

Should you have any questions regarding the content or preparations of any of our food, please do not hesitate to ask one of our team members for assistance.

Please note our kitchen is not Gluten or Nut free environment, thus the meal is prepared in a shared kitchen and cross-contamination could occur despite following safe handling protocols.

Please note that this is a sample menu, since we use the freshest ingredients, menu may change accordingly.



SALAD BAR

Indulge
in our incredible selection of mouth-watering salads selected from both land and sea, prepared by our chefs using the best produce, and combining together both Mediterranean and international flavours

(12 types of salads)



Chilled green
gazpacho and
Greek yogurt soup,
cucumber and chive
dressing

PAELLA

COOKED LIVE

A HOUSE FAVORITE RICE DISH

presented in our giant cast iron pans, mediterranean mussel, chorizo sausage and peas, enhanced with aromatic herbs and spices, and cooked to perfection by our chef.

ACCOMPANIMENTS

MEDITERRANEAN SUMMER

Vegetables,
Kalamata olives, roasted
garlic and cherry tomato
confit

SPICY & TAHINI
GLAZED
Corn on the Cob

BAKED BABY JACKET POTATO

fine shallots, chive sour cream & herb persillade.







American Style 5MOKED CHICKEN STATION

BBQ BUFFET COUNTER

BRINED LOCAL CHICKEN ON THE BONE

rubbed with house special spices and smoked in our smoker for five hours to compliment Texas style, beans and homemade jack Daniels BBQ sauces

GRILLED FRESH LOCAL SWORDFISH STEAK

enhanced with coriander, chilli & sesame seed, Mediterranean salsa

SICILIAN BLACK SHELL MUSSELS

cherry tomatoes, scallion fresh herbs, garlic and white wine, house olive oil

ADULTS €49.50 PER PERSON

(INCL. 1/2 BOTTLE OF WATER, 1/2 BOTTLE OF WINE & COFFEE)

CHILDREN 7-12 YEARS €25.0

(INCL. 1/2 BOTTLE OF WATER & 2 SERVINGS OF SOFT DRINKS)

CHILDREN UNDER 6 YEARS EAT FREE

GRILLED GRASS FED BEEF RIB EYE MEDALLION

lightly season with sea salt, fresh crushed black pepper, garlic and rosemary, beef jus.

HOUSE MADE PORK SAUSAGE

from our butcher made
with local pork and herbs,
fennel seeds and garlic confit
served with a selection of mustards



SELECTION OF HOME-MADE PASTRIES

(5 types)

FRESH FRUIT SALAD

SELECTION OF ICE- CREAMS AND SORBET

