



NAROS RESTAURANT

APPETIZERS

BEEF CARPACCIO

tuna | mayonnaise | fried capers € 17

GRILLED OCTOPUS

smoked eggplant puree | tomato jam | crispy prosciutto € 16

SEA BASS TARTARE

quinoa | lime | tomato hearts € 18

PROSCIUTTO DI PARMA

balsamic vinegar | parmesan flakes | rocket € 15

EGGPLANT WITH FRESH TOMATO SAUCE

basil | provolone cheese € 14

FRIED CALAMARI

basil | lime | mayonnaise € 14

CHEESE PLATTER € 21

SALADS

ROCKET

quinoa | beetroot | caramelized walnuts
| goat's cheese | honey vinegar dressing € 14

MEDLEY OF GREEN VEGETABLES

crispy chicken | pancetta affumicata | anchovy dressing € 14

SALAD WITH PRAWNS

avocado mousse | carob rusk | mango vinaigrette € 17

BOCCONCINI SALAD

rocket | cherry tomatoes | basil pesto € 14

PIZZA

PIZZA MARGHERITA € 15

GREEK PIZZA € 16

PIZZA WITH PROSCIUTTO

mushrooms | tomato | rocket € 16

PASTA / RISOTTO

WILD MUSHROOM RISOTTO WITH TRUFFLE OIL € 21

ASPARAGUS RISOTTO

prawns | lemon confit | grated bottarga € 21

LINGUINE POMODORO

cherry tomato confit | fresh basil € 17

GNOCCHI BOLOGNESE

parmesan cream | fresh thyme € 18

CHICKEN WITH "HILOPITES" PASTA

mushrooms | dill cream € 18

SEA URCHIN SPAGHETTI

bonito broth | chili | garlic € 24

MAIN DISHES

CHICKEN WITH MUSHROOMS

potato puree | goat's cheese € 21

BLACK ANGUS BURGER

caramelized onions | sweet chili | bacon | farm potatoes € 21

RIB EYE TAGLIATA

baby potatoes | béarnaise sauce | grilled vegetables € 34

LAMB FILLET

pasta shells | beetroot puree | lamb sauce € 31

SEA BASS

roasted celeriac puree | baby vegetables € 27

GROUPER FRICASSEE

egg and lemon sabayon | fresh herbs € 30

DESSERTS

TIRAMISU WITH COFFEE FOAM € 14

PROFITEROLES

hot chocolate sauce | Madagascar vanilla € 14

PASSION FRUIT CRÈME BRULEE € 14

LEMON MILLE FEUILLE WITH STRAWBERRY TARTARE € 14

TRIO OF CHOCOLATE € 15

SEASONAL FRUIT SALAD € 15

SELECTION OF ICE CREAMS AND SORBETS € 4.5/scoop