sur.

seafood and more

COLD MEZZE & STARTERS

Smoked Eggplant 54
Wood-grilled eggplant, capsicums, lemon, olive oil

Hummus *(N)(SE)* 49
Traditional middle eastern hummus with pine nuts

Fava 54
Puree broad beans, lemon juice, onion

Narli Bademli Cacik *(D)(N)* 45
Fresh mint, organic olive oil

Olive oil Braised Artichoke 74
Orange and olive oil-braised artichoke with root vegetables

Octopus Salad 109
Sliced octopus, sundried tomato, olives, fresh herbs, pickles

Girit Ezme *(N)(D)(G)* 59
Ezine Cheese, basil, pistachio

Avocado Shrimp *(SH)* 74
Steamed shrimps in avocado, lemon vinaigrette, salicornia

Kopoglu *(D)* 55
Eggplant, capsicum, tomato, yoghurt, garlic

Ice Almond *(N)* 45
Soaked and peeled almond, serve on the ice

Atom *(D)* 52
Greek yoghurt, garlic, green apple, sundried chili

Pickles 45
Vegetables preserved in vinegar brine

Mini Capsicum Dolma *(N)* 68
Seasoned rice filling, raisin, pine seeds

Seabass Marin *(F)(MU)* 74
Seabass, mustard, white wine vinegar, shallots, lemon, olive oil

Melon-Ezine Cheese-Bresaola *(D)* 75
Rocket leaves, cherry tomato pickles

Lakerda *(F)* 109
Pickled Bosphorus Bonito, red onion, lemon, organic olive oil

HOT STARTERS

Seafood Soup *(F)(SH)(D)* 64
Fish and seafood pieces, celery, carrot, onion, dill

Grilled Artichoke *(N)* 83
Grilled artichoke and French beans, beetroot puree, pistachio herbs sauce

Sautéed Green Beans *(D)* 55
Pickled green beans, caramelized onion, tomato sauce

Crunchy Squids *(F)(D)(E)(N)(G)* 78
Seasoned baby calamari, capsicum mayo, tarator sauce

Butter Prawn Casserole *(F)(D)* 105
Butter, red chili powder, lemon

Zucchini Fritters *(G)(D)* 69
Breaded zucchini slices, tzatziki, ezine cheese, parsley

Mucver *(E)(G)(D)* 74
Fried zucchini, potato and carrot mixture, egg, dill, white cheese

Grilled Octopus *(F)(SE)* 179
Olives and herbs tapenade, romesco

Grilled Squids *(F)* 79
Season with green herbs butter

Crab cake *(SH)(D)(CE)* 105
Lemon aioli, pineapple slices

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SALADS

Authentic Greek Salad *(D)* 83
Tomato, cucumber, onion, olives, feta cheese, oregano

Tomato Salad 75
Sweet basil, cucumber, onion, olive oil

Seafood Salad *(SH)(F)* 119
Octopus, prawn, squid, avocado, cherry, olives

Rocca Salad (D)(N) 76
Pink village tomatoes, shallot, walnut, parmesan

Endive & Roquefort *(D)(N)* 75
Orange, pear, artichoke, pecan nuts, green beans

Tulum Salad *(D)(N)* 119
Traditional goat milk cheese, fresh greens, cucumber, tomato, walnut, pomegranate

Italian Burrata *(D)* 99
Seasoned tomatoes, basil

RAW BAR & SUSHI SELECTION

Gillardeau Oyster N2 *(SH)* 66
Mignonette, lemon

Salmon Tacos (F)(G)(D) 74
Fried Tempura Nori, guacamole, spicy mayo, tobiko, lime

Volcano Roll *(SH)(SE)* 105
King crab, avocado, sesame, shrimp, truffle

Amazon Roll *(SH)(G)(E)(SO)* 102
Tempura Prawn, salmon, avocado, cucumber, spicy mayo, seaweed

Berry Roll *(F)(SE)(G)(D)* 102
Salmon, avocado, sesame seeds, strawberries, carrots

Tuna Tartare (F)(SE)(SO) 145
Soy sauce, sesame oil, chives, olive oil, lemon

Crispy Beef Tartare *(G)(D)* 80
Fried sushi rice, chopped wagyu tenderloin, chives, spicy mayo

Spicy Tuna Roll *(F)(SO)* 102
Spicy mayo, pickled radish, cucumber, fried quinoa

Truffle Roll *(SH)(G)(SO)* 102
Tempura prawn, avocado, teriyaki sauce, carrot

Dragon Roll *(F)(SE)(G)* 102
Seabass, coriander, cucumber, sesame seeds, asparagus

Nigiri (F)(SO) & Sashimi (F)(SO)
Tuna or Salmon (75)(70)
With Wasabi, ginger pickle, soy sauce

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PASTA

Rigatoni Sorrentino *(D)(G)* 105
Tomato sauce, garlic, onion, Buffalo mozzarella, fresh basil

Seafood Risotto *(F)(SH)(D)(G)* 119
Calamari, prawn, seabass, lobster bisque, parmesan, butter, basil

Lobster Linguini *(SH)(G)(D)(C)* 76
Fresh hand-made pasta, pomodoro sauce, lobster bisque, parmesan, basil

Paccheri Parisian *(D)(G)* 118
Slow cooked short ribs, cafe de Paris butter and parmesan

Slow Cooked Duck Orzo *(D)(G)* 148
Creamy orzo rice with braised beef ribs

FROM THE SEA

Sur's Seafood Stew *(F)(SH)(D)* 258
Prawn, squids, halibut, mussels, clams with blood orange and vegetables

Dover Sole Skewer *(F)(D)(G)* 305
Grilled dover sole, citrus pea puree, fried gnocchi

Pan fried Turbot *(D)* 295
Sautéed pickled green beans, caramelized onion

Wood-fire Butterfly Seabass (1KG) *(F)* 550
Choose your own two side dishes

Dover Sole Meunière *(F)(D)* 488
Pan-fried in butter, lemon juice, parsley

Seabass Shashlik *(F)* 164
Marinated with pomegranate molasses, red onion, fennel salad

Grilled Tiger Prawns *(SH)* 277
3 pieces of wood-fired prawns, herbs sauce, lemon

Monkfish Casserole *(D)(F)* 245
Tomato, pepper, onion, fresh herbs

FROM THE GRILL

Whole Corn Fed Chicken 450gr. *(D)* 159
Citrus and butter marinated boneless chicken, confit baby potatoes

Beef Tenderloin Wagyu Grade MB2+ 299
Choose your own two side dishes

Grilled Australian Lamb Cutlets *(D)* 239
Choose your own two side dishes

Beef Rib-Eye Wagyu Grade MB3+ 315
Choose your own two side dishes, veal jus, roasted garlic

Beef T-Bone (450-500gr) MB3+ 425
Choose your own two side dishes

Butcher Kofta *(G)(D)* 128
Grilled beef mince, tzatziki, parsley salad

36 hours Slow Cooked Beef Short-Ribs *(D)(G)* 259
Citrus and butter marinated boneless chicken, confit baby potatoes

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SIDES

Steamed White Rice	30
Grilled Asparagus	50
Sauteed Mix Mushroom (D)	55
Baked Baby Potatoes (D)	50
Mashed Potato (D)	55
Sur Fries	45
Steamed Mix Vegetables	55
Grilled Broccolini	55
Fried Padron Pepper	55

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