



# FISHBONE

## HOT STARTERS

### FISH SOUP 9

made from the fresh catch of the day

### GRILLED OCTOPUS 17

served with fava bean crema, spicy parsley oil and smoky onions

### SOFT SHELL CRAB

#### TEMPURA 14

served with soy sauce and wasabi

### BLACK MUSSELS 14

with lemon and mustard sauce

### SCALLOPS 18

with sambuca tarragon sauce

### KING PRAWNS SAGANAKI 15

with tomato, feta cheese and herbs

## COLD STARTERS

### FAVA 8

yellow lentil mousse

### MELITZANOSALATA 7

grilled eggplant with red peppers Florinis, garlic, feta cheese and olive oil

### WHITE TARAMOSALATA 8

with salmon caviar

### TUNA CARPACCIO 15

with gherkins, crushed mix pepper and rucola

### SEABASS CEVICHE 16

with lime juice, fresh coriander, fresh chili and sesame oil

### FRESH OYSTERS 20

with lemon, fined chopped onion and fresh passion fruit

### CAMBERO ROSSO

#### TOSTADAS 23

with avocado cream and lime fluid gel

### WILD SEABASS

#### CARPACCIO 27

with sea urchin and Trikalino avgotaraho (egg roe)

## SALADS

### VILLAGE SALAD 13

with tomatoes, cucumber, lettuce, green peppers, onion, green olives and feta cheese

### BABY SPINACH SALAD 13

with grilled oyster mushrooms, toasted walnuts and balsamic vinaigrette

### KING PRAWNS SALAD 16

with rucola, cherry tomatoes and Cyprus pita croutons

### SALMON SALAD 16

with baby spinach, seared fresh salmon, pine nuts and honey mustard lemon sauce

### LOBSTER SALAD 48

with chives aioli, pickled green apple and wild salmon caviar



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## RISOTTO & PASTA

SEAFOOD RISSOTO 20  
with black mussels, clams and  
King prawns

RISO NERO 18  
cooked in squid ink, topped with  
spicy seared calamari

KRITHAROTTO  
(ORZO PASTA) 19  
with king prawns and chopped  
fine herbs

SEAFOOD LINGUINI 19  
with herbed tomato sauce

ASTAKOMAKARONADA  
for 2 persons 110  
spaghetti with whole fresh lobster  
and herbed tomato sauce

## MAIN DISHES

SEABASS FILLET 25  
with lobster bisque and asparagus  
tips, roasted beetroot and puree  
potatoes

SALMON FILLET 23  
with asparagus risotto  
topped with truffle oil

BROILED BLACK COD 32  
with teriyaki sauce,  
served with stir-fried vegetables  
and garlic sautéed potatoes

BAKED HALIBUT STEAK 26  
with oyster mushrooms,  
spring onion and lemon butter  
sauce, served with garlic potatoes

TUNA STEAK 24  
with garlic lime sauce,  
served with grilled potatoes

LOBSTER THERMIDOR 55  
with mashed potatoes  
or garlic sautéed potatoes

DEEP FRIED BLACK COD 24  
with skordalia  
served with local fries

RED MULLET FILLET 24  
with fresh basil oil and savoro  
sauce, served with confit potatoes  
and fennel pure

WILD SEABASS FILLET 38  
with kakavia sauce, urchin, served  
with braised carrots and fennel

## FRESH CATCH OF THE DAY

FRESH FISH FROM OUR DISPLAY 110  
SELECTION SUBJECT TO AVAILABILITY, PER KG

## DESSERTS

PANNA COTTA 8

LEMON GINGER BRULEE 8

PISTACHIO LAVA CAKE 10

CHOCOLATE CAKE 9

LEMON SORBET 6

HOME MADE PISTACHIO  
ICE-CREAM 8

FRESH FRUIT PLATTER 10

Prices include all taxes and fees.