

# ÓRIS

## TO START

<b>OYSTERS</b> spicy verde & lime sauce, condiments	<small>2, 4, 12</small>	7
<b>TUNA TOSTADA</b> , chipotle mayo, avocado, smoked salt, coriander	<small>1, 3, 4, 7, 10, 12</small>	15
<b>CHEESE CROQUETTES</b> <sup>v</sup> sweet potato & truffle sauce	<small>1, 3, 7, 12</small>	15
<b>BURRATA</b> <sup>v</sup> honey & truffle sauce, white balsamic vinegar, grilled sourdough bread, roasted pine nuts	<small>1, 7, 8, 12</small>	21
<b>SOURDOUGH BREAD</b> marinated black & green olives, EVOO, aromatic butter	<small>1, 7, 8, 11</small>	9

## RAW & VEGETABLES

<b>HAMACHI CRUDO</b> lime, baby gem, truffle - ponzu, cilantro	<small>1, 4, 6, 12</small>	25
<b>SMOKED BEEF TARTARE</b> piquillo's - chipotle sauce, capers cornichon, egg yolk, grilled bread	<small>1, 3, 7, 10, 12</small>	24
<b>AGED SEA BASS SASHIMI</b> aji amarillo pepper & corn sauce, red onion, cilantro, lime	<small>4, 12</small>	22
<b>BEEF CARPACCIO</b> truffle mayo, aged Graviera, portulaca, truffle croutons	<small>1, 3, 7, 10, 12</small>	25
<b>SALMON MARINE CARPACCIO</b> horseradish cream, leek dust, EVOO	<small>3, 4, 7, 10, 12</small>	22
<b>SPINACH PIE SALAD</b> <sup>v</sup> barrel feta cheese crumble, tahini & honey dressing	<small>10, 11, 12</small>	20
<b>CHARRED BEETROOT</b> <sup>v</sup> beetroot & green leaves, yogurt, nuts pesto	<small>5, 7, 10, 12</small>	20
<b>QUINOA &amp; KALE</b> <sup>v</sup> parmesan, vinaigrette, crispy buckwheat, truffle oil	<small>7, 10, 12</small>	20

## FROM THE FIRE

<b>MUSHROOMS GNOCCHI</b> <small>v wild forest mushrooms, halloumi cheese, parmesan foam</small>	30
<b>GRILLED SHRIMPS</b> ginger, garlic, chili, burnt butter & lemon sauce	32
<b>LOCAL PORK CHOP</b> (600gr) honey BBG glaze, spice rub, grilled peppers, smoked salt	35
<b>STRIP LOIN TAGLIATA</b> portulaca, red wine juice, pickled black pepper	45
<b>HALF CHICKEN</b> sautéed mushrooms, fresh truffle, brown sauce, Saba vinegar	32
<b>DOVER SOLE</b> caper leaves, brown butter & lemon sauce, parsley	42
<b>CATCH OF THE DAY</b> lemon & herbs sauce, grilled lemon, Maldon salt	80 per kg

## TO SHARE

<b>F1 WAGYU RIBEYE</b> (500gr) horseradish cream, piment d'espelette, beef sauce, smoked salt	110
<b>GRILLED LAMB SHOULDER</b> (1.1kg) local dry oregano, lemon sauce, lamb sauce, smoked salt	80
<b>SEAFOOD CALAMARATA</b> clams sauce, squid, shrimps, dry bottarga, garlic, lemon zest	52
<b>T-BONE STEAK</b> (100gr) garlic butter, beef sauce, smoked salt, coriander seeds	13 per 100gr

## TO SERVE WITH

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

## DESSERTS

<b>ALMOND CAKE</b> amaretto sponge, almond cream, roasted almond flakes, salted caramel sauce	14
<b>CAROB TIRAMISU</b> cacao nibs, espresso-cinnamon dust	15
<b>TRIPLE CHOCO BISCUIT</b> vanilla ice cream, hazelnut crumble	20
<b>BURNT ORANGE</b> dark chocolate ganache, cardamom & carob crumble	15
<b>SEASONAL FRUIT PLATTER</b> (2-4 persons)	22
<b>ICE CREAM &amp; SORBET</b> <small>7</small>	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)