



SeaNatra
LOUNGE BAR RESTAURANT

ST VALENTINE'S DAY Menu

AMUSE-BOUCHE

“FIRST KISS” TARTALETTE

Goat cheese mousse, Beetroot gel, Candied walnut dust.

SHARING SALAD

“LOVERS’ GARDEN” – STRAWBERRY, CHERRY TOMATO & STRACCIATELLA SALAD

WARM SEAFOOD STARTER

“PRAWN ROYALE”

*Charred prawns, Tomato-ouzo velouté, Feta snow, Basil
oil, Grilled Sourdough.*

MAIN

“CRIMSON FLAME”

*Uruguay striploin MBS +3 with beetroot textures and beetroot
- pomegranate jus infused with Szechuan pepper.*

SHARING DESSERT

VELVET HEARTS

*White chocolate mousse filled with strawberry crémeux,
finished in red velvet spray, served with strawberry gel
hearts and fresh strawberries.*

*Allergens: celery, mustard, milk, eggs, gluten, nuts, soy,
crustaceans, sulphites.*

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