

ÓRIS

TO START

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

RAW & VEGETABLES

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

FROM THE FIRE

MUSHROOMS GNOCCHI ^v wild forest mushrooms, halloumi cheese, parmesan foam ^{1, 3, 7, 12}	30
GRILLED SHRIMPS ginger, garlic, chili, burnt butter & lemon sauce ^{2, 4}	32
LOCAL PORK CHOP (600gr) honey BBG glaze, spice rub, grilled peppers, smoked salt ^{1, 6, 7, 12}	35
STRIP LOIN TAGLIATA portulaca, red wine juice, pickled black pepper ^{6, 7, 9, 12}	45
HALF CHICKEN sautéed mushrooms, fresh truffle, brown sauce, Saba vinegar ^{6, 7, 9, 10, 12}	32
DOVER SOLE caper leaves, brown butter & lemon sauce, parsley ^{1, 4, 7}	42
CATCH OF THE DAY lemon & herbs sauce, grilled lemon, Maldon salt ^{4, 10}	80 per kg

TO SHARE

F1 WAGYU RIBEYE (500gr) horseradish cream, piment d'espelette, beef sauce, smoked salt ^{6, 7, 9, 12}	110
GRILLED LAMB SHOULDER (1.1kg) local dry oregano, lemon sauce, lamb sauce, smoked salt ^{6, 7, 9, 12}	80
SEAFOOD CALAMARATA clams sauce, squid, shrimps, dry bottarga, garlic, lemon zest ^{1, 2, 3, 4, 7, 10, 12, 14}	52
T-BONE STEAK (100gr) garlic butter, beef sauce, smoked salt, coriander seeds ^{6, 7, 9, 12}	13 per 100gr

TO SERVE WITH

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

DESSERTS

ALMOND CAKE amaretto sponge, almond cream, roasted almond flakes, salted caramel sauce ^{1, 3, 7, 8}	14
CAROB TIRAMISU cacao nibs, espresso-cinnamon dust ^{1, 3, 7}	15
TRIPLE CHOCO BISCUIT vanilla ice cream, hazelnut crumble ^{1, 3, 7, 8}	20
BURNT ORANGE dark chocolate ganache, cardamom & carob crumble ^{1, 3, 7, 8}	15
SEASONAL FRUIT PLATTER (2-4 persons)	22
ICE CREAM & SORBET ⁷	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)