



Chef's 3-course menu \$45 | NAF 80.10
 Let our chef surprise you and discover that not only
 the view is spectacular

To Start

- Feta & Calamari Salad \$11 | NAF 19.58
 mesclun, tomatoes, cucumbers,
 rosemary & thyme vinaigrette
- Arugula & Prosciutto \$12 | NAF 21.36
 figs, parmesan, merlot vinaigrette
- Chicken & Sautéed Pears \$12 | NAF 21.36
 mixed greens, walnuts, provolone cheese,
 cherry tomatoes, grain mustard vinaigrette
- Beef Carpaccio \$13 | NAF 23.14
 sautéed mushrooms, smoked tomato mayonnaise
- Grouper & Salmon Carpaccio \$14 | NAF 24.92
 capers, red onions, orange-mustard vinaigrette
- Shrimp Escabeche \$12 | NAF 21.36
 marinated in citrus, roasted garlic,
 parsley, bell peppers
- Gazpacho (v) \$ 9 | NAF 16.02
 a cool treat for a hot night,
 pita bread chips
- Antipasti Platter \$12 | NAF 21.36
 roasted bell peppers, black olives,
 grilled eggplant, yellow squash,
 manchego cheese, chorizo, crostini
- Dolmas (v) \$10 | NAF 17.80
 grape leaves stuffed with rice, onion,
 pine nuts and mint, yogurt-dill sauce

A 15% service charge and 5% sales tax will be added to prices.

Mains

- Catch of the Day \$27 | NAF 48.06
 white wine, parsley, garlic,
 grilled vegetables
- Seared Salmon \$26 | NAF 46.28
 lobster broth, vegetables,
 basil couscous
- Spaghetti Vongole \$23 | NAF 40.94
 clams, parsley, garlic, white wine
- Pan Fried Chicken Breast \$25 | NAF 44.50
 stuffed with shrimp, baby spinach,
 tomato sauce, egg fettuccine
- Grilled Tenderloin \$30 | NAF 53.40
 red wine chocolate sauce,
 mushrooms, leek purée
- Rack of Lamb \$32 | NAF 56.96
 thyme brown gravy,
 fennel & chard mashed potatoes
- Eggplant (v) \$22 | NAF 39.16
 pecorino romano crust, tomatoes,
 mint sauce, watercress

Sides

- Rosemary Potatoes \$ 3 | NAF 5.34
- Basmati Rice \$ 3 | NAF 5.34
- Fennel Mashed Potatoes \$ 3 | NAF 5.34
- French Fries \$ 3 | NAF 5.34

A 15% service charge and 5% sales tax will be added to prices.