

SINCE



1994

ROMAZZINO


— FINE DINING RESTAURANT —

Chefs' Signature Menu

A 'LA CARTE

SALADS

Baby Spinach and Wild Rucola 7, 8, 10, 12 |  €17
Apple | Sundried Tomato | Marinated Raisins | Hazelnuts
"Anothiro" Cheese | White Balsamic Vinaigrette

**Roasted Beetroot
and Goat Cheese** 1, 7, 8, 10, 11, 12 |  €17
Crispy Goat Cheese | Citrus Segments | Rocket
Walnuts | Citrus-Honey Dressing

RAW

Beef Carpaccio 7 €19
Parmesan | Artichoke | Truffle | Olive Oil | Micro Leaves

Red Prawns Carpaccio 2, 8 €22
Wasabi Cream | Avocado | Lime | Passion Fruit | Pine Nuts

Seabass Ceviche 4, 11 €19
Cherry Tomatoes | Mango | Sesame | Coriander
Yuzu-Lime Dressing

Snapper And Clams Orzotto 1, 4, 7 €23
Snapper Ceviche | Clams | Orzo | Chives | Butter | Lime

WARM STARTERS

Seared Scallops With Caviar 2, 7, 12 €23
Cauliflower Purée | Miso Butter | Pancetta

**Langoustine
& Red Prawn Ravioli** 1, 2, 7, 12 €26
Lemongrass Bisque | Lemon Zest | Herbs

Foie Gras & Duck Croquette 1, 8, 12 €23
Apple | Hazelnuts | Onion Confit | Brioche
Commandaria Reduction

SOUPS

Creamy Pumpkin Soup 1, 7 |  €12
Coconut Cream | Pumpkin

Mushroom Consommé 1 |  €12
Mushroom Ravioli | Truffle

PASTA & RISOTTO

Linguini 1, 2, 12 King Prawns - €32
Lobster Bisque | Tomatoes Lobster - €95

Wild Mushroom Risotto 7, 12 |  €22
Truffle | Parmesan Espuma

MAIN DISHES

Black Angus Beef Tenderloin 1, 7, 10, 12 €49
(220Gr) | Asparagus | Mushroom Purée | Pavé Potatoes
Barolo Reduction

Pan - Roasted Lamb Loin 7, 10, 12 €34
Fondant Potatoes | Aubergine | Vegetables | Jus

Creamy Pork Tenderloin 1, 7, 10, 12 €24
Mushroom Croquette | Asparagus | Truffle Cream

Grilled Asparagus 7, 10, 12 |  €19
Beluga Lentils | Sea Salt | Smoked Pecorino | Vierge Sauce

POULTRY & GAME

Duck Margret 1, 7, 12 €29
Sweet Potato | Prunes | Apple | Pea Purée | Cherry Sauce

Chicken Breast With Wild Mushrooms 1, 7, 8, 12 €22
Mushroom Stuffing | Barley | Nuts
Carrot-Ginger Purée | Jus


FROM THE SEA

Crispy Seabass Fillet 4, 7 €33
Baby Potatoes | Celeriac | Pak Choi | Asian Sauce

Fresh Norwegian Salmon 1, 2, 4, 7, 12 €32
Seafood Risotto | Pak Choi | Lemon Butter Emulsion

DESSERTS

Tropical Bliss 1, 7, 8, 12 |  €14
Coconut Mousse | Mango | Whipped
Ganash | Vanilla Sponge | Mango - Pineapple

Chocolate Nuts Tart (1, 3, 5, 7, 8) 1, 7, 8 |  €14
Ivoine Whipped Ganache | Salted Caramel Sauce

Panacotta 7 |  €13
Vanilla | Lime | Orange | Kumquat | Grapefruit

Fine Cheese Selection 7, 8 |  €14
Nuts | Fruits

Seasonal Fruit Composition €14
Fresh Fruits | Marinated Fruits | Raspberry Sorbet



Prices are in euro (€) and include all taxes
Οι τιμές είναι σε ευρώ (€) και περιλαμβάνουν όλους τους φόρους

Allergens

- (1) Cereals containing gluten
- (2) Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
- (3) Eggs and products based on eggs
- (4) Fish and products based on fish
- (5) Peanuts (groundnuts) and products based on peanuts
- (6) Soybeans and products based on soy
- (7) Milk and products based on milk
- (8) Nuts (e.g. Almonds, hazelnuts, walnuts, cashews, etc.)
- (9) Celery and products based on celery
- (10) Mustard and products based on mustard
- (11) Sesame seeds and products based on sesame seeds
- (12) Sulphur dioxide (SO₂) and sulphites
- (13) Lupine and products based on lupine
- (14) Molluscs and products based on molluscs