

# CAPE ASPRO

## SHARING WITH FRIENDS

### COLD STARTERS

#### OUZO BITES - €16

- Octopus marinated in vinegar (*sulphur, molluscs, fish*)
- Smoked Mussels (*molluscs, sulphur, fish, soybeans*)
  - Fish “pastourma” (*fish, soybeans, sulphur*)
- Rich black olives & tart green olives “tsakistes” (*sulphur, soybeans*)
- Creamy taramasalata spread (*fish, eggs, sulphur, nuts*)

#### INDULGENT SPREADS - €3

- Taramasalata (*fish, eggs, sulphur, nuts*)
- Houmous (*sesame, milk, sulphur, nuts*)
- Tahini (*sesame, milk, sulphur, nuts*) • Tzatziki (*milk*)

#### GREEK SALAD - €12

Bursting with fresh tomatoes, sweet onions, crisp cucumber, and creamy and crumbly feta. Dressed with herby oregano and olive oil.

(*milk, cereals, sulphur, nuts*)

#### PISSOURI SALAD - €12

Tangy rocket leaves, crisp cucumber, sharp red onion, grilled aubergine, and salty halloumi, served with mint dressing.

(*milk, cereals, sulphur, nuts*)

#### SMOKED SALMON TROUT SALAD - €18

with avocado, cherry tomatoes, red onions and basil dressing

(*fish, mustard*)

### HOT STARTERS

#### GRILLED OCTOPUS - €18

A local favourite, our smoky and sweet grilled octopus is served alongside aubergine salad.

(*molluscs, sulphur, fish, mustard*)

#### GARLIC BLACKSHELL MUSSELS - €9

Soft and delicate mussels decadently enriched with garlic, chili, and white wine.

(*molluscs, sulphur, milk, celery, fish*)

#### KING CALAMARI - €9

Grilled whole calamari prepared with a Mediterranean twist and served with tabbouleh: regal and rich.

(*molluscs, cereals - gluten, sulphur, milk*)

#### GRILL PRAWNS - €19

with tomato, chili, garlic, spring onion dressing and fresh mint.

(*crustaceans*)

Armed with a seafood-centric sharing dining concept, Cape Aspro leads guests on a mouth-watering odyssey through the Mediterranean's sea-scape, with little yet luscious sharing plates, and a relaxed ambiance: the ultimate in *al fresco* dining with family and friends, expressive of the joys of island living.

## HOT STARTERS (CONTINUED)

CRAB CAKE - ₱18

with sweet pepper chutney, antipasti artichokes and portobelo mushrooms.

*(cereals - gluten, sulphur, celery, fish, crustaceans, soybeans)*

SPICY GRILLED SHRIMP TACOS - ₱13

Our spicy grilled shrimp tacos are served with red cabbage salad, red onion, and avocado, alongside a spicy mayo dressing.

*(cereals - gluten, eggs, celery, fish, nuts, peanuts, crustaceans, mustard, sulphur, soy)*

CUTTLEFISH - ₱13

Braised in ink, and served with orzo pasta and wild greens.

*(molluscs)*

GRILLED SCALLOPS - ₱17

Tenderly cooked, our scallops are grilled with beetroot and infused with aromatic thyme and garlic.

*(molluscs, sulphur, soy)*

POP CORN BABY SHRIMP - ₱12

A dish with an innovative twist, gorge on our moreish deep-fried whole baby shrimps served with a spicy aioli.

*(cereals - gluten, eggs, celery, fish, nuts, peanuts, crustaceans, mustard, soybeans)*

## A MEDITERRANEAN ODYSSEY

### MAIN DISHES

CATCH OF THE DAY

Fresh and flavoursome, you can't go wrong with our Catch of the Day: whole grilled fish served with steamed vegetables.

SPAGHETTI SEAFOOD - ₱18

A rich delight of black olives, spring onion, capers, cherry tomatoes and a lobster sauce.

*(cereals, crustaceans, milk, eggs, fish, celery, sulphur, molluscs)*

EGGPLANT RAVIOLI - ₱16

with tomato sauce and basil pesto.

*(cereals, soybeans, milk, celery, eggs)*

GRILLED BEEF FILLET - ₱39

with a tangy rocket and Parmigiano salad, served with truffle oil.

*(milk, sulphur)*

*Supplement for Half Board & Full Board guests: ₱10*

GRILLED CHICKEN BREAST - ₱24

served with sweet potato and sage purée, and grilled asparagus, with chimichurri sauce.

*(milk, sulphur)*

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