

# ÓRIS

## TO START

<b>OYSTERS</b> spicy verde & lime sauce, condiments <sup>2, 4, 10, 12</sup>	8
<b>TUNA TOSTADA</b> , chipotle mayo, avocado, smoked salt, cilantro <sup>1, 3, 4, 7, 10, 12</sup>	16
<b>CHEESE CROQUETTES</b> <sup>V</sup> sweet potato & truffle sauce <sup>1, 3, 7, 12</sup>	16
<b>BURRATA</b> <sup>V</sup> honey & truffle sauce, white balsamic vinegar, grilled sourdough bread, roasted pine nuts <sup>1, 7, 8, 11, 12</sup>	22
<b>SOURDOUGH BREAD</b> <sup>V</sup> marinated black & green olives, EVOO, aromatic butter <sup>1, 7, 8, 11</sup>	10

## RAW & VEGETABLES

<b>HAMACHI CRUDO</b> lime, baby gem, truffle - ponzu, cilantro <sup>1, 4, 6, 12</sup>	25
<b>SMOKED BEEF TARTARE</b> piquillo's - chipotle sauce, capers, cornichon, egg yolk, grilled bread <sup>1, 3, 7, 10, 12</sup>	25
<b>AGED SEA BASS SASHIMI</b> aji amarillo pepper & corn sauce, red onion, cilantro, lime <sup>4, 12</sup>	24
<b>BEEF CARPACCIO</b> truffle mayo, aged Graviera, Brussel sprouts, truffle croutons <sup>1, 3, 7, 10, 12</sup>	26
<b>CREAMY BEETROOT</b> herbs, sour yogurt, whole grain bread, smoked eel <sup>1, 3, 4, 7, 10, 12</sup>	24
<b>SPINACH PIE SALAD</b> barrel feta cheese crumble, tahini & honey dressing <sup>1, 7, 10, 11, 12</sup>	22
<b>HEIRLOOM TOMATO SALAD</b> <sup>VG</sup> seasonal tomato variety, capers, oregano, EVOO, vinegar oil sauce <sup>10, 12</sup>	20
<b>CHOPPED SALAD</b> <sup>VG</sup> Baby gem, avocado, radish, corn, white harissa dressing <sup>1, 6</sup>	22

## FROM THE FIRE

<b>MUSHROOMS SKEWER</b> Verde herb sauce, rosemary, Saba vinegar <sup>12</sup>	18
<b>LOCAL PORK CHOP</b> (600gr) honey BBG glaze, spice rub, grilled pepper, smoked salt <sup>1, 6, 7, 10, 12</sup>	39
<b>STRIP LOIN TAGLIATA</b> Seasonal greens, red wine jus, pickled black pepper <sup>1, 6, 7, 12</sup>	49
<b>GRILLED CHICKEN</b> Citrus zhug, lemon zest, brown sauce, padron peppers <sup>1, 6, 10, 12</sup>	35
<b>DOVER SOLE</b> caper leaves, brown butter & lemon sauce, parsley <sup>1, 4, 7</sup>	45
<b>CATCH OF THE DAY</b> lemon & herbs sauce, grilled lemon, Maldon salt <sup>1, 4, 10, 12</sup>	80 per kg

## TO SHARE

<b>GNOCCHI SAN MARZANO</b> <sup>v</sup> smashed burrata, roasted peppers, pine nuts, fresh basil <sup>1, 3, 7, 8, 12</sup>	32
<b>F1 WAGYU RIBEYE</b> horseradish cream, piment d'espelette, beef sauce, smoked salt <sup>1, 6, 7, 10, 12</sup>	130
<b>GRILLED LAMB SHOULDER</b> (1.1kg) local dry oregano, lemon sauce, lamb sauce, smoked salt <sup>1, 6, 7, 10, 12</sup>	85
<b>SHRIMP &amp; CRAB PASTA</b> saffron beurre blanc, mussels, lemon, red chili pepper <sup>1, 2, 4, 7, 12</sup>	49
<b>T-BONE STEAK</b> garlic butter, demi-glace sauce, smoked salt, coriander seeds <sup>1, 6, 7, 10, 12</sup>	15 per 100gr

## TO SERVE WITH

<b>GRILLED BROCCOLINI</b> <sup>VG</sup> fresh tomato, champaign vinegar, herbs, dry local oregano <sup>10, 12</sup>	13
<b>AVOCADO CARPACCIO,</b> <sup>VG</sup> lime zest, EVOO, Maldon salt, chili flakes	12
<b>BABY POTATOES ‘ANTINAHTES’</b> <sup>V</sup> coriander, white wine, lemon oil <sup>7, 10, 12</sup>	11
<b>CAULIFLOWER</b> <sup>V</sup> cheese sauce, parsley, crispy breadcrumbs <sup>1, 3, 7, 10</sup>	12

## DESSERTS

<b>ALMOND CAKE</b> amaretto sponge, almond cream, roasted almond flakes, salted caramel sauce <sup>1, 3, 7, 8</sup>	15
<b>CAROB TIRAMISU</b> cacao nibs, espresso-cinnamon dust <sup>1, 3, 7</sup>	16
<b>TRIPLE CHOCO BISCUIT</b> chocolate ice cream, hazelnut crumble <sup>1, 3, 7, 8</sup>	21
<b>CHOCOLATE CRÈME BRULEE</b> Tonka tuile, chocolate sauce, caramelized hazelnut <sup>1, 7, 8</sup>	15
<b>SEASONAL FRUIT PLATTER</b>	25
<b>ICE CREAM &amp; SORBET</b> <sup>7</sup>	4

A mountain-dwelling hunter, ORIS is the son of fire. Kindled by mythical origins and fired by primal instincts, he embodies the elemental forces that awaken hunger and desire. Carrying the untamed spirit of the mountains to the glittering shores of Limassol, ORIS strikes a balance between opposing elements – earth and brine, smoke and zest, rough yet refined.

Allergens

1. Gluten, 2. Shellfish (shrimp, crabs, lobster, squid, oyster, scallops, snails),  
3. Egg, 4. Fish, 5. Peanuts, 6. Soya, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard,  
11. Sesame seeds, 12. Sulphite (sulphur dioxide, sodium or potassium metabisulphite),  
13. Lupine, 14. Molluscs (clams, oyster, snails, scallops, squid, octopus)