



COLD STARTERS

🍏🌿🍷 MARKET SALAD

Mozzarella cheese, melted over roasted red peppers with onions, tomatoes and tender lettuce with a syrup vinaigrette dressing

🍏🌿 MEDITERRANEAN SHRIMP COCKTAIL

Grilled shrimp, shallot, basil, lemon peel, lemon juice, garlic, tomato, olive oil and caper



HOT STARTERS

🍷 TOMATO TARTE TATIN

Tomato, thyme, garlic, balsamic vinegar, kalamata olives, puff pastry and red wine gastrique sauce

COCONUT SHRIMP

Italian rice balls and ginger dressing



CREAM AND SOUP

🍏🌿 CHICKEN NOODLE SOUP

Egg noodles, seasonal vegetables and celery

3 CHEESE CREAM

Brie, swiss and blue cheeses in chicken broth and garlic and thyme bread on toast

RICE AND PASTAS

🍷 FETTUCCINE ALFREDO

Garlic, cream, butter, Parmesan cheese, blue cheese and walnut powder crostini

🍏🍷 RAVIOLI DI RICOTTA

Freshly grated lemon zest, grated Parmesan cheese, nutmeg, red pesto sauce

🍷🍷 CRAB RISOTTO

Seafood stock, parsley, tomato paste and Marsala wine



FISH AND SEAFOOD

🍷🍷 SALMON À L'ORANGE

Creamy mashed potatoes, asparagus and orange-honey sauce

CRUSTED GROUPER

Breaded with panko crumbs, tomato relish and lemon-caper mayonnaise

🍏🍷 GRILLED OCTOPUS

Roasted fingerling potatoes, cherry tomatoes, kalamata olives, capers, parley and olive oil

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

MEAT AND POULTRY

GRILLED TENDERLOIN BEEF

Topped with onion straws, Pont-Neuf potatoes and portobello mushroom gravy

🌿 THOUSAND CHICKEN LEAVES

Breast chicken leaves, mushrooms, Gorgonzola cheese sauce and crispy iberian ham

BRAISED PORK RIBS

Slow cooked, Bourbon sauce, traditional grits



DESSERTS

🍌 BANANA SPLIT CRÊPE

Filled with caramelized bananas and fresh strawberries, vanilla ice cream, chocolate sauce and whipped cream

🍌 SKILLET APPLE PIE

Double crust pie, caramel sauce and vanilla ice cream

🌿🍌 ICE CREAM AND 🍏🌿🍌 SORBETS

Please ask for our daily selection

🍌 OREO CHEESECAKE

Topped with caramel sauce, strawberry compote

🍌 THE ITALIAN

Moist vanilla cake filled with mascarpone cream, coffee crème anglaise

WHOLE FOOD PLANT-BASED MENU

STARTERS

🍅 TOMATO TARTE TATIN

Tomato, thyme, garlic, balsamic vinegar, kalamata olives, puff pastry and red wine gastrique sauce



SALADS

🍅🥛 MARKET SALAD

Mozzarella cheese, melted over roasted red peppers with onions, tomatoes and tender lettuce with a syrup vinaigrette dressing

🍅🌿 TABBOULEH

Fresh leafy-green, grilled vegetables, strawberries and blueberries, feta, raisins, semolina and a red wine vinaigrette

- 🥛 This dish contains dairy or/and milk
- 🌿 Whole Food Plant-Based option

CREAM AND SOUP

🍏🌱🌾 NOODLE SOUP

Egg noodles, seasonal vegetables and celery



MAIN COURSES

🍏🌱 RAVIOLI DI RICOTTA

Freshly grated lemon zest, grated Parmesan cheese, nutmeg, red pesto sauce

🍏🌱🌾 MUSHROOMS RISOTTO

Vegetable broth, parsley, tomato paste and Port wine

🌱 SPANISH FRITTATA

Eggs, potatoes, shallots, char, spinach, garlic, fresh mint and Greek yogurt. Served with a crisp green salad

🍏 These are healthy dishes which help in maintaining balanced diet

🌱 Animal protein can be substituted by a Whole Food Plant-Based option

🌾 These are gluten free dishes

KIDS MENU

GREEN SALAD

Mozzarella cheese, roasted red pepper, tomato and mix lettuce, syrup vinaigrette dressing

COCONUT SHRIMP

Mixed greens, avocado and lime vinaigrette

CHEESE QUESADILLA

Pico de gallo sauce and guacamole

CHICKEN NOODLE SOUP

Chicken breast cubes, carrots and celery

LINGUINE

With tomato sauce and Parmesan cheese

CHEESE BURGER

Melted Cheddar cheese, fresh tomato and lettuce, mayonnaise and ketchup, served with French fries

GRILLED CHICKEN BREAST

Served with French fries or mashed potato