

The Polo

Bar Restaurant

Starters

Caviar “<i>Sturia</i>” – Oscietra	per 30 grams	120
<i>Homemade Blinis / Sour Cream / Egg yolk / Egg white / Chives</i>		
Sourdough Country Bread		7
<i>Homemade Butter / Assortment of Pickles / Extra Virgin Olive Oil</i>		
Kale Salad		20
<i>Mixed Leaves / Avocado / Cherry tomatoes / Parmesan / Balsamic</i>		
Stracciatella Salad		22
<i>Heirloom Cherry Tomatoes / Prosciutto / Pistachio / Basil Oil</i>		
Pecan Salad		19
<i>Baby Spinach / Pickle Shallots / Orange / Parmesan / Truffle Vinaigrette</i>		
Beef Carpaccio		27
<i>Topinambur / Lemon Pudding / Coriander / Parmesan Emulsion / Chives Oil</i>		
Beef Tartare		29
<i>Egg Yolk Puree / Fresh Truffle / Chives / Sourdough Crisps</i>		
Red Snapper Tartare		36
<i>Parsley Tarama / Watermelon Radish / Oscietra Caviar / Chives / Lime</i>		
Scallops		34
<i>Oscietra Caviar / White Wine Sauce / Parsley Oil</i>		
Sea Bass Ceviche		24
<i>Citrus Fruits / Jalapeno Dressing / Mango</i>		
Sicilian Prawns		26
<i>Tomato Carpaccio / Strawberries</i>		
Asparagus		20
<i>Green & White Asparagus / Egg & Lemon Cream / Broccolini / Pecan Nut</i>		
Foie Gras		23
<i>Halloumi / Dates Puree / Chicken Jus / Chives Oil / Homemade Brioche</i>		

If you have any allergies or food intolerance kindly notify our staff when placing your order

Menu Designed by our 1 Star Michelin, executive chef, Pavlos Kyriakis

Mains

Beef Ragu	26
<i>Fresh Tagliatelle / Port Wine / Chives Oil / Green Peas</i>	
Lobster	58
<i>Fresh Pasta / Kaffir Lime / Bisque</i>	
Sea Bass	28
<i>Spaghetti Alla Chitarra / Sea Bass Tartare / Bouillabaisse Stock</i>	
Ravioli Aubergine	22
<i>Smoked Aubergine, Parmesan Foam, Basil Oil, Green Apple</i>	
Risotto Milanese	34
<i>King Prawns / Saffron / Lime / Chives</i>	
Dover Sole	62
<i>Meuniere sauce / Chives / Capers / Salicornia</i>	
Red Snapper	44
<i>Smoked Baby Fennel / Kale / Mussels / Bouillabaisse</i>	
Sea Bass	35
<i>White Asparagus / White Wine Sauce / Smoked Herring Pearls</i>	
Free Range Chicken	32
<i>White Wine Sauce / Chicken Jus / Brown Butter Rice with Cashews</i>	
Iberico Pork	37
<i>Rainbow Carrots Puree / Carrots / Hoisin Sauce</i>	
Rack of Lamb (600 grams)	64
<i>Herbs Crust / Smoked Eggplant Puree / Lamb Jus</i>	
Rib Eye USDA Prime	55
<i>Béarnaise Sauce / Beef Jus</i>	
Beef Fillet	52
<i>Béarnaise Sauce / Beef Jus</i>	
Rib Eye on the Bone (for 2 persons)	per 100 grams 17
<i>Béarnaise Sauce / Beef Jus</i>	
Truffle Dauphinoise Potatoes	9
French Fried Potatoes	6
Baby Carrots & Broccolini	7
Creamy Spinach	7
Mushrooms with Miso Panko	9
Green Asparagus	8

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