

# FRESH SALADS

- MYKONIAN SUN ②⑥

VEG

€13,9

Tomato, cucumber, green bell peppers, Kalamon olives, feta mousse, red onions, oregano, crispy tortilla, carob syrup, fresh mint leaves and capers. Served with virgin olive oil and vinegar.
- CEASAR ①②③⑥⑧⑫

VEG

€14,2

Crispy cool iceberg lettuce, egg, cherry tomatoes, shredded carrots and authentic parmesan in a traditional vinaigrette – Caesar dressing and served with crispy Lebanese pita.  
Add : chicken .... €2,9 or 3 prawns....€3,9
- STRAWBERRY FIELDS FOREVER ②③⑤⑥⑧⑨

VEG

€15,4

Cherry tomatoes, strawberries, EV00, fresh mint leaves, Greek manouri cheese, carob syrup. Cretan carob croutons with a pomegranate & lime dressing
- SUMMER QUEEN (seasonal) ②③⑤⑥

VEG

€15,9

Watermelon, spinach, parsley, mint leaves, halloumi, feta mousse, pomegranate, carob syrup, almond flakes and pomegranate balsamic cream served with a pomegranate & lime dressing & Cretan carob croutons.
- ΦAKEΣ BELUGA ②③⑤⑥

VEG

€14,5

Slow cooked red beetroots, Beluga lentils, almond flakes, baby spinach, mint, coriander, aged Cretan graviera, cherry tomatoes, cucumber, tahini, carrot, sherry vinaigrette, AV00 and crispy tortilla.  
Add: Peruvian chicken .... €3

# BUDDAH BOWLS

- VEGAN AVOCADO QUINOA

VEGAN

GLUTEN\* FREE

€14,5

Fresh green leaf salad with roasted smoked chickpeas, quinoa, avocado, shredded carrot, broccoli, red cabbage, radish, black sesame seeds, cilantro dressing and homemade roasted sweet pepper sauce.
- VEGAN FALAFEL ①②③⑤⑥⑭

VEGAN

GLUTEN\* FREE

€15,9

Fresh green leaf salad with falafel, Beluga lentils, fresh leaves, roasted chickpeas, homemade roasted sweet pepper sauce cucumber rings, tomato, red pepper, cilantro sauce, hummus, black sesame.
- YUMMY VEGAN ⑤⑥

VEGAN

€15,9

Green leaves, beetroot-quinoa balls, roasted chickpeas, radish, cucumber rings, Beluga lentils, shredded carrots, raw sweet potato, cilantro sauce, super seeds, fava and parsley leaves.
- GYOZA DUMPLING ①③⑤⑥⑧⑨⑩⑪⑫

€16,8

Fresh green leaf salad with homemade gyoza dumplings with shrimp, cilantro dressing, carrot, cucumber rings, toasted sesame, organic quinoa, edamame beans, glass noodles, red cabbage and nori seaweed. Served with soya sauce.
- PROTEIN OCTOPUS ⑤⑪⑬

GLUTEN\* FREE

€17,5

Fresh green leaf salad with, octopus marinated with green olives, carrot, cilantro dressing, sweet potato, cucumber, chickpeas, beetroot, edamame beans, capers, parsley, fava walnut and nori seaweed.
- VEGAN CHICKEN ⑥

VEGAN

€17,5

Fresh green leaf salad with vegan chicken (made from peas), carrot, cilantro sauce, broccoli, cucumber, tomato, red cabbage, organic quinoa, spinach, hummus, carob syrup, parsley and homemade roasted sweet pepper sauce.

# PASTA, RISOTTO & NOODLES

- PASTA CARBONARA ①②⑥⑬

VEG

€14,9

Authentic Italian carbonara with linguine, egg yolk, guanciale, pecorino Romano & pepper.  
Add: chicken....€2,5 or prawns\*....€4
- THAI GREEN CURRY NOODLES ③⑥⑨⑩⑫

VEG

€15,8

Noodles with Thai green curry sauce, broccoli, carrot, zucchini, colorful sweet peppers, spring onion, roasted peanuts and coriander leaves. Add: chicken.... €2,5 or prawns\*....€4
- CHIANG PAPPARDELLE ①④⑥⑧⑨⑩⑫⑬

VEG

€16,9

Homemade fresh pappardelle pasta in a delicious peanut butter Thai sauce, bonito flakes and roasted peanuts. Add: chicken.... €2,5 or prawns\*....€4
- VEGAN SUPER GREEN PENNE ④

VEGAN

GLUTEN\* FREE

€17,5

Penne with avocado & basil sauce, organic quinoa, zucchini, broccoli, cherry tomatoes, herbs, basil oil and black salt. Add: VEGAN chicken.... €2,5
- SHIITAKE & GOAT CHEESE RAVIOLI ①②⑥

VEG

€18

Fresh handmade ravioli stuffed with shiitake mushrooms, goat cheese and basil. Served with creamy parmezan sauce, baby spinach, sage & basil oil.
- PAPPARDELLE MAESTRO ①②⑥⑬

€18,5

Fresh pappardelle pasta, slow-cooked pulled pork, bacon, creamy white wine & pecorino cheese sauce & black salt.
- TRUFFLE TRADITIONAL PASTA ②⑥⑦⑬

VEG

€17,9

Traditional Cretan skiofihta pasta with portobello mushrooms in a creamy black truffle sauce, basil and graviera from Hania.
- WILD MUSHROOM & CHICKEN RISOTTO ②⑥⑦⑬

€19,5

Rissoto with chicken and portobello mushrooms in a creamy black truffle sauce, fennel, lime zest, basil, graviera from Hania.
- GIOUVETSI SEAFOOD\* ②③⑥⑦⑨⑩⑪⑫⑬

€21,5

Orzo barley Mitilinis with a lobster and crab bisque, prawns flavoured with ouzo, mussels, kakavia sauce, bonito flakes, EV00, goat cheese and marjoram.
- GARIDOMAKARONADA\* ②⑥⑦⑩⑫⑬

€22,5

Linguine, prawns, creamy lobster-crab bisque sauce, dill, marjoram, fennel, lime zest & pecorino.

# MEAT MARKET

- ORIENTAL CHICKEN (Halal) ②⑤⑥⑭

€15,8

Grilled chicken souvlaki with green peppers and onions, marinated in oriental spices with yogurt. Served with Peruvian rice, tzatziki & Lebanese pita. (can be served as **GLUTEN FREE\*** – without Lebanese pita)
- CHICKEN KORMA ②③④⑥⑦⑨

€16,9

Juicy chicken pieces cooked in the famous homemade Indian "korma" sauce. Served with Peruvian rice on a crispy poppadom. (can be served as **GLUTEN FREE\*** – without crispy poppadom)
- E MAROULLA ②⑬

€17,5

Succulent chicken fillet with a creamy mushroom Commandaria & Chardonnay white wine sauce. Served with truffle sweet potato – carrot purée, vegetables and sprouts.

- JACK DANIELS SIGNATURE PORK STEAK ⑥⑨⑬

€17,8

Delicious pork chop marinated in our signature sauce, grilled. Served with freshly cut potato chips, Jack Daniels sauce and pita bread.
- BABY BACK RIBS ①②⑥⑧⑨

€18,5

Full rack of grilled baby back ribs marinated with handmade smoked barbecue sauce. Served with freshly cut potato chips, crispy onion rings, chunky coleslaw salad and sesame.
- FLAME-GRILLED STEAK (Prime USDA Black Angus) 250gr ②⑥⑬

€34

Black angus beef tenderloin grilled, with chimichurri sauce, served with vegetables, crispy truffle sweet potato chips.
- PEPPERNERO STEAK (Prime USDA Black Angus) 250gr ②⑬

€36

Black angus beef tenderloin grilled, with a creamy spicy pepper-mushroom sauce. Served with truffle sweet potato – carrot purée and vegetables.

- HALLOUMI, QUINOA & FIG ②③⑥⑧

VEG

€15,9

Fresh mixed leaf salad, fresh mint leaves, halloumi pané, sweet potato, quinoa, pomegranate, figs, walnuts, fresh orange pieces, homemade honey-mustard dressing. Served with crispy Lebanese pita.
- GOAT CHEESE ALMOND & POMEGRANATE ②③⑤⑥⑧⑨

VEG

€16,5

Roasted crispy goat cheese with an almond crust with vanilla honey on mixed salad leaves with fresh orange segments, figs, pomegranate, toasted sesame, sunflower seeds, yogurt- beetroot truffle sauce. Flavoured with maple-mustard-soy dressing and served with crispy Lebanese pita.
- GRILLED SALMON, EDAMAME & AVOCADO ⑤⑥⑧⑨⑫

€17,5

Crispy leaf salad, fresh grilled salmon teriyaki, edamame beans, avocado, carrots, organic quinoa, sweet potato, cherry tomato, sunflower seeds, maple-mustard-soy dressing. Served with crispy Lebanese pita.
- PRAWN, MANGO & AVOCADO ①②③⑤⑥⑧⑨⑫⑬

€18,4

Marinated prawns, fresh mango, avocado, quinoa, wakame green seaweed, grated carrot, Beluga lentils, mixed salad leaves, tobico, black sesame & miso mayonaise. Served with crispy Lebanese pita and flavoured with apple cider vinaigrette dressing.

# IMPERIAL & VEGAN BURGERS

- QUINOA & BEETROOT BURGER ⑤⑥⑬⑭

VEGAN

€15,9

Homemade organic red quinoa, beetroot & vegetable burger covered with avocado puree, onion marmalade, juicy tomato & crispy lettuce leaves in a black brioche bun. Served with crispy truffle sweet potatoes.
- TRADITIONAL HALLOUMI BURGER ①②⑤⑥⑭

VEG

€16,9

Homemade halloumi and vegetable pati burger covered with beetroot yogurt truffle spread, onion marmalade, juicy tomato, crispy lettuce leaves in a black brioche bun. Served with fresh fried potatoes.
- VEGAN PULLED CHICKEN BURGER ⑤⑥⑧⑨⑭

VEGAN

€17,9

Homemade vegan pulled chicken burger (made from peas) with onion marmalade, vegan cheese, juicy tomato, crispy lettuce leaves, handmade BBQ sauce in a black brioche bun. Served with fresh fried potatoes.
- TSUKUNE JAPANESE SMASH ①②⑥⑧⑬⑭

€17,5

Fresh chicken mincemeat, ginger, unagi sauce, cheddar cheese, cabbage, onion marmalade, miso mayo on a warm brioche bun, served with Japanese crispy satsumaimo chips (sweet potato) with nori and miso mayo.
- SHIKKOKU JAPANESE SMASH ①②⑥⑧⑬⑭

€18,7

Dry aged beef mix, miso mayo, cheddar cheese, coleslaw, nori, jalapenos,yakitori, onion marmalade on a warm brioche bun served with Japanese crispy satsumaimo chips (sweet potato) with nori and miso mayo.
- TO VROMIKO (Beef Burger – Chicken Burger – Pulled Pork) ①②⑤⑥⑧⑨

€21

with our authentic *The Brewery* signature glaze, with onion marmalade, handmade BBQ sauce, juicy tomato, miso sriracha mayo and crispy lettuce leaves in a black brioche bun topped with melted cheddar cheese, chorizo and pickles. Served with fresh fried potatoes & coleslaw.
- LOBSTER BURGER ②⑤⑥⑬⑭

€22,5

Fresh black angus beefburger topped with prawns, lobster bisque, juicy tomato & crispy lettuce leaves in a black brioche bun. Served with crispy sweet potato truffle chips.

# Our Handcrafted BURGERS

- SO CHEESEY ①②⑥⑧⑨⑭

CHICKEN €16,4

PULLED PORK €17,5

BLK ANGUS 180g €18,2

BLK ANGUS 280g €21,2

with homemade cheese sauce, juicy tomato and crispy lettuce leaves in a traditional bun topped with melted cheddar cheese & coleslaw.
- EGGSPERT ①②⑥⑧⑨⑭

CHICKEN €16,7

PULLED PORK €17,7

BLK ANGUS 180g €18,4

BLK ANGUS 280g €21,4

with crispy bacon, cheese, juicy tomato, handmade BBQ sauce, miso mayo, crispy lettuce leaves in a traditional bun topped with a griddled egg & coleslaw.
- PALIO SXOLIO ①②⑥⑧⑨⑭

CHICKEN €16,9

PULLED PORK €17,9

BLK ANGUS 180g €18,6

BLK ANGUS 280g €21,6

with our authentic *The Brewery* signature glaze, onion marmalade, handmade BBQ sauce, juicy tomato, miso mayo & crispy lettuce leaves in a traditional bun topped with melted cheddar cheese, chorizo and pickles & coleslaw.
- THE SECRET ①②⑥⑬⑭

CHICKEN €15,4

BLK ANGUS 180g €17,7

with a creamy commandaria and mushroom sauce, crispy onions, juicy tomato, crispy lettuce leaves in a traditional bun.
- PEPENERO ②⑥⑬⑭

CHICKEN €15,8

BLK ANGUS 180g €17,9

with a creamy pepper mushroom sauce, crispy onions, juicy tomato & crispy iceberg lettuce leaves in a traditional bun.
- ALL OUR BURGERS ARE SERVED WITH FRESHLY CUT POTATO CHIPS & COLESLAW

# FAJITA MANIA

All fajitas are on a three-story stand and served with small tortillas.

- VEGGIE FAJITAS ②⑥⑦⑧

VEG

€16,5

Roasted chickpeas sauteed with onions, colorful peppers & mushrooms in Mexican spices. Served with cheddar cheese, lettuce, red ripe tomatoes, guacamole and sour cream.
- MEXICANO EL PASTOR CHICKEN FAJITAS ②③⑥⑦⑨

€17,9

Juicy chicken pieces sautéed with colourful peppers, onions & black beans in the famous creamy apricot Mexican El Pastor sauce. Served with cheddar cheese, lettuce, red ripe tomatoes, guacamole and sour cream.
- VEGAN CHICKEN FAJITAS\* ⑥⑦⑨

VEGAN

€18

Vegan chicken (made from peas) sautéed with colourful peppers & onions in Mexican spices. Served with lettuce, red ripe tomatoes, guacamole and fava.
- BLACK ANGUS BEEF FAJITAS (Prime USDA Black Angus) ②⑥⑨

€21

Angus beef ribeye sautéed with colourful peppers & onions in Mexican spices. Served with cheddar cheese, lettuce, red ripe tomatoes, guacamole and sour cream.

# FISH & SEAFOOD

- MEDITERRANEAN CALAMARI\* ①⑥⑪⑭

€19,5

Succulent fried calamari in crispy batter. Served on Lebanese pita with coriander sauce, fava, cherry tomatoes, radish, carob syrup & freshly cut potato chips.
- TERIYAKI SALMON QUINOA ②⑤⑥⑫

€22

Fresh oven-baked salmon teriyaki. Served with organic quinoa, truffle sweet potato – carrot purée and sprouts.
- FIRE-GRILLED CALAMARI CHIMICHURI ①②③⑤⑪⑫

€23

Grilled whole calamari with chimichuri, marjoram and EV00. Served with truffle sweet potato – carrot purée, Santorini fava and burnt lemon.
- OUZO PRAWN FLAMBE ②⑤⑥⑫⑬

€24

Sautéed tiger prawns with Ouzo cream sauce, rice, vegetables and sprouts.
- SEAFOOD PLATTER\*

€59

Prawns with garlic sauce, mussels with lobster & crab sauce, crispy calamari & Alaskan cod in crispy batter. Accompanied with fresh fried potatoes, Peruvian rice, pita bread, lefkos taramas, Santorini fava, hummus & cherry beer sauce.





## THE REAL GREEK

EACH DISH IS SERVED WHEN READY ΚΑΘΕ ΠΙΑΤΟ ΣΕΡΒΙΡΕΤΑΙ ΟΤΑΝ ΕΙΝΑΙ ΕΤΟΙΜΟ

**SANTORINI FAVA WALNUTS** ②③⑥ **VEGAN** €6,5  
Fava (yellow split peas) with rosemary & mint. Served with toasted walnuts, onion marmalade, mint leaves and crispy tortilla.

**FETA MOUSSE & CONFIT TOMATO** ②⑥ **V** €7,5  
Feta kalavriton with greek yogurt, mint, thyme & EV00. Served with confit tomato, oregano & crispy tortilla.

**LEFKOS TARAMAS** ②③⑤⑥⑫ €7  
Our own creamy blend smoked taramosalata with messolonghi bottarga, lime zest and sweet potato. Served with crispy tortilla, toasted sesame and carob syrup.

**TZATZIKI AVOCADO** ②③⑥ **V** €7,5  
Homemade tzatziki avocado quinoa served with cucumber, black olive, fresh dill and warm pita bread.

our dips can be served as **GLUTEN FREE\*** - without crispy tortilla

## TEX MEX & QUESADILLAS

**HALLOUMI** ①②⑥⑧ **V** €9,5  
Crispy Mexican tortilla with halloumi cheese, homemade chipotle mayo, melted cheese, finely sliced onions, red ripe tomatoes, green peppers.

**CHICKEN KORMA** ①②④⑥ €10,5  
Crispy Mexican tortilla with chicken fillet, jalapenos, famous homemade Indian korma sauce, melted cheese, green peppers and red ripe tomatoes.

**PULLED PORK** ①②⑥ €11,5  
Crispy Mexican tortilla with slow-cooked pulled pork, melted cheese, green peppers, red ripe tomatoes, onion marmalade, sweet chilli sauce.

**VEGAN CHICKEN BBQ\*** ⑥⑧⑨ **VEGAN** €11  
Crispy Mexican tortilla with vegan chicken, homemade BBQ sauce, vegan cheese, onion marmalade, red ripe tomatoes, green peppers.

**BBQ CHICKEN WINGS** 8 pieces ②⑤⑥⑦⑧⑨⑬ €10  
Flame grilled BBQ chicken wings with toasted sesame seeds, served with blue cheese sauce.

**CHEESEY JALAPENOS NACHOS** ①②⑥⑨ **V** €11  
Corn chips served with jalapenos and homemade creamy nacho cheese sauce.

**DE LUJO NACHOS** ①②⑥⑨ **V** €12  
Corn chips served with homemade nacho creamy cheese sauce & tomato salsa, black beans, guacomole and sour cream.

## IMPERIAL SUSHI MAKI

**CALIFORNIA ICHIRO MAKI** (SURIMI) ①⑤⑧⑨⑩⑫ €10,5  
Nori, rice, avocado, surimi, crispy cucumber, miso sriracha mayo, orange tobiko, black sesame topped with crazy surimi.

**GREEN DRAGON ROLL** (CRISPY VEGETABLES, AVOCADO) ④⑧⑨⑩ **VEGAN** €11  
Crispy sweet potato, crispy carrot, green pepper, zucchini, Japanese tare sauce, avocado, crushed peanuts.

**CHICKEN YAKITORI** ⑤⑥⑧⑨ €12,5  
Nori, rice, avocado, crispy chicken, tare sauce, cucumber, miso sriracha mayo, crispy flakes, white sesame.

**SMOKED SALMON PHILADELPHIA** ①②⑤⑧⑨⑫ €13,5  
Nori, rice, Scottish smoked salmon, philadelphia cream cheese, avocado, crispy cucumber, wasabi sauce, black sesame, miso sriracha mayo, unagi sauce.

**SPICY WASABI CALAMARI** ①②⑥⑧⑨⑪  €13,9  
Nori, rice, crispy calamari, cream cheese, cucumber, jalapenos, crispy flakes, wasabi sauce, wasabi tobiko.

**KYOTO FRESH SALMON MAKI** ①②⑤⑥⑧⑨⑫ €14  
Nori, rice, fresh raw salmon, crispy flakes, Philadelphia cream cheese, miso sriracha mayo, avocado, cucumber, wasabi tobiko, salmon mousse.

**CRUNCHY SPICY OCTOPUS** ①⑤⑥⑧⑨⑫ €14  
Nori, rice, octopus, avocado, black tobiko, crispy flakes, miso sriracha mayo.

**TOROPIKA MAKI** (PRAWNS, SMOKED SALMON) ①②⑤⑥⑧⑨⑫ €14,5  
Nori, rice, crispy prawns, smoked salmon, Philadelphia cream cheese, mango sauce, fresh pineapple, cucumber, tare sauce, fresh mint leaves, wasabi tobiko, black sesame.

**HOT VOLCANO MAKI ROLLS** (PRAWNS) ①⑥⑧⑨⑩⑫ €14,5  
Cooked maki roll with nori, rice, surimi, crispy prawns, avocado, miso sriracha mayo, crispy flakes, orange tobiko.

**TERIYAKI SALMON** (BAKED SALMON) ⑥⑧⑨ €14,5  
Nori, rice, baked salmon teriyaki, miso mayo, avocado, salmon mousse, tare sauce, pinenuts, cucumber, chives.

**SPICY TUNA SRIRACHA** ①⑤⑥⑧⑨⑫  **R** €14,5  
Nori, rice, fresh tuna, cucumber, avocado, seaweed, miso sriracha sauce, fresh chilli, red tobiko, tuna mousse, wasabi tobiko, tare sauce, white sesame.

**SUSHI KATAIFI PRAWNS** ⑥⑧⑨ €14,9  
Nori, rice, crispy prawns, avocado, crispy kataifi, cucumber, miso mayo, tare sauce.

**HASHI ROLLS** (PRAWNS, SALMON, TUNA) - no rice ⑧⑨⑩⑫ **R** €15,5  
Nori, salmon, tuna, crispy prawns, avocado, cucumber, miso mayo, lettuce, unagi sauce, green wakame.

**MIX SASHIMI MAKI** (FRESH SALMON, TUNA, SEABASS) ⑤⑥⑧⑨⑫ **GLUTEN FREE** **R** €15,9  
Nori, rice, tuna, salmon, seabass, spring onion, ginger, avocado, sesame seeds, parsley, fresh lime juice.

## SASHIMI

5 pcs  
served with green wakame salad, pickled ginger, wasabi, sesame and soya sauce

**SALMON SASHIMI** ⑤⑧⑨⑫ **R** 15,5

**TUNA SASHIMI** ⑤⑧⑨⑫ **R** 16,5

## NEW

## JAPANESE HIRATA BAO BUNS

Hirata are traditional Japanese steamed buns, often known as BAO, these perfect pillows of soft dough are packed with fresh flavour

**CRISPY ASIAN CHICKEN HIRATA** ①②④⑤⑥⑧⑨ €10,5  
Two soft steamed bao buns stuffed with Asian style crispy chicken, coleslaw, miso mayo, red cabbage, sweet chilli sauce, coriander leaves, black sesame.

**SLOW COOKED BRAISED PULLED PORK HIRATA** ①②④⑥⑧⑨ €11,5  
Two soft steamed bao buns stuffed with slow-cooked pulled pork, caramelized onions, carrot, cucumber, coriander leaves, BBQ sauce, Japanese mayo, peanuts.

**CRISPY PRAWNS HIRATA** ①②④⑥⑧⑨⑩ €12,9  
Two soft steamed bao buns stuffed with crispy tempura prawns, carrot, cucumber, onions, red cabbage, coriander leaves, sweet chilli sauce, Japanese mayo, peanuts.

## SHARE YOUR EXPERIENCE

EACH DISH IS SERVED WHEN READY

**BAKED CORN RIBS** ④⑦⑨⑬ **V** €6  
with miso butter, cajun spices, nori, toasted nori mayo, lime

**CRISPY SPRING ROLLS** 4 pcs ⑤⑥⑧⑨⑪ €10  
filled with vegetables, mushrooms, glass noodles, served with crispy nori seaweed and sweet chilli sauce.

**PERUVIAN CHICKEN ANTICUCHOS** 4 pcs ②⑤⑥⑭ €12  
Grilled chicken thighs, miso mayo, coriander, soya sauce, lime, mojo green.

**GREEK STYLE CALAMARI\*** ①⑥⑪⑭ €16  
Crispy calamari in batter sprinkled with sea salt & crushed pepper and served with lefkos taramas.

**CRISPY DUCK CIGARS** 4 pcs ⑤⑥⑧⑨⑪ €12  
Homemade spring rolls filled with slow-cooked pulled duck, ginger, chives, roasted almonds, tonga (seasonal), hoisin sauce, served with beetroot yogurt truffle sauce.

**THE BREWERY PRAWNS\*** €14  
①②③⑥⑧⑨⑩⑪  
Crispy prawns in squid ink tempura batter, served with Japanese mayo, truffle sweet potato and carrot purée, wedge of lime.

**GYOZA JAPANESE STYLE** 5 pcs ⑥⑨ €12  
Homemade gyoza dumplings with aged beef topside and ginger served with Japanese gyoza sauce.

**SHIITAKE & GOAT CHEESE RAVIOLI** ①②⑥ €12 **V**  
Fresh handmade ravioli stuffed with shiitake mushrooms, goat cheese and basil. Served with creamy parmezan sauce, baby spinach, sage & basil oil.

**CRAB, PRAWN & SALMON RAVIOLI\*** ①②⑥⑩⑬ €14  
Ravioli stuffed with salmon, prawn & crab. Served with creamy a lobster bisque & dill.

**RISOTTO INK CALAMARI** ②⑥⑦⑩⑫⑬ €16  
Rissoto with calamari flavoured with ouzo in a creamy squid ink & lobster sauce, fennel, basil, bonito flakes & lime zest.

**CHEESE PLATTER** ②⑤⑥ **V** €18  
Variety of fine cheeses, fresh and dried fruits, nuts, jam and crispy tortilla.

**BREWERY SIGNATURE PLATTER** €39  
①②⑤⑥⑦⑧⑨⑬⑭  
Chicken Wings, The Brewery's signature baby back ribs, sausages, spring rolls, falafel, pita bread, nachos and fresh fried potatoes. Served with sour cream, cherry beer sauce and smoky BBQ sauce.

## POKE BOWLS


Our poke bowls are freshly prepared, served with either Japanese rice, quinoa or crispy salad leaves.

**VEGAN MANGO POMEGRANATE** ③⑤ **VEGAN** **GLUTEN FREE** €14,8  
Roasted smoked chickpeas, mango, pomegranate seeds, cashew nuts, sweetcorn, carrot, broccoli, red cabbage, radish, sesame seeds, homemade roasted sweet pepper sauce.

## NEW

**TERIYAKI CHICKEN** ①②⑤⑧⑨⑬ €16,5  
Teriyaki chicken, pineapple, edamame beans, red peppers, cucumber, radish, carrot, toasted sesame, miso mayo, parsley, nori seaweed.

**SAKE** (SALMON) ①②⑤⑥⑧⑨⑫⑬ **R** €17,5  
Marinated raw fresh salmon, mango, carrots, radish, red cabbage, edamame beans, bell peppers, green wakame seaweed, pickled ginger, bonito flakes, toasted sesame, homemade ponzu sauce.

**SPICY MAGURO** (TUNA) ①⑤⑥⑧⑨⑫⑬  **R** €17,8  
Marinated raw fresh tuna, pineapple, avocado, cucumber, carrot, red chilli, bonito flakes, pickled ginger, toasted sesame, homemade ponzu sauce.

**MAGURO SAKE** (SALMON, TUNA) ①⑤⑥⑧⑨⑫⑬ **R** €18,5  
Marinated raw fresh salmon and tuna, carrots, mango, pineapple, red cabbage, cucumber, edamame beans, bell pepper, green wakame seaweed, pickled ginger, bonito flakes, sesame, homemade ponzu sauce.

**SASHIMI** (TUNA, SALMON) ①⑤⑥⑧⑨⑫⑬ €19  
Raw fresh tuna and salmon with green wakame salad, radish, red cabbage, shredded carrots, mango, edamame beans, sesame seeds, ginger, wasabi, soya sauce.

## NEW

**PRAWN MANGO SEAWEED** ⑤⑧⑨⑫⑬ €17,5  
Prawns, wakame, radish, red cabbage, shredded carrot, mango, edamame beans, black tobiko, black sesame, ginger, wasabi, soya sauce.

## SUSHI PLATTERS

**KANAZAWA** 18 pcs ①②⑤⑥⑧⑨⑩⑫ €28,5  
sushi kataifi prawns (8 pcs) • smoked salmon philadelphia (8 pcs) • surimi hosomaki (6 pcs) • seaweed

**MAKIMONO ZUMA** 26 pcs ①②⑤⑥⑧⑨⑩⑫ €38  
sushi kataifi prawns (4 pcs) • spicy wasabi calamari (4 pcs) • salmon sashimi (2 pcs) • nigiri tuna (2 pcs) • california ichiro maki (4 pcs) • toropika maki (4 pcs) • surimi hosomaki (6 pcs) • seaweed

**V.I.P** 34 pcs ①②④⑤⑥⑧⑨⑩⑪⑫ €47  
toropika maki (4 pcs) • smoked salmon philadelphia (4 pcs) • spicy tuna sriracha (8 pcs) • crunchy spicy octopus (8 pcs) • tuna sashimi (2 pcs) • nigiri salmon (2 pcs) • sake hosomaki (6 pcs) • seaweed

**ROKA BAO** 50 pcs ①②④⑤⑥⑧⑨⑩⑪⑫ €59  
kyoto fresh salmon maki (4 pcs) • california ichiro maki (4 pcs) • toropika maki (4 pcs) • smoked salmon philadelphia (4 pcs) • chicken yakitori (8 pcs) • hot volcano maki (8 pcs) • sake hosomaki (6 pcs) • nigiri ebi (2 pcs) • nigiri salmon (2 pcs) • nigiri tuna (2 pcs) • avocado hosomaki (6 pcs) • seaweed

PLATTERS ARE SERVED WITH GINGER, WASABI AND SOYA SAUCE

\* contains frozen food

can be served as  
**GLUTEN FREE\***

We do not guarantee no cross contamination on our gluten free items. We do, however, do everything in our power to try to eliminate it.

**GLUTEN FREE**

ALLERGENS KEY: ① Eggs ② Milk ③ Dry Nuts ④ Peanuts ⑤ Sesame ⑥ Cereal ⑦ Celery

⑧ Mustard ⑨ Soya ⑩ Shellfish ⑪ Molluscs ⑫ Fish ⑬ Sulphur Dioxide ⑭ Lupine **V** Suitable For Vegetarians

Our menu descriptions do not contain all ingredients, so please ask your server (before ordering), if you have any allergy or requirements. Please use our allergens key as guide but we cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. All menu items are subject to availability. All images are for illustrative purposes only. Prices are in euro and include all taxes.