



THE GARDEN
TAKE AWAY & DELIVERY MENU

STARTERS

TARTARE

Salmon €12
Fresh Salmon fillet with Wasabi
Avocado, Chives and Salmon Caviar

Tuna €16
Fresh Tuna Fillet in Sesame Ginger
dressing with Avocado Sorbet

MUSSELS €19

Mariniere
Provençale
Thermidor

Ceviche Halibut & Saint-Jaques €17
Thin Sliced Halibut Fillet & Scallops. Served with Mango

Gambas Alex Catalonia €15
Tiger prawns, pan seared with fresh herbs and Chile pepper.
Served with freshly baked bread

Dim Sum €16
Set of Chinese dishes. Served with homemade
sweet and sour sauce.

Lebanese style Beef Tartare €17
Smoked raw beef mixed
with cracked wheat and herbs

Foie Gras Pear Tarte Tatin €22
Served with homemade Raspberry sauce

Frog legs a La Provençale €14
Beer soaked and pan seared with fresh herbs,
lemon juice and White Wine

Lebanese maza €18
Four Lebanese dips: houmous, moutabal,
tabouleh and homemade mini sausage.

Pelmeni €10
Traditional Russian homemade meat dumplings

HOMEMADE SPRING ROLLS

Served with Sweet and Soure sauce

Cheese 4 Pcs. €10

Shrimp 4 Pcs €15

Pulled Duck 4 Pcs €13

Sambousek Mix €15
Fried stuffed pastry with cheese, spinach & meat

Mix Gourmet Platter €22
Served with nuts, dried fruits
and homemade berry marmalade

Baked Halloumi Honey €12
with homemade Figs jam

SOUPS

The Garden Bouillabaisse €18
Seafood stew by the Chef

Tom Yam Goong €14
Mild spicy Thai soup with shrimps.

Tsarsky Borsch €14
Traditional Russian beetroot soup with veal tongue and beef.
Accompanied by dumplings (vareniki) with purple potato
and sour cream.

Roasted Cherry Tomato and Truffle Burrata Soup €13
Soup made of Organic Fire roasted Cherry tomato.
Served with baby spinach

Welsh Chicken Soup €12
Traditional Welsh soup with chicken and root vegetable

Gazpacho with Crab Meat €14



SALADS

The Garden Rebeye steak Salad €22
Roasted Asparagus Spears wrapped in Rebeye steak.
Served with crispy baby rocket salad, sweet potato
and homemade pomegranate balsamic sauce

Royal Duck Salads €18
Duck breast, Foie Gras, caramelized pear with
orange sauce and pine nuts

Warm Cepes Salad €17
Cepes and Shrimps fried with pine nuts, rocket,
Cherry tomatoes, parmesan. Served with Citronade dressing

Baby Burrata €16
With mixed Cherry Tomato and Avocado

Seafood À La Provençal €18
Warm seafood with sauce À la Provençale

Tataki Tuna €17
With smoked eggplants, Tabouleh salsa and Quinoa

Fusion King Crab Salad €18
With Avocado, Mango, pickled Ginger and baby herbs.
Served with Lemon Dijon vinaigrette.

Chevre Chaud Salad €15
Baked Goat cheese on a bed of Fruit bread, beetroot
and mix salad. Served with homemade Fig balsamic dressing.

Caesar Salad €13
With Grilled Chicken Breast or Grilled Prawns by your Choice.

Smoked Olivier with Turkey breast €11
With Green Peas, Boiled Eggs, Carrots, Pickles,
Potatoes & Homemade mayonnaise

Faraya salad €12
With smoked eggplants, tomato, cucumber and rocket.
Served with dressing of olive oil & Lemon.

Cretan-Greek salad €11
Served with Feta cheese and crunchy rye rusks.

PIZZA

The Garden Pizza €18
Beef Carpaccio, fresh mushrooms,
rocket, capers and parmesan.

Creamy Burrata and Prosciutto Pizza €17
With baby rocket

Hawaiian Barbeque Chicken Pizza €14
With Pineapple, smoked Turkey and red onion

Buffalo and grilled Artichoke Pizza €14
With Mozzarella Buffalo, Rocket, Pine nuts
and homemade pesto sauce

Frutti de Mare a La Provençal Pizza €17
With scallops, prawns, calamari and mussels

Four cheese Pizza €14

Pepperoni Pizza €16

Focaccia Parmesan €8

PASTA

Lobster Spaghetti

Homemade fresh spaghetti with fresh Lobster and red caviar, cooked in Safran cream or in white wine tomato and herbs sauce on your choice

€12/100 gr

Spaghetti Frutti De Mare

Homemade fresh spaghetti with scallops, prawns, clams, mussels and calamari. Cooked in white wine tomato and herbs sauce.

€19

Maccheronni with Prosciutto and Vegetable Ratatouille

€17

Spaghetti à L'huile d'Olive with pesto sauce

Fresh spaghetti with cherry tomato and homemade pesto sauce

€14

Truffle Rustic Pappardelle

Homemade fresh Pappardelle with grilled Chicken breast, Cepes and Truffle cream sauce

€17

Panciotti with Scallops and Norwegian prawns

Served with King Crab meat in White Wine Cream Sauce

€19

Lasagna Verde with Arrabbiata sauce

Homemade fresh spinach Lasagna with grilled vegetables and Arrabbiata sauce

€12

Asparagus Panciotti and Mascarpone cheese

€16

Crispy duck with Noodles

Roast Duck, mixed vegetables, sesame and Teriyaki sauce

€15

Risotto with Cepes and Truffle

With creamy Burrata

€18

Seafood Risotto

Served with Rocket Salad & Cherry Tomato

€18

FISH & SEAFOOD

Lobster Thermidor

Lobster baked with Thermidor sauce

€12/100gr

Grilled King Prawns

Grilled King Prawns. Served with grilled fresh Pineapple and Honey Dijon Avocado sauce

€8/100gr

Halibut

Pan seared Halibut in white wine cherry tomato basil sauce. Served with Asparagus slaw, Edamame and Quinoa

€26

Seafood Platter

Halibut, King prawns, scallops, calamari and octopus. Served with olive oil & lemon dressing

€44

BAKED SEA BASS

€26

Sicilian style

Sea Bass, baked in oven with Purple potatoes, Cherry tomato, Red onion, olives, fresh oregano, olive oil and lemon juice

Moroccan style

Sea Bass Baked with Baby Potatoes & Cherry Tomato, Curry and Ginger

Lemon grass

Sea Bass Baked with Lemon Grass, Turmeric and Galangal

Nobu Style Black Cod

Grilled Black Cod, marinated with Miso paste and sake, mashed Purple potato. Served with Cherry tomato, pine nuts, spinach, pan seared in olive oil

€36

Scallop Teriyaki

Served with Quinoa and Roasted Vegetables

€27

Baked Jambo Prawns and Scallops Thermidor

Jumbo prawns and scallops baked with Thermidor sauce

€33

Sultan Brahim

Red mullet, pan fried in olive oil with garlic and herbs

€7/100gr

Grilled Salmon

Grilled marinated Salmon. Served with mixed vegetables in Parmesan cream sauce

€22

THE JOSPER CORNER

MEAT & POULTRY

The Garden Steak	€39	
Grilled Black Angus beef fillet with Foie Gras and caramelized Pear. Served with new potatoes baby spinach and Cepes pan seared in olive oil & Truffle mashed potato		
L`Entrecote	€32	
Black Angus Ribeye, cooked on the grill. Served with new potatoes, Asparagus and Cepes pan seared in olive oil		
Julia's Veal Bourguignon	€29	
Veal Fillet Braised in Marsala Red Wine, Bouquet Garni, Pearl Onions & Button Mushrooms. Served with Truffle mashed potato.		
Swiss meat loaf	€31	
Grilled beef fillet stuffed with Gruyere cheese and spinach. Served with new potatoes, pan seared with Cepes		
French Style Lamb Racks	€29	
Served with Rice Pilaf in Phyllo Pastry		
Kleftiko	€19	
Roasted with fresh herbs & n vine leaves Lamb shank. Served with Truffle mashed potato		
The Garden Burger	€18	
Prime Black Angus Burger, caramelized onion and mushrooms, cheddar cheese, cabbage salad. Served with homemade style fried steak potatoes and Thousand Island dressing.		
Cuban Style pork Chops	€16	
Marinated Cuban style pork chops cooked on the grill. Served with homemade fried steak potatoes		
Teriyaki Beef Brochette	€19	
Beef brochette, cooked on the grill. Served with pan seared new potatoes, Cherry tomatoes & Baby spinach		
Lamb and Haloumi Brochette	€21	
Grilled lamb fillet with haloumi cheese. Served with Fatoush salad and homemade fried steak potatoes.		
Beef Masala	€21	
Beef fillet cooked in Indian sauce Masala. Served with rice Pilaf.		
Duck breast with cherry port sauce	€22	
Served with mashed potatoes		
Chicken brochette	€15	
Marinated chicken fillet, cooked on the grill with spring onion. Served with mashed potatoes		
Mexican Sous Vide Chicken	€17	
Chicken fillet with vegetables pan seared in Mexican piquant cream sauce.		
Curry Chicken	€16	
Chicken fillet, cooked in Curry sauce with vegetables. Served with rice Pilaf.		



SPECIAL MAKI

The Garden Maki 8 pcs Salmon, Prawn, mixed Vegetables Tempura, Slice Avocado , Orange Tobikko Teriyaki Sauce, Japanese Mayonnaise	€16
Julia's Salmon Maki 8 pcs Salmon tataki, Avocado, Salmon torch, Iceberg and Japanese Mayonnaise	€16
Philadelphia Maki 10 pcs Smoked salmon, Philadelphia cheese, Cucumber and Lollo Rosso	€14
The Sesame maki 10 pcs Grilled Salmon, Iceberg, Cucumber, Black Sesame, Sesame Sauce, Spicy Japanese Mayonnaise	€14
Crazy California Maki 8 pcs Fresh King Crab Meat, Avocado, Wassabi, Tobikko, Cucumber and Japanese Mayonnaise	€19
Spicy Tuna Maki 8 pcs Tuna, Prawn Tempura, Avocado, Cucumber, Spring onion, Spicy Sesame sauce	€13
Fujiyama Maki 8 pcs Marinated Grilled Beef, Philadelphia cheese, Cucumber, Tomato, Oshinko	€12
King Crab California Maki 10 pcs Fresh King Crab meat, Cucumber, Marinated prawn, Iceberg, Orange Tobikko and Japanese Mayonnaise	€18
Five Treasure Maki 8 pcs Salmon, Tuna, Hamachi, Sea Bass, Crab meat, Tobiko, spring onion, spicy sesame sauce	€16
Tricolore California Maki 10 pcs Prawn, Salmon, Tuna, Tobikko, Cucumber, Sesame Seeds, Iceberg and Japanese Mayonnaise	€15
Unagi Maki 8 pcs Fresh King Crab, Smoked Eel, Avocado, Cucumber and Japanese Mayonnaise	€17
Dragon Maki 8 pcs Tempura King Prawns fried in almond flakes, Cucumber, Orange Tobikko, Iceberg, Japanese Mayonnaise	€15
Vegetarian Tempura Maki 8 pcs Tempura (Zucchini, carrot, eggplant), Lollo Rosso, Teriyaki sauce	€9
Osaka Maki 10 pcs Roast Duck Tempura, Carrot, Broccoli, Green beans, Teriyaki sauce	€13
Soft Shell Crab Maki 10 pcs Fried Soft-shell crab, Orange Tobikko, Avocado, Cucumber, Iceberg Salad, Lollo Rosso and Japanese Mayonnaise	€14
Dynamite Maki 8 pcs Prawn Tempura, Spicy Salmon, Spring onion, Avocado, cucumber	€13
Caesar Maki 8 pcs Grilled Chicken Breast , Iceberg, Parmesan, Avocado and Caesar sauce	€10
Salmon Skin Maki 8 pcs Salmon Skin, Sesame Seeds, Iceberg, Japanese Mayonnaise	€8



THE GARDEN
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MINI MAKI

6 rolls of seaweed wrapped rice enclosed with one filling

Sake Maki	€9
Salmon, Vinegar Rice, Seaweed (on your choice Spicy)	
Tekka Maki	€9
Tuna, Vinegar Rice, Seaweed (on your choice Spicy)	
Ebi Maki	€9
Prawn, Vinegar Rice, Seaweed	
Unagi Maki	€11
Eel, Vinegar Rice, Seaweed	
Kappa Maki	€6
Cucumber, Sesame seeds, Vinegar Rice, Seaweed	
Oshinko Maki	€6
Pickled radish, Vinegar Rice, Seaweed	
Avocado Maki	€6
Avocado, Vinegar Rice, Seaweed	

SASHIMI

5 slices of raw fish

Maguro Red Tuna	€13
Sake Salmon	€9
Hotate-Gai Scallop	€14
Unagi Eel	€13
Ebi Prawn	€9
Hamachi Yellow Tail	€16
Ikura Salmon Roe	€13
Tobico Flying Fish Roe	€12

NIGIRI SUSHI

2 pieces of raw fish laid on cooked vinegared rice.

Maguro Red Tuna	€10
Sake Salmon	€7
Hotate Scallop	€8
Unagi Eel	€8
Ebi Shrimp	€7
Hamachi Yellowtail	€8
Tamago Egg Omelet	€5
Orange Tobikko Sushi Flying fish Caviar	€11
Wasabi Tobikko Sushi Flying Fish Caviar	€11
Ikura Sushi Salmon Roe	€11

SUSHI GUNKAN

2 pieces of battleship shaped seaweed wraps with filling.

Ikura	€10
Salmon Roe	
Orange Tobikko Sushi	€10
Flying Fish Caviar	
Wasabi Tobikko Sushi	€10
Flying Fish Caviar	
Spicy Tuna Sushi	€11
Tuna in its own juice, chili, spring onion and Japanese Mayonnaise	
Smoked Salmon Sushi	€10
Smoked salmon, Philadelphia cheese, Cucumber	
King Crab Sushi	€13
King Crab meat, flying fish orange caviar, avocado, Cucumber and Japanese Mayonnaise	
Ebi Sushi	€9
Prawn, Pineapple, Avocado	

TEMAKI

2 pieces of cone-rolled seaweed wrapped around rice and filling

California Temaki	€11
Crab stick, Prawn, Avocado, Tobikko, Cucumber and Japanese Mayonnaise	
Tempura Temaki	€11
Prawn tempura, Avocado and Wasabi Mayonnaise Sauce	
Spicy Tuna Temaki	€11
Spicy Tuna, Spring Onion and Japanese Mayonnaise	
Yasai Temaki	€11
Oshinko, Avocado, Cucumber, Ajizuke Nikanpyo and Teriyaki Sauce	
Kaiso Sarada Salad	€7
Seaweed salad with cashew and sesame sauce.	

JAPANESE BIG SET

Set of 41 pcs

Ebi sushi Prawn	2 pcs
Sake sushi Salmon	2 pcs
Maguro sushi Tuna	2 pcs
Sea Bass sushi	2 pcs
Unagi sushi Eel	2 pcs
Sake sashimi Salmon	2 pcs
Maguro sashimi Tuna	2 pcs
Ebi sashimi Prawn	2 pcs
Hamachi sashimi Yellowtail	2 pcs
Soft Crab maki	5 pcs
Philadelphia maki	5 pcs
King Crab maki	5 pcs
Crazy California maki	4 pcs
The Garden Maki	4 pcs

JAPANESE SMALL SET

Set of 23 pcs

Ebi sushi Shrimp	2pcs
Sake sushi Salmon	1pc
Maguro sushi Tuna	1pc
Yellow Tail	1pc
Ikura sushi Salmon Roe	1pc
Crazy California maki	4pcs
The Garden maki	4pcs
King Crab maki	5pcs
Philadelphia maki	4pcs

THE GARDEN
SUSHI BAR

DESSERTS



BERRY CHEESECAKE (seasonal)	€9
HOMEMADE HONEY CAKE With Matcha and Pistachio cream	€9
FONDANT O'CHOCOLATE Chocolate Lava cake. Served with Ice Cream	€11
RED VELVET CAKE	€8
PAVLOVA MASCARPONE Light meringue base dessert Decorated with passion fruit, strawberries and kiwi	€9
MILLEFEUILLE	€7
TIRAMISU	€8
STRUDEL With apple, grapes and walnuts in Vanilla sauce Served with Vanilla Ice Cream	€8
PANA COTA Creamy Italian pudding with vanilla pod in Berry sauce	€7
FRUIT SALAD	€10
CHERRY PANCAKES Pancakes with Philadelphia cream and Cherry sauce	€8
FRUIT DELIGHT Fresh fruit cocktail with mango and strawberry sauce, Pistachio Ice cream and Almonds flakes	€7
CHILLED STRAWBERRY SOUP (seasonal)	€7