

## Starters

### Bread & Dips

Floor-baked bread, fresh tomato-bell pepper spread & homemade chili butter

### Creamy “Roasted Tomato” Soup

Creamy tomato soup, made with fresh roasted tomatoes, garlic, basil, and crème fraîche, served with home made focaccia bread

### Carpaccio Di Manzo

Thinly sliced Black Angus tenderloin, arugula, shaved parmesan, sundried tomatoes, olive crumble, pine nuts & truffle cream

### Greek “Horiatiki” Salad

Traditional Greek salad, cucumber, tomatoes, Kalamata olives, red onion, feta slices, dressed in virgin olive oil and spices

### Fresh Tuna Tataki

Lightly seared sesame tuna with ponzu, carrot, leek, enoki mushrooms, radish & spring onion

### Scampi All’ Aglio e Olio

Spicy shrimp in chili-garlic olive oil, served with homemade focaccia bread

## Entrees

### Burrata Salad

Mesclun salad, burrata, beetroot, sliced orange, pomegranate, hazelnut crumble, drizzled with a fresh sweet dressing

### Goat Cheese Salad

Fresh mixed salad with crispy goat cheese croquettes, apple, apricot, cucumber, red onion, pistachios, walnut crumble & fruity honey drizzle

### Lemon Salmon

Baked Norwegian salmon filet, oven roasted broccolini, & a lemon-tarragon cream sauce

### Fettuccine Primavera

Fettuccine pasta, yellow zucchini, green asparagus, bell pepper, spring onion, fresh basil in a creamy lemon-zest sauce

### Add Burrata

### Salmon Fettuccine

Creamy fettuccine, Norwegian salmon, onion, garlic, broccoli, spinach & cherry tomatoes

### Tuna Steak

Marinated sesame tuna steak, Asian stir-fried vegetables with pak-choi, enoki, yellow pepper, red onion, carrot and leek

### BBQ Chicken Pincho

BBQ chicken skewer, served with coleslaw, French fries & peanut sauce

### Prime Tenderloin Steak (200g)

Grilled tenderloin with pumpkin mash

Your choice of sauce:

– Creamy Fresh green pepper sauce

– Chimichurri

### Make it surf & turf add shrimp

### Bacon jam burger

flame grilled ribeye burger, iceberg salad, bacon-jam, melted gouda cheese, bacon strips & home made burger sauce served with French fries

### Stoba Korsow

Local braised beef stew, rice, fried plantain, fresh salad, pika sibollo & tutu

## Sides

### French fries

### Cajun potato wedges

### Sauteed veggies

### Mixed side salad

### Rice

XCG | \$

19.50 | 11.25

21.50 | 12.25

34.50 | 19.75

24.50 | 14.-

35.50 | 20.25

33.50 | 19.25

XCG | \$

41.50 | 23.75

41.50 | 23.75

54.50 | 31.25

35.50 | 20.25

10.50 | 6.-

44.50 | 25.50

52.50 | 30.-

39.75 | 22.75

57.50 | 32.75

17.50 | 10.-

43.- | 24.75

38.50 | 22.-

XCG | \$

9.- | 5.25

10.50 | 6.-

9.- | 5.25

9.- | 5.25

7.- | 4.-

## Sweets

### Tiramisu

Traditional tiramisu with ladyfingers, mascarpone, espresso, amaretto & cacao

XCG | \$  
17.75 | 10.25

### Cheesecake

Fresh lemon-cheesecake topped with blueberries

21.50 | 12.25

### Dame Blanche

Vanilla ice cream, chocolate sauce & whipped cream

17.75 | 10.25

### Peacan Pie

Vanilla ice cream & caramel

21.50 | 12.25

add whipped cream

2.50 | 1.50

## Special Coffees

Spanish Coffee (Licor 43)

XCG | \$  
15.75 | 9.-

Irish Coffee (Irish whiskey)

15.75 | 9.-

Jamaican Coffee (Jamaican brown rum)

15.75 | 9.-

Italian Coffee (Amaretto Disaronno)

15.75 | 9.-

Espresso Martini

22.50 | 13.-

## Liqueur

Blue Curaçao

XCG | \$  
16.- | 9.-

Passoa

16.- | 9.-

Kahlua

19.- | 11.-

Baileys

19.- | 11.-

Disaronno

19.- | 11.-

Licor 43

19.- | 11.-

Cointreau

19.- | 11.-

Our main  
ingredients are,  
LOVE & PASSION



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.  
INCLUDED: GOOD VIBES, OCEAN BREEZE, & 9% TAX.