



*Our restaurant offers
breathtaking panoramic sea
views that set the perfect
backdrop for an unforgettable
dining experience.*



COLD STARTERS

CURED SALMON

Cream cheese, cucumber, pickled shallots,
salmon roe, herb mayonnaise, Nordic bread
(gluten, lactose, fish, egg, mustard)

€15.00

BEEF CARPACCIO

36-month-aged Parmigiano Reggiano, sun-blushed
tomatoes, roquette, aged balsamic vinaigrette
(mustard, sulphites)

€15.00

FOCACCIA CAPRESE (V)

Heritage tomatoes, buffalo mozzarella, roquette,
olive oil, basil
(lactose, gluten)

€15.00

HOT STARTERS

BBQ OCTOPUS PUTTANESCA

Caper berries, tomatoes, black olives,
anchovies, chilli
(molluscs, fish)

€15.50

PULLED PORK BAO BUNS

BBQ sauce, pickled onions
(gluten)

€15.50

PULLED CHICKEN TACOS

Cabbage slaw, mustard mayonnaise
(gluten, mustard, egg)

€15.50

BAKED CAMEMBERT (V)

Honey, walnuts, cranberries, grissini,
lingua di suocera
(gluten, lactose, nuts)

€13.50

SALADS

CAESAR'S

Lettuce, Parmigiano Reggiano, bacon, croutons,
Caesar's dressing
(egg, mustard, gluten, fish)

€14.00

WALDORF ASTORIA (V)

Granny Smith apples, celery, grapes, walnuts,
mixed leaves, crème fraiche
(celery, lactose, nuts)

€14.00

Add the following to the above salads

CHICKEN BREAST

€4.00

SMOKED SALMON

€5.00

LEMON AND GARLIC PRAWNS

€5.00

BEEF TERIYAKI SALAD

striploin, scallion, cherry tomatoes,
mixed leaves, broccoli, teriyaki dressing
(gluten, soya)

€19.00

SWEET POTATO (V)

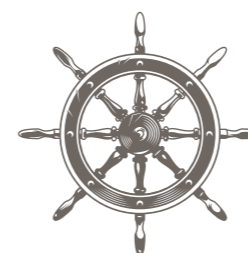
Grilled halloumi, pecans, roquette,
sun-dried peppers, mixed leaves,
pomegranate molasses vinaigrette
(lactose, mustard, nuts)

€15.00

POKE BOWL (V)

sticky rice, falafel, edamame beans, avocado, black
sesame seeds, wakame, soy-marinated egg,
spicy vegan mayonnaise
(soya, sesame seeds, gluten, mustard, egg)

€15.00



PASTA

TONNARELLI ALLA GRICIA

Cacio e pepe, guanciale, pecorino Romano
(egg, lactose, gluten)

Starter €16.00/Main Course €20.00

RIGATONI

Slow-cooked lamb ragù, ricotta salata
(lactose, gluten, celery)

Starter €16.00/Main Course €20.00

PRAWN RAVIOLI

Prawn bisque, tomatoes, preserved lemon
(egg, crustaceans, lactose, gluten, celery)

Starter €18.00/Main Course €22.00

GNOCCHETTI (V)

Pesto Genovese, stracciatella
(egg, lactose, gluten, nuts)

Starter €16.00/Main Course €20.00

“ACQUERELLO”

MUSHROOM RISOTTO (V)

Wild mushrooms, Parmigiano Reggiano
(lactose)

Starter €15.00/Main Course €18.00

Supplement for Fresh Truffle Shavings
€5.50

MAIN COURSE

FREE-RANGE CHICKEN

Couscous, charred corn, chimichurri
(lactose, gluten)

€28.00

FISH OF THE DAY

Anchovies, Lilliput capers, shallots, sherry vinegar
velouté
(fish, lactose)

€30.00

PORK CHOPS

Mustard jus, apple puree, long-stem broccoli
(mustard, lactose)

€28.00

LAMB CUTLETS

Artichoke hearts and zucchini, mint yoghurt sauce
(lactose)

€32.00

HISPI CABBAGE (V)

Cajun seasoning, romesco sauce, almond and
onion crunch
(nuts, gluten)

€20.00

All main courses are served with a
choice of one side dish

GRILL

USDA CHATEAUBRIAND 500G

(lactose)

(For two persons)

€42.00

GRAIN-FED SKIRT STEAK (TAGLIATA) 300G

(lactose)

€31.00

GRAIN-FED RIB-EYE 300G

(lactose)

€36.00

GRAIN-FED SIRLOIN 300G

(lactose)

€34.00

All the above are served with a choice of
one side and sauce

SAUCES

MUSHROOM SAUCE

(lactose)
€3.50

PEPPER SAUCE

(lactose)
€3.50

BEEF JUS

€3.50

HOLLANDAISE SAUCE

(lactose, egg)
€3.50

SIDES

POTATO FRIES

€4.50

POTATO PETALS

€4.50

SEASONAL VEGETABLES

€4.50

CHEF'S POTATOES

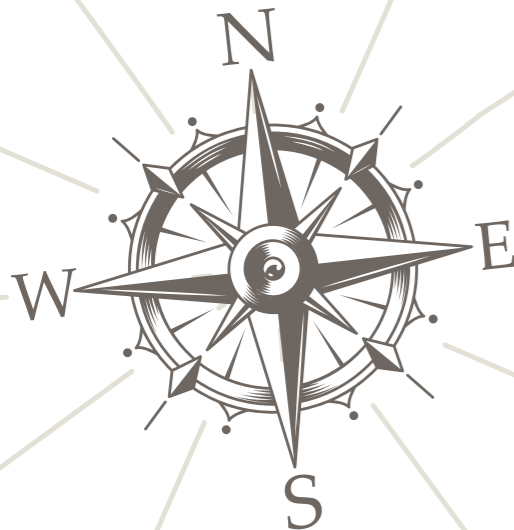
€4.50

MIXED SALAD

€4.00

BATTERED ONION RINGS

(gluten)
€4.50



BURGERS

ADMIRAL'S BURGER

Brioche bun, beef patty, cheddar, bacon, caramelised onion, gherkins, lettuce, tomatoes, house burger sauce, onion rings, crunchy potato petals
(lactose, gluten, mustard, egg)
€20.00

THE CROGER

Butter croissant, beef patty, bacon, caramelised onions, cheese sauce, lettuce, tomato, crunchy potato petals
(lactose, gluten)
€20.00

FRIED CHICKEN BURGER

Brioche bun, buttermilk chicken, bacon, lettuce, tomatoes, gherkin mayonnaise, crunchy potato petals
(lactose, gluten, mustard, egg, soya)
€18.50



SHARING BOARDS

(serving 2 persons)

GRILLED MEAT

Beef skirt steak (tagliata), lamb cutlets, pork sausages, free-range chicken breast, mustard, chimichurri
(mustard, lactose)
€45.00

SAUSAGES

Local pork sausages, BBQ beef sausages, chicken and cheese sausages, wholegrain mustard, Dijon mustard and ale dip (G)
(gluten, mustard, lactose)
€30.00

ASIAN

Chicken and vegetable gyoza
duck spring rolls
pulled pork bao buns
prawns in filo
Korean dipping sauce
sweet chilli sauce
(gluten, lactose, soya, crustaceans)
€30.00

DESSERT

CASSATA SICILIANA (GLUTEN-FREE)

Candied fruit, sweet ricotta, raspberry jam, almond marzipan, gluten free sponge
(nuts, lactose, egg)
€7.50

WHITE CHOCOLATE TIRAMISU

White chocolate & mascarpone mousse, coffee & amaretto soaked savoiardi, 100% cocoa
(gluten, lactose, eggs, nuts)
€7.50

CITRUS COLD CHEESECAKE

Buttery digestive biscuit base, light cream cheese mousse, lemon jelly
(gluten, lactose, eggs, nuts)
€7.50

DEVIL'S CHOCOLATE CAKE (VEGAN)

Three-layer chocolate cake, origin chocolate insert, berry compote
(gluten, nuts, soya)
€7.50

FRESH FRUIT SALAD

€6.50

SELECTION OF ICE-CREAM

€3.00 / 1 SCOOP
€6.00 / 2 SCOOPS
€8.00 / 3 SCOOPS

Kindly inform your server of any food allergies. Patrons with special dietary requirements or allergies who wish to know the ingredients of any item are welcome to request such information from our Restaurant Supervisor.

(Please note that our kitchens are not gluten and nut free)
(V) Vegetarian Dishes



À LA CARTE BISTRO

MENU GLOSSARY

NORDIC BREAD

A dense rye bread traditionally served with fish and seafood.

SALMON ROE

Also known as red caviar, salmon roe has an intense reddish-orange hue and comes from various species of salmon.

CAMEMBERT

A moist, soft, creamy, surface-ripened cow's milk cheese first made in the late 18th century in Camembert, Normandy.

WALDORF SALAD

A classic salad that originated in 1893 at the Waldorf Astoria Hotel in New York City.

ACQUERELLO RISOTTO

Made with premium Carnaroli rice aged between 3 and 7 years, producing a richer flavour and firmer texture.

CHIMICHURRI

An uncooked herb sauce originating in Argentina, typically made with fresh herbs, garlic, olive oil, lemon juice, and vinegar.

(V) VEGETARIAN DISHES

(GF) DISHES WITH NO GLUTEN CONTAINING INGREDIENTS

(L) LACTOSE FREE DISHES

(R) RECOMMENDED DISHES