

Côte Mer Dinner Menu

Appetizers

- Traditional Mediterranean fish soup with saffron sauce “rouille” on grilled toast – 12 \$
Beetroot Gazpacho with Shredded Lobster Meat- 18 \$
Conch tempura with fresh vegetable salad,
fresh mint and lemon juice, hot cocktail sauce – 17 \$
Homemade Smoked red hind, served with Russian pancake “aladia”,
ricotta cream on fresh herbs and fresh pickled cucumber – 18 \$
Stone Crab on French mayonnaise, with fresh vegetable salad, lemon juice,
Olive oil and fresh mint 19 \$
Classic Beef Carpaccio – 16 \$
Mozzarella Tempura on Fresh Tomato Slices-18 \$

Seafood

Daily fresh seafood

- Penne with Shrimp on Lobster Creamy Sauce – 19 \$
Grilled Snapper steak with Parmigiana di melanzane 29 \$
Local fish Couscous 28 \$
Tuna loin with pickled ginger wrapped in Nori with honey
and lemon sauce, basmati 30 \$
Cray fish Portuguese style,
stir fried with garlic, butter, lemon,
flambéed with Pastis -39\$
Cray fish French style, simply steam
and served with homemade French mayonnaise – 39\$

Meat

- Duck breast sweet & sour sauce with honey and ginger,
Mushrooms fresh lasagne – 29 \$
Marrakesh-Style Lamb Shank with Potato Purée – 42 \$

Desserts

- Classic Italian Tiramisú – 9 \$
Cheesecake Cup – 8 \$
Cuban Night Chocolate Biscuit – 12 \$
Apple Fantasia – 9 \$
Service charges: + 15%