
Med
Lunch

Soup

Gazpacho Soup 22
bell peppers | cucumber | garlic & oregano croutons

Sopa Marinera 26
seafood soup | daily catch | calamari | prawns | galician mussels | cannellini beans

Appetizers

Crab 35
endives | green apple | fennel | pomegranate | creamy mayo dill dressing | croutons

Niçoise 28
homemade conserved local tuna | potatoes | green beans | olives | cherry tomatoes | lemon herbs dressing

Punta d'anca Bresaola 28
dry aged beef | fregola sarda | pecorino romano | pepper coulis | rocket & dried mustard vinaigrette

Burrata 28
basil and eggplant dip | cherry tomato | confit pepper | pine nuts | honey & thyme dressing

Caprese 28
buffalo mozzarella | selection of colorful tomatoes | fresh basil | extra virgin olive oil

For guests on the Half Board (HB, HBS, HBR, HBP) package, lunch is not included and may be enjoyed from our à la carte menu at standard prices.

All meal packages entitlement to 03 course only (01 Starter , 01 Main , 01 Dessert)
All extra orders are chargeable

Vegetarian Vegan Gluten Spicy Diary Shellfish Nuts Alcohol Pork

All prices are in US Dollars and subject to 10% service charge and 17% GST

Appetizers

Tartare of The Day 28
fresh citrus | capers | mustard | semi dried tomato | avocado mousse | crispy spiced pops

Calamares A La Andaluza 26
crispy polenta fried calamari | aioli

Grilled Octopus 30
nutty romesco sauce | black olives dust | potato | smoked paprika | dried cherry tomato.

Trio of Mezzeh 32
muhammara | hummus | mutabal | pita bread

Greek Salad 28
green salad leaves | tomato | cucumber | bell peppers | red onion | kalamata olives & feta cheese | oregano vinaigrette

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Pizza Gourmet

The oven burns over 400 degrees celsius and creates perfectly blistered, neapolitan-inspired pizzas in 2 minutes. We make our dough using unenriched flours that are naturally leavened using an old-world yeast culture.

We offer two sizes - one individual and one to share

Margherita tomato passata | mozzarella | basil	21	30
Authentic Frutti Di Mare tomato passata | seafood | mozzarella | cherry tomato	28	40
Diavolo beef chorizo | olives |chili	25	36
Garden artichokes | mushrooms | zucchini | eggplant | bell pepper	21	30
Pollo con Funghi tomato passata | wild mushroom | spiced chicken	25	36
Quattro Formaggi four kinds of cheese | oregano	25	36

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Pasta

We use the best italian Rummo brand, traditional Lenta Lavorazione process is used to make consistently high-quality pasta.

Penne 30
Pomodoro sauce | basil

Orecchiette ala Genovese 34
Pulled lamb ragu | charred artichoke | tomato

Homemade Pasta

Made fresh from scratch using 100% natural ingredients such as semolina, durum, fresh whole eggs. To ensure the highest quality, no preservatives or artificial flavors are added. We preserve the Italian flavors in our artisan pasta.

Gnocchi di barbabietola 32
beetroot gnocchi | slow braised mushroom spinach sauce

Fettuccine 35
prawn tartare | creamy lemon sauce | chives | pink pepper

Tortelloni 33
ricotta | mozzarella & walnut | asparagus sauce

Risotto 36
Octopus
chopped fresh tomato | crunchy shallots

Risotto ai funghi 36
oyster and morel mushroom | wild mushroom sauce | truffle oil

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Fish & Meat

Yellowfin Tuna 43
grilled tuna loin | sicilian caponata | fennel bouquet salad | balsamic reduction

Daily catch 43
fish of the day | seasonal vegetables | potato

Salmon 45
pan seared salmon | beans | creamy dill caper sauce

Tagliata 70
black angus beef striploin | masclun salad potato wedge

Lamb 52
slow braised lamb shank | creamy polenta

Corn Fed Chicken 45
slow cooked chicken | sauteed vegetables | potato

Sandwiches

Med Burger 45
black angus | BBQ beef bacon | manchego cheese | smoked gherkins mayo | crispy onion

Chicken shawarma 40
marinated corn-fed chicken breast | pickles | garlic sauce

La Ciabatta 38
grilled provolone | roasted vegetables | fresh tomato | pesto

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Chargeable Menu

Spaghetti
Maldivian lobster | cherry tomato | lightly spiced tomato sauce, fresh basil

*Supplement Charges for meal packages - FB, FBS, FBR, AI, UAI 35
BB | HB - à la carte price 60

Desserts

Sicilian Cannoli 22
ricotta | candied fruit | orange | pistachio

Citrus 22
lime cream | lemon curd trifle | grapefruit

Gianduja Chocolate 22
hazelnut praline | chocolate cake | whipped ganache

Crema catalana 22
orange baked custard | pistachio biscotti

Tiramisù 22
classic Italian style tiramisu

Seasonal Cut Fruit Platter 22

Homemade Ice Cream & Sorbets 8

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