

SOMETHING TO BREAK THE ICE

OYSTERS

Gillardeau No. 2 7 /per piece

BELOW OYSTERS

On the Rocks [Tabasco / Lime / Bloody Mary]

Crispy Wasabi Prawns 19

Tempura Prawns / Milky Wasabi Sauce / Lime

Tarama 12

White Tarama Mousse / Bottarga / Extra Virgin Olive Oil

Fritto Misto 25

Tempura Shrimp / Calamari / Octopus/ Sepia / Seasonal Vegetables / Sauce Tartar

Edamame 7

Steamed Green Soya Beans / Sea Salt



LET'S GET STARTED

RAW & CRUDO

Tuna Tartare 23

Bluefin Tuna / Avocado / Yuzu

Beef Tartare 23

Hand Chopped Filet of Grass Fed U.S Prime Beef / Sesame Oil / Pear / Quail Egg / Fresh Coriander

Octopus Carpaccio 16

Tapenade / Olive Oil / Aceto Bianco

Salmon Tartare 23

Ora King Salmon / Guacamole / Olive Oil / Lime Zest

Shrimp Carpaccio 27

Gambero Rosso Shrimps / Bloody Mary Sauce / Olive Oil / Candy Lemon

FEELING BEACHY

Ham & Cheese 8

Prosciutto Cotto / Provolone / Mozzarella / Butter

Riva Toast 9

Gorgonzola / Provolone / Cotto / Sriracha Butter / Berry Jam

MAKI & TEMAKI

Eel Roll 15

Smoked Eel / Avocado / Philadelphia Cheese / Cucumber

Rainbow Roll 17

Prawns / Smoked Eel / Ora King Salmon / Bluefin Tuna / Avocado/ Philadelphia Cheese / Cucumber

Amaebi 15

Gambero Rosso Shrimps / Japanese Spicy Mayo / Avocado / Orange Tobiko

Spicy Tuna Temaki 18

Bluefin Tuna /Tobiko Wasabi / Spicy Sauce / Chives

Salmon Temaki 21

Ora King Salmon / Olive Oil / Lime Zest

SALADS

Green Mystikanza (V) 16

Little Gems / Avocado / Lemon Dressing / Parmesan / Pine Nuts

Dakos Salad (V) 14

Cretan Dakos / Xinomizithra Cheese / Datterini Tomatoes / Bio Olive Oil

Baby Spinach 14

Spinach / Truffle / Yuzu Dressing

Grilled Octopus 18

Octopus / Boiled Potato / Green Beans / Shallots / Herbs

Burrata Pugliese (V) 18

Heritage Tomatoes / Salsa Verde

Smoked Salmon Bagel 9.5

Cream Cheese / Smoked Salmon / Onion / Dill / Capers / Horse Radish

Avocado Toast 8

Guacamole / Avocado / Sourdough Bread

Homemade Granola 7.5

Yogurt / Seasonal Fruits / Honey

Roasted Nuts 7.5

Yogurt / Halva / Honey

LET'S GET SERIOUS

GRILL & CLASSICS

Smashed Burger 18

Double Patty Black Angus Burger / Aged Cheddar / Pickles / Shallots / Mustard / Ketchup

Rib Eye 15 | 100gr

U.S Prime Creekstone Rib Eye

Chateaubriand 550g 75

Grass Fed U.S Prime Beef Filet

Steamed Salmon 27

Ora King Salmon / Seasonal Vegetables

Yakitori Skewer 12 / 2 skewers

Organic Spring Chicken / Riva Marination

Grilled Sepia 23

Sepia / Extra Virgin Olive Oil / Sepia Ink

Steamed Seabass 500g 38

Seabass / Meunière Sauce / Capers / Dill

UP FOR CARBS

Linguini Gambero Rosso 29

Baby Zucchini / Zucchini Flower / Gambero Rosso Shrimps Tartare

Spaghetti Chitarra (V) 17

Sugo di Pomodoro / Calabrian Chillies / Shallots / Datterini / Aged Parmesan

Kritharoto Seafood 21

SIDES

Hand Cut Chips 6

Steamed Baby Zucchini 9

Charred Broccolini 9

Datterini Tomatoes 6

Puree With Truffle 9

