3 COURSE MENU AT RESTAURANT CITY GRILL HOUSE

APPETIZER

TUNA CEVICHE

cilantro pesto, sesame seeds, fermented vegetables

SEAFOOD SOUP

greenshell mussels, king prawn tails, squid, sea bass

CRISPY DUCK

citrus fruits, garden cress, roasted pine nuts, shallot

GRILLED HALLOUMI & FIG

orange, salad leaves, pomegranate seeds, roasted pine nuts

GREEN MUSSELS

glasswort, garlic, pistachio, parmesan cheese

MAIN COURSE

GRILLED WHOLE FISH

white asparagus, cherry tomato, lime sauce

GRILLED OCTOPUS

almond potato, green beans, fennel, chive aioli

DRY-AGED ENTRECOTE

roasted caulifl ower, bell pepper, red wine sauce, Cafe de Paris butter

PORCINI MUSHROOM RISOTTO

grilled green asparagus, pine nuts, parmesan

SOMETHING SWEET

NEW YORK CHEESECAKE

strawberry sauce

PINEAPPLE CARPACCIO WITH MINT

coconut ice cream, fresh berries

PAVLOVA

fresh berries, strawberry sauce