

Brunch

EGGS

Herbed Omelette

With fresh herbs, served with green salad, basil oil 9.50

Scrambled Eggs

Avocado mousse, angel hair potatoes, caramelised bacon, semi-dried cherry tomatoes, chives, toasted sourdough bread

Eggs Benedict

Prosciutto, asparagus, avocado mousse, semi-dried cherry tomatoes, hollandaise sauce, green salad 11

Eggs Florentine

Salmon, sautéed spinach, avocado mousse, capers, Béarnaise sauce, green salad

Kayianas (Strapatsada)

Tomatoes, Florina peppers, fresh herbs, feta, oregano, toasted sourdough bread 9

Shakshuka

Tomato sauce, fresh herbs, boukovo, za'atar spice, cilantro cress oil, toasted rye bread 9.50

Avocado on Toast

Avocado, fresh herbs, semi-dried cherry tomatoes, extra virgin olive oil, green salad, toasted multigrain bread

ADD Burrata

13

English Breakfast

Fried eggs, crispy bacon, sausage, mushrooms, tomato 12

PANCAKES

Cacao Pancakes

With chocolate sauce and a chocolate crumble, classic crème pâtissière

Vanilla Pancakes

With maple syrup, pecans, mixed seeds, vanilla cream 9.50

Red Velvet Pancakes

With mascarpone cream, mixed berries, raspberry sauce 9.50

The Breakfast Tower

For 2 persons

2 butter croissants

2 donuts

Home-made marmalade

Chocolate mousse

Selection of mini sweet and savoury pastries

BOWLS

Carrot Cake Bowl

With carrot cake and vanilla cream

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Overnight Oats

With almond milk, maple syrup, mixed seeds with chia, pecans and almond flakes

7

Porridge

With almond milk, chia seeds, peanut butter, espresso maple syrup, coconut, dark chocolate

7

Apple Cinnamon Yoghurt Bowl

With Greek yoghurt, glazed cinnamon apples, pecans, biscuit cream 6.50

Açaí Bowl

With granola, almond butter, banana, berries

9

Anarokrema

With fresh anari, rose water, cinnamon, phyllo pastry, walnut syrup
6.50

Banana Bread

Caramelised banana, salted caramel sauce, pecans

9

Brunch Cocktails

Bellini

Peach liqueur, with peach purée & lemon juice, topped up with prosecco

Mimosa

Orange juice topped up with prosecco

g

Mexican Espresso Martini

Cazcabel Blanco Tequila with Cazcabel coffee liqueur and a shot of espresso

12

Bloody Mary

Kettle One Vodka with tomato juice, Worcestershire sauce, hot chilli sauce, tabasco, salt & pepper

11

Aperol Spritz

Aperol with prosecco



Lameh

SALADS & STARTERS

Henry's Caesar Salad

Lettuce, grilled baby gem lettuce with Café de Paris butter, cherry tomatoes, brandy-caramelised bacon, parmesan flakes, croutons, home-made dressing

> Plain 12 With Chicken 14 With Prawns 16

Burrata Salad

Burrata, marinated cherry tomatoes, tomato gazpacho, avocado purée, pesto

Mango Duck Salad

With red onion, avocado, cherry tomatoes, radish, cucumber, mixed leaf salad, sweet soy dressing 15

Smoked Salmon Salad

With red onion, avocado, pickled quail eggs, cherry tomatoes, smoked salmon, salmon caviar, mixed leaf salad, basil dressing

Greek Salad

Cherry tomatoes, cucumber, red bell pepper, Kalamata olives, Ipiros feta, red pepper purée, tomato dressing, pickled samphire

Chicken Salad

With blue cheese, avocado, croutons, lettuce, balsamic dressing

14

Moroccan Lentil Salad

With dried apricots, red onion, celery, maple carrots with sesame seeds, pomegranate-tahini dressing, almond flakes

13

Crispy Calamari

Served with chorizo and squid ink couscous with mint, fava beans, capers, rucola, cherry tomatoes, red onion and chorizo oil

Garlic Prawns

Prawns sautéed in garlic, chilli, thyme and olive oil

PLATTERS

For 2 persons

Selection of cheeses 16

Selection of cured meats 16

Selection of cheeses and cured meats 16

Fruit Platter 18

HOME-MADE BURGERS

Columbia Burger

House-made beef patty (250g), tomato, caramilesed onions, lettuce, truffle mayonnaise, mature cheddar and brandy-caramelised bacon, in a brioche bun

19

Vegan Quinoa Burger V

With avocado purée, coriander, lettuce and caramelised red onion, in a beetroot bun

19

Prawn Burger

With red cabbage slaw, tomato-pepper chutney, lettuce and caramelised onion, in a charcoal bun

19

*All burgers are served with hand-cut potato chips

PASTA & RISOTTO

Mushroom Risotto

With portobello, oyster, button, porcini and grilled king oyster mushrooms, truffle paste, Parmigiano Reggiano

19

Classic Carbonara

With home-made spaghetti, guanciale, egg, freshly grated Pecorino Romano and Parmigiano Reggiano

Pulled lamb with Cretan Pasta

With skioufichta pasta, goat's cream cheese and yellow pepper emulsion

17

Prawn Orzo

With lime, basil, semi-dried cherry tomatoes, spring onion, herb crust, bottarga

30

Vegan

MAINS

Corn-fed Chicken

With herbed barley, torched corn, baby carrots and peanut butter sauce 24

27

Wiener Schnitzel

Veal schnitzel with aromatic potatoes sautéed with bacon and onion, cucumber and red onion salad

24

Sea Bass Fillet

With spinach risotto, goat's cheese, dill, spring onion and romesco sauce

24

Salmon Fillet

With celeriac and black celeriac purée, beetroot caviar sauce, grilled spring onion, pickled mustard seeds

25

Tuna Steak

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



Grilled to Order

MEAT

Beef Fillet 250g

Rib-Eye 300g 42

Strip Loin 250g

Iberico Pork Chops 380g 28

> Tomahawk 12 per 100g (upon availability)

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

WHOLE FISH

Grilled

Sea Bass

6 per 100g

Grouper

7 per 100g

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

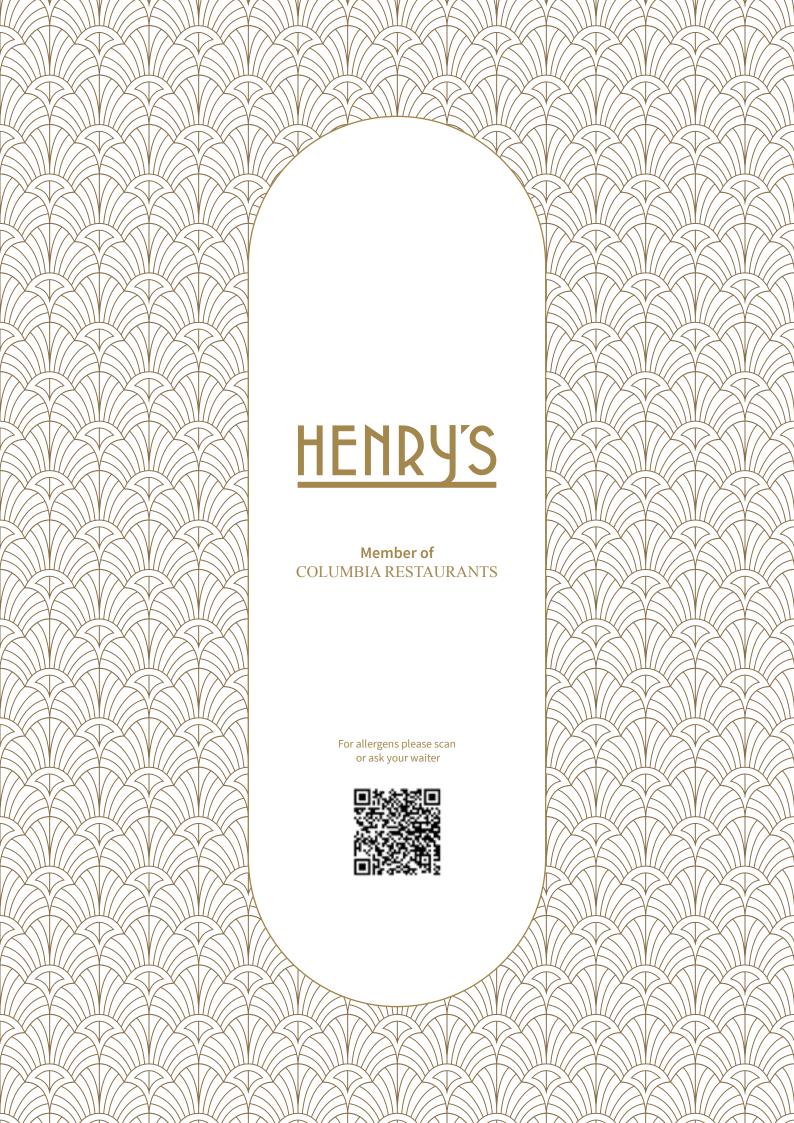
SIDE DISHES

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
Grilled Asparagus 4.50
Grilled Broccoli 4.50

SAUCES

Hollandaise 4
Creamy Mushroom 4
Pepper Sauce 4
BBQ 4
Café De Paris Butter 3
Béarnaise Sauce 4





Sushi

SPECIAL ROLLS

Tempura Roll - 8pcs

Ebi / panko / spicy yuzu sauce / teriyaki sauce

17

California Roll - 8pcs

Avocado / cucumber / kanimi

15

Rainbow Roll - 8pcs

Ebi tempura / salmon / akami / sea bass / avocado purée / salmon caviar / teriyaki sauce

19

Henry's Dragon Roll - 8pcs

Unagi / cucumber / chives / white sesame seeds / unagi sauce

18

Tuna Toro Futomaki (thick roll) - 6pcs

Toro tuna / shiso leaves / spring onion / Oscietra caviar

18

Mint Tuna - 8pcs

Akami / lemon strips / cucumber / mint / furikake 15

Seared Salmon Unagi Roll - 8pcs

Unagi kabayaki / cucumber / chives / seared salmon / sesame / kataifi / unagi sauce

14

Vegan Futomaki - 6pcs

Baby salad leaves / asparagus / cucumber / avocado / pickled red onion / spring onion / sesame seeds

13

MAKI ROLLS

Hosomaki - 6pcs

Thin rolled sushi filled with:

Toro or akami with furikake

14

Cucumber / sesame seeds

9

Avocado

10

Salmon

12

Uramaki Akami - 8pcs Avocado / akami / furikake

17

Uramaki Salmon - 8pcs

Inside out-wrapped sushi Salmon / avocado / sesame seeds

13

NIGIRI (price per piece)

Salmon

5

Akami

7

SASHIMI (price per piece)

Salmon or Sea Bass

5

Toro or Akami

7

SUSHI TOWER

Tuna / salmon / sea bass sashimi - 2pcs each
Tuna / salmon nigiri - 2pcs each
Avocado Hosomaki - 6pcs
Ebi Tempura Roll - 8pcs



Salads

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Greek Salad

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Moroccan Lentil Salad

With dried apricots, red onion, celery, maple carrots with sesame seeds, pomegranate-tahini dressing, almond flakes

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PLATTERS

For 2 persons

Selection of cheeses 16

Selection of cured meats 16

Selection of cheeses and cured meats 16

Fruit Platter 18

Starters

Sea Bass Ceviche and Scallop Escalope

With bottarga, lemon gel and caviar

Crispy Calamari

Served with chorizo and squid ink couscous with mint, fava beans, capers, rucola, cherry tomatoes, red onion and chorizo oil

Tuna Trilogy

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

20

Garlic Prawns

Prawns sautéed in garlic, chilli, thyme and olive oil

22

Steak Tartare

Grated egg yolk and egg white, chives, capers, shallots, gherkins, steak tartare sauce.

With optional Tabasco sauce

24

Scallops with Truffle Risotto

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

18

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Pasta & Risotto

Mushroom Risotto

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Prawn Orzo

With lime, basil, semi-dried cherry tomatoes, spring onion, herb crust, bottarga

Mains

Corn-fed Chicken

With herbed barley, torched corn, baby carrots and peanut butter sauce 24

Wagyu Burger (250g)

With blue cheese spread and caramelised onion in a brioche bun. Served with hand-cut skin-on potato chips with grated truffle

Veal Fillet

With celeriac purée, apple fondant and pudding, onion wedges, crispy polenta and honey-thyme sauce 30

Sea Bass Fillet

With spinach risotto, goat's cheese, dill, spring onion and romesco sauce 24

Fillet of Salmon

With celeriac and black celeriac purée, beetroot caviar sauce, grilled spring onions, pickled mustard seeds
25

Tuna Steak

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

28

Sautéed Grouper Fillet

With baby calamari, pesto, black olives, bell pepper and aubergine purée, fava beans and beetroot Béarnaise sauce



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