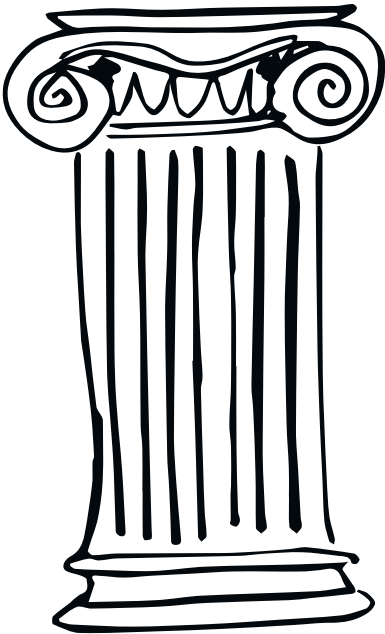




Alfa Only



Benefits for Alfa Only
and A-Club clients

B A K E R Y

Yogurt
flatbread
420

Cyprus
Pita
280

Koulouri
250

M E Z E

Tzatziki
350

Hummus
480

Artichoke hummus
with bottarga
990

Tarama with caviar
850

Baked eggplant,
muhamara
690

Baba ghanoush
1050

Fava
with bull tails
1320

Salmon tarama
1350

C A R P A C C I O

Carpaccio Selection
dorado, scallop, salmon, tuna
3950

Salmon
1750

Octopus carpaccio
2490

Sea bass with bottarga
2590

GRAND
Beef carpaccio
with black truffle
2800

Ω
Fig Carpaccio
with Caramelized Pecans
and Goat Cheese Snow
1550

GLACIER

Sea urchin 1 pc 650	GRAND Paphos 4 oysters, 4 sea urchins, tartare dorado, salmon, tuna, scallop 8500	Oyster Jolly 950
Scallop Crudo with caviar 100 g 780		Gillardeau 1200
Baked Scallop 100 g 780		Morotsu 950

We can cook over a fire and in its raw form | The price is for 100 g

Red Seabream 1700	Dorado 1100	RAW set 1150
Sea bass 1200	Turbot 2150	Barramundi 1500

Steaming
Sauces: Melted butter, Spicy aioli, Champagne, Black pepper

Crab 100 g 2450	Lobster 100 g 4200	Lobster RAW set 26000
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TARTAR

Assorted tartars yellowtail, scallop, tuna 3550	Scallop tartare with truffle 1980
Carabinero Prawn tartare 4850	Salmon tartare with red caviar 1750
Beef tartare with goat mousse and potatoes 1980	Akami Tuna Tartare with Black Caviar and Rice Crisps 4250

A P P E T I Z E R S

Carabineros
shrimp crudo
5100

Mediterranean
sea bass crudo
7500

Burrata with
seasonal fruits
1750

Burnt beef
2220

Stuffed squid
with seafood
1980

Plateau
of cheeses
2150

Greek olives
750

Vitello tonnato
with baked peppers
1850

Backed halloumi
with yogurt and truffle
1390

Ω
Crab Gyros
with Red Caviar
2350

Ω
Oxtail Gratin
1450

Crispy Zucchini
with Black Caviar
1750

Baked Ramiro pepper,
goat mousse,
chimichurri sauce
850

S A L A D S

GRAND
Greek Salad
Paphos
2650

Greek Salad
1550

Crab salad
2850

Green salad
1550

Octopus salad
2650

Seafood salad
2150

Shrimp salad
with spinach
and mint
dressing
1850

Roasted
Vegetable Salad
with Wagyu Beef
Souvlaki
2650

S O U P S

Quail Broth
with
vegetables
850

Goat Meat Soup
with Black
Chanterelles
1750

Fish
tomato
soup
1750

DRY AGED

100 g

Beef Fillet (Mignon)
14 days
4300

Ribeye Steak
30 days
2900

Cowboy Steak
30 days
3100

Short Loin Steak
30 days
2500

OPEN - FIRE MEATS

Goat with baked
vegetables
and tzatziki
7900

Filet mignon
with truffle
tapenade
4550

Ribeye
with pepper
sauce 100 g
2350

PASTA

Spaghetti with
vongole and bottarga
1650

Crab Ravioli
with Red Caviar
2900

Orzo with crab,
tomatoes
and strachatella
2850

Mafaldine with Seafood
2250

Orzo with shrimp,
squid and vongole
1950

Orecchiette with goat
and baked eggplant
1850

Pasta with truffle
1600

Gnocchi with Brynza
and Black Caviar
1650

Pasta with lobster
Champagne / Tomato
26000

SOUVLAKI

Striploin Souvlaki
with Chimichurri
Sauce
2450

— to share —
Grand
chicken souvlaki
5300

Chicken souvlaki
with tzatziki
sauce
1650

Lamb souvlaki
with pepper sauce
1890

Seafood
souvlaki
1950

M A I N

Turkey leg with olives, tomatoes and hummus 2650	Chilean seabass, asparagus, beurre blanc 4800
Seafood kebab 1680	Kleftiko 3950
Ω Grilled Chicken with Plum Sauce & Spinach 2200	Beef and artichoke mousaka 2350
Shrimp Saganaki 1530	Salmon with zucchini 2250
Ω Bone Marrow Saganaki 2400	Skate wing with olives and tomatoes 2750
Slow-cooked beef tongue with sheep's cheese mousse and smoked baba ghanoush 2300	Ω Black Cod with Garon Sauce & Vongole 2550
	— to share — Baked octopus in tomato broth 12000
	Octopus with fava 2950

S I D E D I S H E S

Spinach 890	Baby potatoes with rosemary and tzatziki 550
Green asparagus 100 g 1450	Baked vegetables 1150
Mashed potatoes 550	Baked broccoli 650

DESSERTS

Alfa Only	900
Milky Oolong, Raspberries, Lychee	
The Golden Apple of Discord	1500
Lukumades with yogurt ice cream	
Baths of Aphrodite	1350
Chocolate, cherry, coconut	
Dreams of the Nereid	1650
Coconut, Raspberry & Mango Mille-feuille	
The Garden of the Hesperides	950
Pavlova with Kiwi, Feijoa and Basil	
Queen of Paphos	1550
Pistachio Tiramisu	
Adonis' Last Love	690
Sweet olives	
Ω Zeus's Crown	1800
Grand Mille-Feuille	
Ω Demeter's Three Gifts	800
Tres Leches with Seasonal Berries	
Feijoa Sorbet	350
Pineapple sorbet with lemon balm	350
Coconut sorbet	350
Ludus	350
Ice cream: vanilla/ yogurt/ pistachio	


 ALINA ISSA
high jewelry

APPLE OF DISCORD

Silky chocolate mousse with oven-baked
apples and a glossy glaze

600 000

Ω — New Dishes