry tomato, E.V.O.O., salt and fresh black pepper on
traditional southern Italian flatbread, "Carte di Musica" D

A – ALCOHOL | D – DAIRY | N – NUTS | S – SEAFOOD
ALL PRICES ARE INCLUSIVE OF 5% VAT

STARTERS

CHICKEN WINGS 55

Marinated grilled chicken wings

SPICY ROCK CHICKEN 60

*Yoghurt-marinated fried chicken breast
served with sweet chilli sauce A, N, D*

SEARED PONZU BEEF 90

*Seared Angus beef topped with crispy
shallots, garlic and Parmesan in
ponzu sauce D, N*

TRUFFLE FRIES 55

*Thick hand-cut potatoes topped with
creamy black truffle sauce D*

MINI BURGERS

IRIS MINI BURGERS

*Australian ground beef, tomato,
lettuce, cheese and chef's special sauce D*

100



VEGETARIAN MINI BURGERS

*Crispy sweet potato patty, guacamole
and pico de gallo D*

80

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STARTERS

TACOS

CHICKEN

*Lightly fried chicken
breast, pico de gallo
and aioli served in
soft shell tacos D*

60

BEEF

*18 hour slow-cooked
marinated beef ribs
served in hard
shell tacos A*

70

CRAB

*Fresh crab with
green jalapeño and
tobiko served in hard
shell tacos D, S*

75

FRIED CALAMARI 55

Fried calamari topped with jalapeño, fresh lime and aioli D, S

EBI FRY 70

(fried shrimps)

*Japanese-style fried shrimps in a crispy panko shell served with
tartar sauce and lemon zest D, S*

BEETROOT "SALMONITOS" 120

*Vodka and beetroot salmon gravlax filled with lightly herbed
cream cheese and topped with caviar A, D, S*

SUMMER ROLLS 50

*Vietnamese rice paper rolls filled with avocado and
mixed vegetables and served with yuzu ponzu sauce*

SALMON TARTARE 70

*Hand-cut Scottish salmon in white balsamic dressing
topped with cucumber, rocca and lemon confit S*

GRILLED AUBERGINE 65

(vegan option available)

*Warm aubergine marinated in balsamic served
with heirloom tomatoes and crispy goat cheese D*

FOIE GRAS 95

*Foie gras served with onion marmalade, raspberry sauce
and multicereal bread A*

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SALADS

GREEK 60

Heirloom tomatoes, cucumber, olives,
caper berries and lemon feta dressing D

QUINOA PUMPKIN 60

Mixed quinoa, pumpkin, baby spinach, cucumber,
pistachio, blueberry and orange dressing N

TERIYAKI STEAK 85

Grilled teriyaki tenderloin, mixed greens, mushrooms,
crispy onion and aged balsamic vinaigrette

HALLOUMI & WATERMELON 60

Grilled halloumi cheese, fresh watermelon,
pumpkin seeds, mint and agave dressing D

KING CRAB 95

Fresh king crab, red and purple potatoes,
green beans, onion, radish, basil and
lemon-mustard dressing S

DATE NIGHT 65

Mixed greens, local dates, almonds, goat cheese
and orange blossom dressing D, N

LENTIL 55

Green lentils, beetroot, tarragon and
homemade mustard vinaigrette dressing

CHICKEN SOBA 60

Grilled marinated chicken breast, soba noodles,
Chinese cabbage, carrot and lemon-mustard dressing

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URAMAKI ROLLS

IRIS CALIFORNIA 75

Shrimp, crab,
avocado, tobiko D, S

CRISPY SALMON 70

Salmon, avocado, crispy,
salmon topping D, S

SPICY TUNA 70

Fresh tuna, black sesame,
spicy mayonnaise,
spring onion D, S

SHRIMP TEMPURA 70

Shrimp tempura, avocado,
tobiko, crispy D, S

IRIS SPECIAL 85

Shrimp, crab, salmon topping,
hamachi, tuna, avocado D, S

CRISPY CRAB 70

Crab, avocado, teriyaki,
crispy crab topping,
spicy mayonnaise D, S

RAW & TATAKI SELECTION

SASHIMI (9PCS) 75

Salmon | Tuna | Hamachi S

SEARED TUNA 70

Seared tuna slices, mango,
tomato, Oba leaves, sesame seeds
and ponzu sauce S

SPICY CRUNCHY SALMON 70

Fresh salmon, crispy tempura and
spicy Japanese mayonnaise D, S

SALMON TATAKI 65

Seared salmon slices and
ponzu sauce S

CEVICHE

TUNA 70

Fresh tuna, red onion, beetroot,
radish, cherry tomato
and fresh orange S

SALMON 70

Fresh salmon, red onion,
Rocoto chili and coriander S

RED SNAPPER 80

Fresh red snapper,
sweet potato, Peruvian corn
and truffle ponzu N, S

YELLOWTAIL 85

Fresh yellowtail, Peruvian corn,
red onion and coriander N, S

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MAINS

JUMBO PRAWNS

Grilled jumbo prawns brushed with orange and butter
and served with wild rocket D, S

160

TAGLIATELLE SALMON AND CAVIAR

Tagliatelle pasta with creamy smoked salmon
topped with caviar

130

GRILLED SALMON

Wild Atlantic salmon served with
homemade guacamole S

150



GRILLED SEA BASS

Mediterranean sea bass fillet served with
red cabbage and crispy baby fennel S, D

170

VEGETABLE RISOTTO

Carnaroli rice cooked with carrots, zucchini and Parmesan
topped with wild thyme infused olive oil D

110

TRUFFLE RIGATONI

Rigatoni pasta with button mushrooms, Parmesan and
creamy truffle sauce D

120

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MAINS

BABY CHICKEN

Free range baby chicken, marinated in
lemon and fresh herbs, charcoal-grilled and
served with wild rocket and lime

145

ANGUS BEEF BURGER

200g black Angus patty on soft brioche
with melted cheese, caramelized onion
and gravy served with hand-cut fries D

125

LAMB CHOPS

Australian lamb chops served with
wild rocket and rosemary sauce A

160

STEAK

TOMAHAWK STEAK

Australian Black Angus Tomahawk
served with homemade
demi-glace sauce A

545

STEAK AND FRIES

Australian beef tenderloin
served with chef's special sauce
and hand-cut fries D

170

SIDES

CAVIAR SPOON 75
(5 GRAMS)

GREEN
BEANS
35

MASHED
POTATOES D
35

SAUTÉED
MUSHROOMS
35

GRILLED
VEGETABLES
40

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DESSERTS

PAIN PERDU 75

Served with caramel sauce and vanilla ice-cream D

BAKED CHEESECAKE 55

Baked cheesecake served with blueberry sauce D

WARM CHOCOLATE BROWNIE 60

*Warm chocolate brownie served
with vanilla ice-cream D, N*

CHOCOLATE ROCK PUDDING 55

Ganache coated chocolate pudding D

MOCHI 65

Ask your waiter for our selection of Mochi D

ICE-CREAM & SORBETS 55

(3 scoops)

*Ask your waiter for our selection
of ice-cream and sorbets D*

IRIS DESSERT PLATTER 160

A selection of Iris' signature desserts

DIGESTIFS

**AMARO
MONTENEGRO**

50

**AMARETTO
DISARONNO**

55

LIMONCELLO

55

GRAPPA TREMONTIS

45

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