

# CABANA DINNER MENU

Relax with this mouth-watering selection of dishes inspired by Nicole's La Petit Maison provincial cuisine in Nice. Signature dishes draw on the irresistible flavours of the Cote D'Azur such as our renowned tartare and ceviche dishes prepared with only the very freshest ingredients, and all lovingly created to be shared al fresco with great company.

## Selection of Appetizers and Salads

Sea Bass Ceviche 19.50 € *GF | DF*  
Marinated with Corn, Lime and Coriander

Tuna Carpaccio 24.00 € *GF | DF*  
with Hazelnut Vinaigrette

Octopus Carpaccio 25.00 €  
Romesco, Almond and Courgette

King Crab 29.00 €  
Granny Smith Apple, Herb Salad and Hazelnut Tuile

Crayfish 27.00 €  
Celery Root and Green Apple

Roasted Scallops 26.00 €  
Chilly and Garlic Butter

Pan Seared Squid 19.50 €  
Chorizo and Lemon Zest

Beef Carpaccio 24.00 € *GF*  
Tenderloin with Summer Truffle and Pickled Kohlrabi

Beef Tartar 23.00 €  
Nicoise

Foie Gras 28.50 €  
Beef Patties and Caramelized Onions

Frisée Lyonnaise 16.50 €  
Frisée Lettuce, Chicken Liver and Free Range Egg

Beetroot Salad 17.00 € *V*  
Beetroot Variety, Summer Berries and Homemade Cheese

Quinoa Salad 16.50 € *V | GF*  
Goji Berries, Avocado, Crispy Walnuts and Halloumi

## Main Courses

Gnocchi 24.00 € *V*  
Asparagus, Poached Egg, Porcini and Parmesan

Seafood Pasta 33.00 €  
Homemade Pasta with Squid, Mussels, Prawns and Chorizo

Summer Truffle Pasta 30.00 € *V*  
Fresh Tagliolini with Summer Truffles

Castelmagno Risotto 28.00 € *GF*  
Aged Rice, Castelmagno Cheese and Hickory Smoked Pork

Grilled King Prawns 33.00 € *GF|DF*  
Vegetable Ratatouille, Lemon Vinaigrette and Garlic Puree

Sea Bass Fillet 31.00 € *GF*  
Coco Beans Purée, Chorizo and Bouillabaisse Sauce

Sea Bream 31.00 € *GF*  
Rice Puree, Burnt Onion Powder and Beetroot Puree

Sea Bass in Salt Crust 39.00 € *GF|DF*  
Salt Baked Sea Bass with Aioli Sauce

Rib Eye Steak US Prime IBP 39.00 € *GF|J*  
Potato Rolls, Yellow Peppers Jelly and Kale

Crispy Duck 37.00 €  
Duck Fillet with Carrot Puree, Dates and Polenta

Slow Cooked Harissa Lamb 36.50 € *GF|J*  
Quinoa, Feta and Mint

Roasted Baby Chicken 26.00 € *GF|DF|J*  
Marinated in Lemon and Skin Potatoes

## Side Dishes

Creamed Spinach 8.50 € *V|GF*

Mushrooms 8.50 € *V*  
Sautéed Mixed Mushrooms

Asparagus 10.00 € *V|GF*  
Lime and Chives

Potatoes Gratin 9.50€

Baby Potatoes 9.00 € *GF*  
Sautéed Baby Potatoes with Guanciale

French Fries 7.50 €

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts. The following dishes are suitable for:

*V* Vegetarians, *GF* Gluten Intolerance, *DF* Dairy Intolerance.

Meet the Jospier (J). Jospier is an elegant combination of a grill and an oven in a single machine. It works 100% with charcoal and its high operating temperature allows us to grill and roast so you can enjoy your choice at the maximum.

All prices are inclusive VAT and municipality tax. Customer is not obliged to pay if the notice of payment has not been received (receipt – invoice).

# Desserts

Selection of French Cheese 16.00 €  
Quince Paste, Tomato Chili Chutney, Strawberry Chutney and Grapes

Crèmeux Milk Chocolate and Tonka 13.00 €  
Fruit, Espresso Gel and Vanilla Ice Cream

Babas au Rum 13.00 €  
With Seasonal Fruits, Zacapa XO Rum and Goat Cheese Ice Cream

8 Textures 14.00 €  
Eight Textures of Chocolate

Cheesecake 13.00 €  
Fresh Cheese Cream and Wild Cherries

Seasonal Fruits 12.00 € *DF*  
Seasonal Fruits, Bio Wheat and Mint Leaves

Ice Cream and Sorbets 3.40 € / Scoop  
Chocolate, Vanilla, Strawberry, Lemongrass, Mango Sorbet

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# Set Menu

Homemade Baguette with Cream Cheese

## Appetizers and Salads

Salmon Tartar with Escaroles and Horseradish Cream *GF*

*Suggested wine: Sparkling Wine*

Or

Ratatouille with Mediterranean Vegetables with Tomato Sauce and Feta *V|GF*

*Suggested wine: Cavino, Chardonnay / Peloponnese*

Or

Fried Squid and Aioli Sauce *DF*

*Suggested wine: Sparkling Wine*

Or

Mozzarella & Tomatoes with Basil Pesto *V*

*Suggested wine: Demi Sec, Boutaris, Cabernet Sauvignon, Xinomavro, Syrah / Makedonia*

## Main Courses

Cod Fillet with Mashed Peas and Lemongrass Sauce

*Suggested wine: Pinot Grigio Veneto, Ponte / Veneto, Italy*

Or

Pork Steak with Baby Potatoes and Chimichurri Sauce

*Suggested wine: Konstantara, Sauvignon Blanc / Makedonia*

Or

Grilled Chicken Fillet with Mushrooms and Gravy Sauce *GF*

*Suggested wine: Merlot Veneto, Ponte / Veneto, Italy*

Or

Sicilian Tagliatelle with Tomatoes, Aubergine and Basil *V*

*Suggested wine: Konstantara, Xinomavro, Syrah / Makedonia*

## Desserts

*Suggested wine: Moscato, Achaia Clauss / Peloponnese*

Chocolate Molleux with Vanilla Ice cream

Or

Ice cream and Sorbets Selection

## Wine and Food Pairing

*Enhance your Dinner Experience with our three wine course recommendations from our Sommelier for a price of 18.00€*

# Kids Menu

## Salads

Mini Greek Salad 8.00 € *V|GF*  
Tomato, Cucumber, Peppers, Feta and Olives

Mini Caesar's Salad 8.50 €  
Chicken Fillet, Bacon and Parmesan Flakes

Mini Mixed Salad 8.00 € *V|GF*  
Tomato, Cucumber and Parmesan Flakes

## Main Courses

Penne 10.00 € *DF*  
Vegetables, Tomato and Chicken

Spaghetti 10.00 € *V*  
Tomato Sauce and Parmesan

Pizza Margarita 11.00 € *V*  
Tomato, Mozzarella and Basil

Sea Bream Fillet 12.00 € *GF*  
Rice and Steamed Vegetables

Chicken Breast Fillet 11.00 € *GF*  
Mashed Potatoes and Steamed Vegetables

Grilled Pork Fillet 11.00 € *GF*  
Mashed Potatoes and Steamed Vegetables

Mini Beef Burger in Soft Bun 11.00 €  
Cheddar and French Fries

Omelet 8.50 € *GF*  
Ham, Gouda, Tomato and French Fries

## Baby Food

### Served Blended

Poached Fish Fillet *GF|DF*  
Potatoes, Carrots and Zucchini

Poached Chicken Breast *GF|DF*  
Carrots, Potatoes and Celery

Green Vegetables *V|GF|DF*  
Rice and Olive Oil

Cream of Seasonal Fruits *V*  
Fruits of your Choice with Biscuits

## Desserts

Seasonal Fruits 7.50 € *V|GF|DF*  
in Citrus Juice

Ice Cream and Sorbets 3.40 € / Scoop  
Chocolate, Vanilla, Strawberry

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