

## ARTEMIS DINNER MENU

This inspiring menu subtly combines the tastes of the Far East and the Mediterranean. Prepare your taste buds for a very wonderful surprise and enjoy this selection of seafood, meats and salads with the wine of your choice. And for a truly vibrant evening, join us for a speciality Greek night where live music accompanies our menus in a celebration of our fabulous cuisine and culture.

## Tartare Carpaccio Ceviche

<b>Tuna tartare</b> Cucumber, coriander, pistachio, citrus vinaigrette 🌱	22€
<b>Veal tartare</b> Figs, hazelnuts, anchovy butter, crispy bread	26€
<b>Apple &amp; beetroot</b> Avocado, green mustard sorbet, flowers 🌱 🌱	19€
<b>Bonito ceviche</b> Tiger milk, parsnips, crispy onion	22€
<b>Sea bass Carpaccio</b> Basil oil, lime syrup, bottarga, Maldon sea salt flakes 🌱	25€
<b>Octopus Carpaccio</b> Fish roe egg, caper, dried olives	22€

## Salads & Appetizers

<b>Pumpkin soup</b> Veloute, sage, pumpkin pesto 🌱 🌱	17€
<b>Smoked salmon fillet</b> Yuzu-horseradish cream, guacamole salad, basil oil 🌱	32€
<b>Yuzu marinated scallop's</b> Kumquats, prosciutto, crispy quinoa 🌱	28€
<b>Grilled octopus</b> Miso-eggplant spread, edamame, sesame dressing	22€
<b>Lasagna</b> Mushrooms, Dijon mustard, thyme, cress leaves 🌱	22€
<b>Kale &amp; radicchio salad</b> Feta cheese, crispy red onion rings, miso-lemon dressing, peanut 🌱	16€
<b>Goat's cheese &amp; tomato salad</b> Olive tapenade, pumpkin seeds, balsamic vinegar	17€
<b>Nicoise salad</b> Fresh tuna, quail egg, potato Peru, calamansi dressing	21€
<b>Mozzarella salad</b> Spiced gazpacho, heirloom tomatoes, marjoram pesto 🌱	19€

## Main Courses

<b>Salmon fillet</b> Teriyaki sauce, sauté vegetables 🌱	32€
<b>Sea bass fillet</b> Crushed potatoes, crab, sauce vierge	31€
<b>Strip loin steak</b> Vegetables, Greek yogurt, marjoram dip	29€
<b>Lamb fillet</b> Tzatziki, mini Greek salad, French fries potatoes	33€
<b>Pork chops</b> Barbeque potatoes, arugula, ricotta, lime	32€
<b>Black Chicken Breast</b> Corn three ways, baby bok choy	31€
<b>Chicken kebab</b> Garam masala, vegetables couscous, peanut sauce	25€
<b>Sea Bass Risotto</b> Verbena, black lime, lemon butter	27€

## Artemis Signature Supplement Dishes 🌱 (Grilled in Monolith cooking system)

<b>Rib-eye steak</b> Grain- fed Uruguay	300 gr	47€
<b>Tenderloin steak</b> Wagyu Australian	200 gr	80€
<b>Flat-iron steak</b> 30-days matured USA	200 gr	40€
<b>Challans duck in two ways</b> France	1,5 kg	80€
<b>Fresh fish of the day</b>	per kg	95€
<b>Surf &amp; turf</b> (Wagyu fillet & Carabineros shrimps)	per kg	95€
<b>Chateaubriand steak</b> Ireland	share for two 400gr	85€
<b>Beef cowboy Cutlet</b> 65-days dry aged Galician	share for two 700gr	95€

## Side Dishes (choice of one)

French fries 🌱	5€
Baked baby potatoes with garlic, thyme & butter	5€
Potato puree with brie & truffle	5€
Sautéed spinach 🌱	5€
Grilled vegetables 🌱	5€

## Dessert Menu

<b>Chocolate ganache</b> Olive oil, Caramelized pecan, coriander, calamansi sorbet	14.00€
<b>Pavlova</b> Ginger cream, strawberry sorbet, raspberry-basil sauce	15.00€
<b>Pana cotta pistachio</b> Chocolate jelly, pistachio sponge, cardamom ice cream	13.00€
<b>Tiramisu sphere</b> Liquid coffee filling, Marsala sauce	14.00€
<b>Lemon tart</b> Meringue, basil, yogurt ice cream	13.00€
<b>Seasonal fruits</b>	12.00€
<b>Ice cream selection</b>	per scoop 4.00€
<b>Sorbet selection</b>	per scoop 4.00€
<b>Selections of cheeses</b> Variety of local & imported chesses	14.00€
<b>Selections of cold cuts</b> Variety of local & imported cold cuts	16.00€

Please advise us of any allergies or dietary requirements

 Gluten free option  Vegetarian option

The Food & Beverage Department will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reactions that may occur.

## KIDS MENU

### Soups

(Recommended for 3-6 years)

<b>Chicken soup</b> Carrot, potato, zucchini	11.00€
<b>Fish soup</b> Potato, carrot, fennel	12.00€
<b>Tomato soup</b> With Greek yoghurt	10.00€

### Snacks

(Recommended for 5-11 years)

<b>Pizza margarita</b> Tomato sauce, mozzarella, basil	12.00€
<b>Hot dog</b> French fries, mini salad	10.00€
<b>Beef burger</b> Tomato, cheese, country potatoes and a mini salad	13.00€
<b>Chicken nuggets</b> French fries, mayonnaise, pickled cucumber	13.00€

### Main Courses

(Recommended for 4-11 years)

<b>Chicken skewers</b> Purée potato or French fries	12.00€
<b>Fish &amp; chips</b> Mayonnaise, pickled cucumber	14.00€
<b>Fish in the oven</b> Steamed vegetables, olive oil 	16.00€
<b>Spaghetti</b> Tomato sauce 12.00€  or Bolognese 13.00€ or Spaghetti butter 	11.00€

## Desserts

Recommended for 4-11 years

<b>Chocolate brownie</b> with vanilla ice cream	8.00€
<b>Vanilla Cream</b> with chocolate surprise	7.00€
<b>Donut</b> with vanilla ice cream	8.00€
<b>Ice Cream</b>	4.00€

Chocolate, vanilla, strawberry. Served with marshmallows & Smarties

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## VEGETARIAN MENU

### Salads & appetizers

<b>Mix greens</b> Grilled haloumi cheese, asparagus, mint dressing	15€
<b>Kale &amp; radicchio</b> Krispy red onion rings, miso – lemon dressing	16€
<b>Quinoa</b> Kohlrabi, ginger, coriander, red peppers, peach dressing	17€
<b>Apple &amp; beetroot tartar</b> Avocado, green mustard sorbet, flowers	19€

### Main courses

<b>Greek risotto</b> Red & green peppers, fresh mint, dill, feta cheese	21€
<b>Mushroom risotto</b> Truffle, Remy Martin	25€
<b>Lasagna mushrooms</b> Dijon mustard, fresh thyme, baby arugula	22€
<b>Quinoa spaghetti</b> Heirloom tomatoes, black olive and rocket leaves	22€
<b>Ratatouille</b> Fresh tomato sauce, tofu	18€