



SUSHI

MAKI small roll containing one filling	6 pieces	
crab stick	35	
cucumber	35	
avo	40	
prawn	55	
salmon	55	
tuna	55	
NIGIRI bite-sized rice ball with toppings	3 pieces	
prawn	55	
salmon	63	
SALMON ROSES salmon wrapped rice topped with mayo	3 pieces	75
FUTOMAKI big roll with several fillings	6 pieces	
sweet prawn	65	
panko salmon	68	
CALIFORNIA ROLLS roll with several fillings with rice on the outside	4 or 8 pieces	
prawn	52 / 86	
salmon	56 / 90	
tuna	52 / 86	
crab stick	32 / 56	
crunchy Athena	40 / 68	
herb bomb	48 / 72	
fried prawn	54 / 88	
tempura rock shrimp	73 / 118	
lemon salmon	55 / 90	
RAINBOW ROLLS salmon California roll topped with salmon & avo	4 or 8 pieces	60 / 100
SASHIMI thick slices of raw fish	3 or 9 pieces	78 / 180
SALMON PLATTER 4 pc California rolls, 6 pc maki, 6 pc nigiri, 6 pc sashimi		275
RISING SUN PLATTER 2 pc salmon roses, 3 pc cucumber maki, 3 pc crab stick maki, 4 pc salmon California rolls, 4 pc prawn California rolls		135
BONSAI PLATTER (vegetarian) 3 pc cucumber maki, 3 pc avo maki, 4 pc Greek California rolls, 4 pc tomato nigiri		100
SUSHI FOR 1 3 pc prawn nigiri, 3 pc crab stick maki, 4 pc salmon California rolls, 4 pc tuna California rolls		130
SUSHI FOR 2 6 pc prawn nigiri, 6 pc crab stick maki, 8 pc salmon California rolls, 8 pc tuna California rolls		235

PLATTERS

FUSION CRUNCH PLATTER 6 pc panko salmon futomaki, 4 pc lemon salmon California rolls, 4 pc crunchy Athena California rolls, 4 pc herb bomb California rolls	170
TWO WAY PLATTER 3 pc salmon roses, 6 pc sweet prawn futomaki, 8 pc rainbow rolls, 8 pc fried crab stick California rolls	265
SALMON PLATTER 4 pc California rolls, 6 pc maki, 6 pc nigiri, 6 pc sashimi	275
RISING SUN PLATTER 2 pc salmon roses, 3 pc cucumber maki, 3 pc crab stick maki, 4 pc salmon California rolls, 4 pc prawn California rolls	135
BONSAI PLATTER (vegetarian) 3 pc cucumber maki, 3 pc avo maki, 4 pc Greek California rolls, 4 pc tomato nigiri	100
SUSHI FOR 1 3 pc prawn nigiri, 3 pc crab stick maki, 4 pc salmon California rolls, 4 pc tuna California rolls	130
SUSHI FOR 2 6 pc prawn nigiri, 6 pc crab stick maki, 8 pc salmon California rolls, 8 pc tuna California rolls	235



Our prince prawns are used in the tempura rock shrimp. Some sushi items contain sesame seeds. We use honey in some of our sushi sauces.

SALMON PLATTER



FUSION CRUNCH PLATTER



TWO WAY PLATTER



SUSHI FOR 2

DESSERTS



PASTÉIS DE NATA Portuguese custard tartlet	22
single	59
tripple	
CHURROS 3 churros served with mallow whip & a choice of chocolate sauce or dulce de leche	39
COOKIE PAN warm cookie baked in the pan topped with ice cream & mallow whip	54
• blonde with dulce de leche, or	
• triple choc with chocolate sauce	
CHOCOLATE LAVA CAKE rich Belgian chocolate cake with a soft chocolate centre served with ice cream or cream	53
DESSERT PLATTER 2 pastéis de nata, 2 pieces of baklava, 2 churros, dulce de leche, chocolate sauce, mallow whip & ice cream	125

dessert drinks

MILKSHAKES	35
strawberry, chocolate, vanilla, banana, lime, bubblegum	
coolers	
FOR ONE / TO SHARE	
CRANBERRY & ORANGE BLOSSOM	40 / 115
APPLE & MINT	40 / 115
STRAWBERRY	40 / 115
LEMONADE CARAFE	50
PINK LEMONADE CARAFE	50



cold drinks

MINERAL WATER (SMALL) still / sparkling	23
MINERAL WATER (LARGE) still / sparkling	36
COKE, COKE LIGHT, SPRITE, FANTA	24
APPLETISER, GRAPETISER	29
FRUIT JUICE when available	27
BOS ICE TEA ask for the selection of flavours available	28
CORDIALS cola tonic, passion fruit or lime topped with lemonade or soda	26

hot drinks

HOT CHOCOLATE milk or white chocolate	26
MOCHA milk or white chocolate	30

coffees & teas

TEA	22
COFFEE	22
ESPRESSO	20
DOUBLE ESPRESSO	26
CAPPUCCINO	26
LATTÉ	28

mallow whips

ice cream layered with decadent flavours, topped with fluffy mallow

BERRY BLISS	26
CHOC CRUNCH	26



2021

STARTERS & MEZE

nibble on one or have a few to share

OYSTERS where available	1 or 12	22 / 225
SMOKED MUSSEL BOWL smoked mussel meat tossed in Med salsa		69
FALAFEL served with tzatziki		45
PANKO ZUCCHINI served with zesty mayo		30
WHITEBAIT served with zesty mayo		40
WHITEBAIT & CALAMARI coated in a paprika dusting served with zesty mayo		80
CRUMBED PRAWN TAILS served with zesty mayo		60
LEMON GARLIC MUSSELS		58
FIRECRACKER SQUID tender squid meat in a crisp crust with a touch of chili		55
CALAMARI grilled or fried		65
CALAMARI HEADS when available, grilled or fried		65
HALLOUMI CHEESE		58
TZATZIKI OR TARAMA		32
OLIVES OR FETA		29
MED SALSA tomato, olives & capers in a zesty herb mix		34
KINGKLIP SOUP roasted tomato & pepper flavours topped with crispy onion sprinkles		55
SMOKED MUSSEL SOUP creamy soup with smoked mussels and seasonal herbs		49
MEZE PLATTER tzatziki, tarama, olives, feta, tomato, cucumber, calamari, calamari heads, halloumi cheese		190
OCEAN MEZE PLATTER tzatziki, zesty mayo, feta, tomato, cucumber, panko zucchini, falafel, crumbed prawn tails, hake goujons, paprika white bait		160



SMOKED MUSSEL BOWL



PANKO ZUCCHINI



KINGKLIP SOUP



FIRECRACKER SQUID



OCEAN MEZE PLATTER



WHITEBAIT & CALAMARI



SMOKED MUSSEL SOUP



MEZE PLATTER

IT'S ALL ABOUT SHARING

Feast on meze and mains, add a salad and a side, take a top up; savour and share the abundance.

HOW WE EAT

SALADS

VILLAGE SALAD FOR 1	68
VILLAGE TABLE SALAD	125
SEARED SALMON SALAD 70g salmon with fresh avo, ponzu (soy & citrus) sauce & sesame seeds	100
MED SALMON BOWL sushi rice, salmon, avo, carrots, zucchini, nori & a sweet soy dressing	70
GREEK SALADS cucumber, tomato, green pepper, onion, feta, olives	
• CALAMARI HEADS	75
• SALMON & AVO served without olives	108

FISH

Grilled, fried or cajun & choice of a side	
FAMOUS FISH & CHIPS (200g) all time favourite hake	85
KINGKLIP (200g)	128
KINGKLIP (300g)	180
SOLE (100g)	90
SOLE (200g)	140
GRILLED SALMON (200g)	200

CALAMARI

Grilled, fried or cajun & choice of a side	
CALAMARI	135
CALAMARI 3 WAYS grilled, fried & cajun-style	185
CALAMARI STEAK	100

PRAWNS

Grilled or cajun & choice of a side	
PRAWN SPECIAL 12 prince prawns	135
PRINCE PRAWNS (18)	185
PRINCE PRAWNS (24)	235
QUEEN PRAWNS (8)	175
QUEEN PRAWNS (12)	245
KING PRAWNS (6)	210
KING PRAWNS (10)	325

TOP UPS

Enjoy a top up with your main meal

HALLOUMI CHEESE	42
5 MUSSELS in lemon garlic sauce	50
CALAMARI	55
CALAMARI HEADS	55
5 PRINCE PRAWNS	50
CHIPS, RICE, SIDE SALAD, STIR-FRIED VEG GRILLED VEG	20

COMBOS

FISH & CALAMARI	135
CALAMARI & KINGKLIP (200g)	180
CALAMARI & KINGKLIP (300g)	225
PRAWNS & MUSSELS	130
PRAWNS & CALAMARI	175
PRAWNS & FISH	135
PRAWNS & KINGKLIP (200g)	180
PRAWNS & KINGKLIP (300g)	225

Prawn combos are served with 6 prince prawns, unless specified. Fish combos are served with hake.

PICK OF THE SEASON KINGKLIP FEAST

KINGKLIP BITES tender bite size pieces coated in a paprika crumb with herb mayo	59
ROYAL KINGKLIP 200g grilled kingklip topped with	169
• PRAWNS in a tomato garlic sauce	
• SMOKED MUSSELS in a garlic & herb sauce	
CRUSTED KINGKLIP 200g grilled kingklip topped with a crispy paprika crumb	149

Try a different **side** with your meal
- chips, rice, stir-fried veggies, grilled veggies or a side salad



FOR A HEALTHIER OPTION

Order grilled seafood and swap chips & rice for a side salad.

PLATTERS

Served with half chips & half rice

Depending on availability, we use a variety of fish on our platters. Ask your waiter for today's selection.

FOR ONE

BITE OF THE OCEAN 3 prince prawns, fish & calamari	140
PLATTER FOR 1 3 mussels, 6 prince prawns, fish, calamari & calamari heads	190
THE BIG ONE 4 king prawns, calamari & fish	250

TO SHARE

PLATTER FOR 2 6 mussels, 12 prince prawns, fish, calamari & calamari heads	370
SOLEMATE PLATTER 18 prince prawns, calamari, calamari steak strips, mussels & a village salad	425
FAMILY PLATTER 12 prince prawns, calamari & 4 portions hake	440
FULL DECK PLATTER 30 prince prawns, mussels, calamari, calamari steak strips & fish	585



RESPONSIBLE OCEAN CITIZENS: The Ocean Basket philosophy

Responsible Ocean Citizens: We work alongside WWF-SASSI to embed seafood sustainability in our business and support responsibly managed fisheries and farms.

Images are for visual reference. Seafood is a live product; each one unique. The raw weight of products remains the same across size and shape although the number of pieces may vary. Changes are managed by food safety regulations.

We try to remove all bones from fish, but small ones may remain. A variety of seasonal vegetables and fruit are used in side dishes and garnishing; replacements are based on seasonality. Allergens: Some menu items may contain/come into contact with honey, seeds/nuts or nut derivatives.