



LUNCH MENU

SALADS

QUINOA [V]

Salad made with bio quinoa & sweet chili avocado cream
With grilled prawns
With pan seared tuna

GREEN [V]

Bio lettuce & spinach leaves, seasonal vegetables,
quinoa biscuit, dressed with apple cider vinegar &
agave syrup
With grilled bio chicken

BURRATA

Burrata cheese on a variety of cherry tomatoes,
avocado & homemade basil oil

GOAT CHEESE

Whipped goat cheese, baby spinach leaves, kale,
crunchy seasonal vegetables & green apple chips,
garnished with black truffle shavings & dressing

DUCK

Duck fillets, crispy vegetables, noodles, cashews
& teriyaki sauce

APPETISERS

cold dishes

SEA BREAM CEVICHE

Sea bream with avocado, fresh coriander, nigella
seeds & lemon dressing

SEA BASS TARTARE

Sea bass with ginger, lime juice & zest, fresh coriander
& citrus segments, on a bed of smoked aubergine

FISH CARPACCIO

Fish of the day, marinated in extra virgin olive oil
& lemon juice, garnished with fresh coriander,
Florina pepper, ginger, green apple & capers
(Please consult our service team for the available options)

BEEF CARPACCIO

Thin slices of premium beef fillet, topped with
truffle flakes & oil, trimmed Parmesan cheese, white
raisins, onion mayonnaise & balsamic vinegar pearls

BEEF TARTARE

Creekstone-farm beef tartare, garnished with virgin
olive oil, spring onion, capers, ginger & poached egg yolk,
accompanied with crunchy brioche

APPETISERS

hot dishes

FELICITY TACOS [V] (2 pieces)

Soya mince, sweet corn, fresh tomato, sweet potato
& jalapeños

SHRIMP TACOS (2 pieces)

Symi shrimps, yuzu guacamole & sweet chili sauce

DUCK BRIOCHE (2 pieces)

Asian duck with hoisin sauce, mango coulis & chives,
on a toasted brioche bread

HALLOUMI BITES

Halloumi bites wrapped in phyllo pastry, tomato
marmalade, halloumi & mint cream, garnished with
Commandaria glaze

SWEET CHILI CALAMARI

Crispy calamari with sweet chili sauce & fresh coriander

VEGETABLE COUSCOUS [V]

Couscous aromatised with basil oil, cashew cream,
oven baked seasonal vegetables & celery-spinach broth

ASIAN

GOMA WAKAME SALAD

Wakame seaweed, edamame beans, sesame seeds,
cucumber, carrot, daikon radish, pine nuts & spicy
sesame dressing

WILD ROLL [V]

Cucumber, asparagus, carrot, avocado, vegan yuzu
mayonnaise, agave syrup & wasabi

SPICY TUNA ROLL

Tuna, cucumber, spring onion, spicy mayonnaise,
den miso-kimchi sauce, sesame & kantaifi

SALMON DRAGON ROLL

Salmon, cucumber, avocado, den miso aioli, teriyaki
& sesame

SHRIMP TEMPURA ROLL

Shrimp tempura, cucumber, teriyaki & radish
mayonnaise

SMOKED EEL ROLL

Smoked eel, shrimp tempura, avocado, cucumber
& kimchi mayonnaise

TUNA TATAKI

Lightly sautéed tuna slices, mango, wakame seaweed
& red pepper-ponzu sauce

SALMON TATAKI

Lightly sautéed salmon, spring onion, black truffle
flakes & ponzu sauce

SALMON TRUFFLE ROLL

Salmon tempura, carrot, salmon tartar & white
truffle oil

[V] Suitable for vegans. Prices are in Euro and include service charge and VAT.
Allergies and intolerances: Please consult our service team for clarifications
before ordering.

For allergens scan here or visit:
<https://www.pralinacy.com/pralina-experience>





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PASTA & RISOTTO

SPINACH TAGLIATELLE [V]

Spinach tagliatelle with hummus, roasted cherry tomatoes, pumpkin cubes, shaved zucchini & vegan cheese

PUMPKIN RISOTTO

Carnaroli rice, cooked with pumpkin purée, topped with crumbled stilton cheese

BURRATA SPAGHETTI

Spaghetti with fresh tomato & hints of chili, on a bed of smoked aubergine, topped with a burrata cheese sphere

PRAWN LINGUINE

Linguine with prawn ragout, crunchy prawns & cherry tomato confit

CACIO E PEPE RAVIOLI

Handmade ravioli, stuffed with pecorino cheese & truffle, topped with crushed black pepper, Parmesan cheese cream & black truffle flakes

FISH

SEA BASS

Pan seared sea bass, on a bed of seasonal greens, served with potato & carrot pavé, zucchini roulade & bouillabaisse sauce

SALMON

Grilled salmon accompanied with roasted asparagus & broccolini, carrot-ginger cream, dressed with orange-meunier sauce

TUNA

Grilled tuna fillet accompanied with grilled zucchini, crunchy kale, marinated cherry tomatoes & yuzu

MEAT

Cooked in the Jospier oven

MOUSSAKA

Slow cooked aubergine with veal ragout & airy cream, topped with fresh Cypriot potato crisps

TURKEY BURGER

Grilled turkey burger accompanied with grilled sweet potatoes & seasonal vegetable spaghetti salad

BEEF BURGER

Black angus beef burger with cheese, tomato and onion mayonnaise, served with crispy, thinly cut potatoes, green salad & barbecue sauce

CORN FED CHICKEN

Juicy chicken breast served with grilled sweet potato & baked baby vegetables

IBERICO PORK CHOPS*

LAMB SHANK

Slow cooked lamb shank in red wine & thyme sauce, accompanied with Parmesan cheese orzotto

BLACK ANGUS BEEF FILLET*

250gr

USDA PRIME, CREEKSTONE FARM

BLACK ANGUS RIBEYE*

300gr

BLACK ANGUS BEEF FILLET*

250gr

SAUCES

Wild mushroom	Peppercorn	Béarnaise	Cafè de Paris butter
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**Price includes one sauce of your choice*

SIDES

- Mashed potatoes
- Grilled sweet potatoes
- Fried potatoes
With Parmesan cheese & truffle oil
- Potato wedges spiced with herbs
- Baked courgette, filled with a variety of mushrooms & pecorino cheese
- Grilled vegetables
- Sautéed asparagus with hollandaise sauce

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