



ESTIATORIO
KEIA

SET LUNCH

SOUPA/SOUP OF THE DAY

OR

MANOURI SALATA/MANOURI SALAD

with manouri cheese, rocket salad, cherry tomatoes and mushrooms

or

CALAMARI/GRILLED SQUID

Slightly grilled squid served with tomato tartar and garlic sauce

or

SALATA KARPOUZI/WATERMELON SALAD ADD 18 HK\$

watermelon, fetta cheese, carob rusks, walnuts and mint

or

XTAPODI/GRILLED OCTOPUS ADD 58 HK\$

octopus leg, fava bean puree, pickled onions, caramelized garlic

or

TONOS TROUFA/TUNA WITH BLACK TRUFFLE ADD 78 HK\$

slightly seared tuna, shaved black truffle



BROKOLO PEINERLI/BROCCOLI OPEN PITA

homemade cheese, slightly spiced with chilli

or

THALASSINON KRITHARAKI/SEAFOOD ORZO

orzo pasta, mussels, calamari, shrimps

or

PSARI/BARRAMUNDI FISH

barramundi fish, celery root and butter thyme lemon sauce

or

ARNI PAIDAKIA/RACK OF LAMB ADD 108 HK\$

herb crusted lamb rack, Dijon mustard

or

LAVRAKI/WHOLE SEABASS (FOR 2 PERSONS) ADD 118 HK\$

900g. butterfly crusted whole seabass, lemon, olive oil

or

MOSXARI/RIBEYE ADD 128 HK\$

ribeye, white and brown mushrooms, chimichurri sauce

ADD SIDES

TRUFFLE MASH POTATO ADD 98 HK\$

SAUTEED BROCCOLI ADD 68 HK\$



EKMEK

authentic recipe with brioche, vanilla cream and pistachios

or

ORANGE CAKE

Greek saffron ice cream, almond nougat, citrus zest

FROZEN YOGURT

drizzled with Greek honey and walnuts

or

PISTACHIO SARAIGLI ADD 48 HK\$

crispy fillo, sicilian pistachio ice cream, warm chocolate sauce

WINE BY THE GLASS

WHITE: Nico Lazaridi Queen of Hearts 2017

Assyrtiko Blend Greece **88HK\$**

O'Lilla Baracchi 2016 Chardonnay Blend Italy **108HK\$**

RED: Regaleali Tasca 2015 Nero d'Avola Italy **98HK\$**

Vani Damascenos 2016 Xinomavro Greece **138HK\$**

298 HK\$ FOR 2 COURSES

338 HK\$ FOR 3 COURSES

no service charge. all tips goes to staff.