

## Brumeh

## 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

## 9

## 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 12

## 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

8

## ADD Burrata

13

## PANCAKES

## Cacao Pancakes

With chocolate sauce and a chocolate crumble, classic crème pâtissière 9.50

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

## Red Velvet Pancakes

With mascarpone cream, mixed berries, raspberry sauce 9.50


## English Breakfast

Fried eggs, crispy bacon, sausage, mushrooms, tomato

## BOWLS

## Carrot Cake Bowl

With carrot cake and vanilla cream
8

## 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


## Bellini

Peach liqueur, with peach purée \& lemon juice, topped up with prosecco 10

Mimosa
Orange juice topped up with prosecco
9

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
10

## 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

15

## Mango Duck Salad

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

## 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 13

## 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 16

## Garlic Prawns

Prawns sautéed in garlic, chilli, thyme and olive oil

22

## PLATTERS

For 2 persons
Selection of cheeses 16
Selection of cured meats 16
Selection of cheeses and cured meats 16
Fruit Platter 18

All prices are in euro and include all legal charges.

## HOME-MADE BURGERS

## Columbia Burger

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

## Vegan Quinoa Burger

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 16

## 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

# Gricilled to Order 

## MEAT

## Beef Fillet 250g

44
Rib-Eye 300g
42
Strip Loin 250g
32
Iberico Pork Chops 380g
28
Tomahawk
12 per 100 g
(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.


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## 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

Weekends: All day
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## Salads

## Henry's Caesar Salad

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## Plain 12

With Chicken 14
With Prawns 16

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Mango Duck Salad
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Selection of cheeses and cured meats 16
Fruit Platter 18

## Starters

Sea Bass Ceviche and Scallop Escalope<br>With bottarga, lemon gel and caviar<br>19

## Crispy Calamari

Served with chorizo and squid ink couscous with mint, fava beans, capers, rucola, cherry tomatoes, red onion and chorizo oil 16

## 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

## Scallops with Truffle Risotto

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

18

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## 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 30

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

## 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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