



GLUTEN-FREE À LA CARTE MENU

SALADS & HORS D'OEUVRE

Burrata Mozzarella – €18 7, 8, 10, 12 
Heirloom Tomatoes, Baby Rocket, Pine Nuts, Balsamic Glaze, Rocket Pesto

Greek Salad – €17 7, 12 
Plum Tomatoes, Cucumber, Green Peppers, Red Onion, Capers, Feta Cheese,
Extra Virgin Olive Oil, Lemon Dressing, Oregano

Chicken Salad – €17 3, 4, 10, 12
Lettuce, Parmesan Cheese, Avocado, Cherry Tomatoes, Citrus Yoghurt Dressing

Prawns & Avocado Salad – €17 2, 12 
Avocado, Orange Segments, Honey-Balsamic Dressing

Grilled Halloumi Cheese – €14 7, 8
Rocket Leaves, Marinated Cherry Tomatoes, Honey & Thyme Dressing

MAIN DISHES

Grilled Pork Chop – €29 7, 10, 12
Served with Seasonal Vegetables, Potatoes & Your Choice of Pepper Sauce or Mushroom Sauce

Grilled Chicken Supreme – €21 7, 10, 12
Grilled Vegetables, Potatoes, Honey Mustard Sauce

Halibut Fillet – €25 4, 12
Served with Vegetables, Potatoes and Tomato & Caper Sauce

Cajun-Roasted Cauliflower – €17 1, 12 
Served with Chimichurri Dressing



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PASTA & PIZZA

Spaghetti or Rigatoni

Tomato Napolitaine Sauce – €16 1, 3, 12 

Carbonara Sauce – €17 1, 3, 7

DESSERTS

Choose from Our Selection of Gluten-Free Desserts

Fruit Platter – €12

A Selection of Peeled and Sliced Seasonal Fruits

ALLERGEN INFORMATION

Numbers in parentheses indicate the presence of allergens:

1. Cereals containing gluten
2. Crustaceans (e.g., crabs, shrimps, lobsters)
3. Eggs and egg-based products
4. Fish and fish-based products
5. Peanuts
6. Soybeans
7. Milk and milk-based products
8. Nuts (e.g., almonds, hazelnuts, walnuts, cashews, etc.)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide (SO₂) and sulphites
13. Lupine
14. Molluscs