





APPETIZERS

will served with warm Pide Bread

Green Olives 8.50€

Olive oil | Balsamic

Muhammara 8.00€

Pomegranate Molasses | Walnuts

Stracciatella 9.00€

Chile Crunch | Olive Oil

SOUPS

Lou's Chicken Soup 13.00€

Zucchini | Root Vegetables | Beurre Noisette

Soup of the Day 13.00€

Please Ask the Service Staff

STARTERS

Cheese & Charcuterie Dried Fruits Truffled Oil Tomato Jam	16.00€ / P
Stracciatella & Tomato Confit Smoked Paprika Oil Garlic Bread	16.00€
Lukewarm Fava Hummus Mixed Pickles Fresh Herbs Flexseed Cracker	15.00€
Wheat with Smoked Greek Yogurt Wheat Salad Root Vegetables, pomegranate Grilled Zucchini Nigella Seeds	15.00€
Roasted Eggplant Salad Pickled Red Onion Basil Homemade Naan	14.50€
Saganaki 2.0 Kolot&Ezine Cheese Truffled Honey Toasted Sesame Seeds Summer Truffle Confetti	16.00€
French Fries Supreme Vegan Cheddar Sauce Vegan Sour Cream Marinated and Baked Tofu Crumble Pickled Red Onion Green Onion Slices	18.00€
Sea Bass Ceviche Leche de Tigre - Padron Granny Smith Sticks Pickled Chile Pepper Cilantro	19.00€
10 h Sous Vide Cooked Octopus Fondant Potatoes Chimichurri Sour Cream	19.00€
Steak Tartare - 150g Potato Mille-feuille Cured Egg Yolk Truffle Chives	23.00€

SALADS

Artichoke & Kale Salad 16.00€

Triple Artichoke | Lemon Confit | Fresh Herbs |
Crutons | Pickled Chile Pepper

Ricotta & Tomato Salad 16.00€

Assorted Tomatoes | Fresh Herbs | Kalamata Olives |
Sour Dough Cubes | Balsamic Vinegar | Spices

Apple & Celery Salad 15.00€

Rocket | Lettuce | Broccoli | Edamame | Coconut Chips |
Walnut | Green Apple | Gorgonzola Dressing

Green Salad With Hummus and Quinoa 15.50€

Roasted Cucumber & Red Bell Pepper | Avocado |
Roasted Garlic | Cherry Tomatoes | Pomagranate

Greek Salad 15.50€

Rocket | Lettuce | Fresh Herbs | Kalamata Olives |
Tomato | Walnut | Feta Cheese

Levantine Salad 15.00€

Lettuce | Red & Green Bell Pepper | Cucumber |
Crispy Pita Bread | Fresh Herb Tahini Yogurt Sauce

Caesar Salad 15.00€

Lettuce | Crutons | Parmesan | Chives

-with Chicken 20.00€

- with Shrimp 24.00€

FLATBREADS

Grilled Vegetables & Fresh Pomegranate	17.50€
Eggplant Zucchini Red Bell Pepper Mozzarella Tahini-Yogurt Sauce with Fresh Herbs	
Artichoke & Scamorza	17.50€
Basil pesto Parmesan Chives	
Mozzarella & Colourful Tomatoes	16.00€
Basil Microgreens	
Baby Zucchini	17.50€
Basil Pesto Green & Yellow Zucchini Chives	
Sautéed Mushroom & Ricotta	21.00€
Black Truffle Chives	
Asparagus & Bresaola	22.00€
Bresaola Asparagus Tomatoes	

MAIN DISHES

Mediterranean Steak Bowl 36.00€

Fillet of Beef | Basmati Rice with Fresh Herbs
and Almond | Chickpea Crunch | Mini Greens

Tenderloin Slices with Potato Mille-feuille 33.50€

Espagnole Sauce with Mushroom |
Sautéed Panko | Chives and Parsley

Slow cooked Short Ribs 28.50€

Creamy Mashed Potatoes | Mini Greens

Free Range Whole Chicken – for 2 44.00€

Creamy Mashed Potatoes | Mini Vegetables | Veal Jus

Suvlaki - *Marinated Chicken Skewer* 26.00€

Roasted Eggplant Salad | Mini Greens | Naan Breads

Jumbo Shrimp 26.00€

Tomato Couscous with Langoustine Bisque |
Crispy Salicornia | Pea Sprouts | Lemon Confetti

Tortellini - *Filled with Roasted Eggplant* 25.50€

Tahini Sauce | Panko | Parmesan | Basil Oil & Spicy Oil

Rigatoni with Braised Short Ribs 27.00€

Parmesan | Panko | Chives

SIDES

Creamy Mashed Potatoes 7.00€

Grilled Asparagus 7.00€

Sautéed Vegetables 7.00€

Baby Romaine Lettuce 7.00€

DESSERTS

Rose Milk Cake 10.50€

Whipped Cream | Pistachio

Drunk Cake 10.50€

Brioche | Sauternes

Chocolate & Pink 10.50€

Raspberry Cream | White Chocolate Cream | Ruby Ganache

Mille-feuille 10.50€

Lemongrass Cream & Mint-Basil Cream | Physalis

Parrot Smore's Pie 10.50€

Caramelized Marshmallow

Flower Pot 10.50€

Passionfruit Curd | Marzipan Cream |

Chocolate Chips Cake | Crumble

ICE CREAM

3.00€ / Kgl

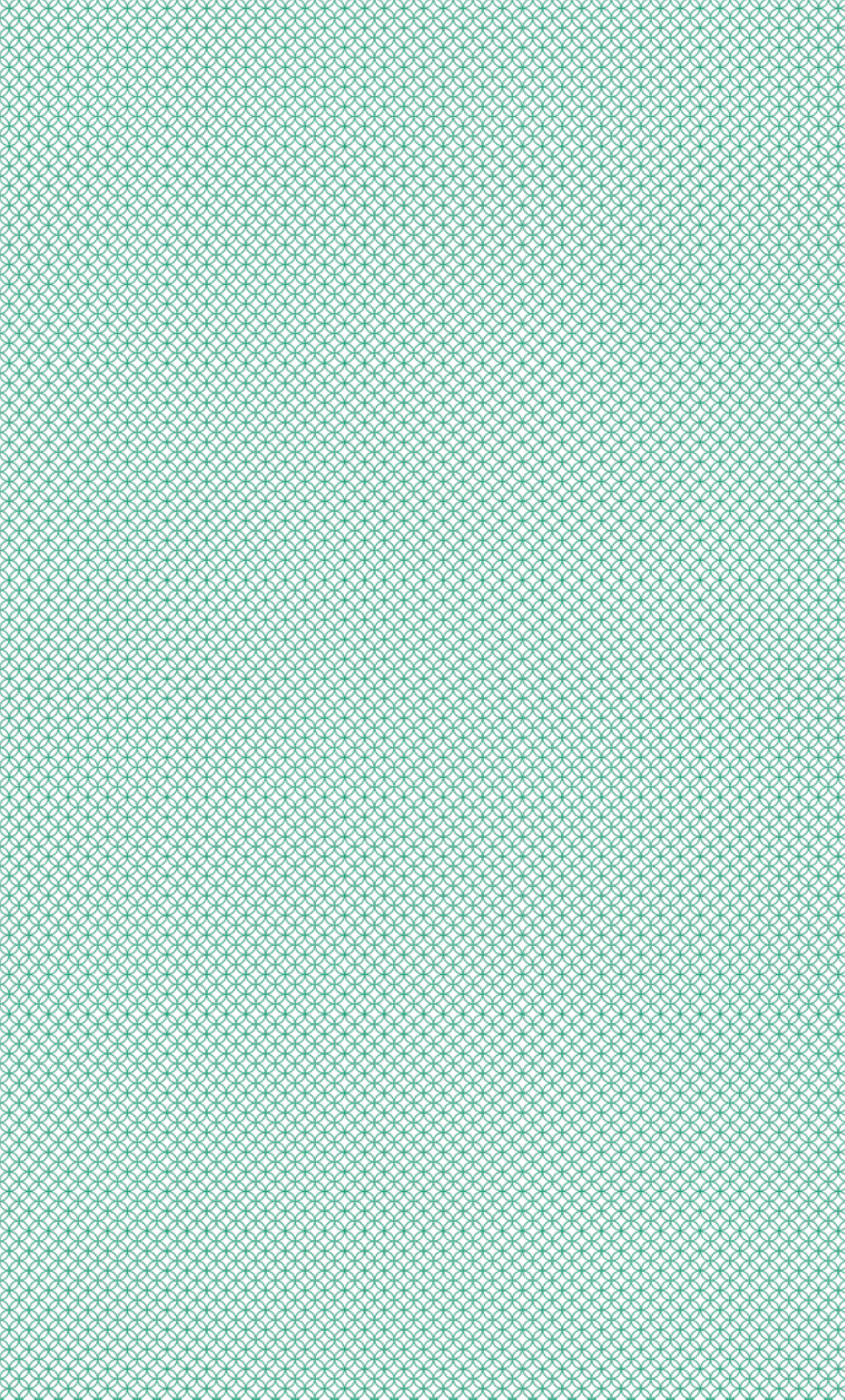
Vanilla

Chocolate

Lemon

Strawberry

Tahini



Follow the Parrot

