

BOLLCINE

M Y K O N O S

PRIVATE DINING

MENU 1

Bread, breadsticks, "taramas", olives

Sea bass crudo

Urchin, olive oil, lemon, lime, ginger

Mesclun salad

Grilled shrimps, fresh mango, avocado, strawberries & xeres vinegar

Squid ink risotto

Sauteed squid, basil, parmesan, lemon cream

Grilled grouper

Aubergine puree, lemon sauce, basil evoo, carrot foam

Lemon sorbet

Fresh mint, berries

180€ Per person

MENU 2

Bread, breadsticks, "taramas", olives

Sauteed scallops

Beurre blanc, truffle, parmesan

Fresh tuna tartar

Red pepper, chives, tomato, green apple, smashed avocado

Shrimps & asparagus risotto

Bisque, basil, parmesan

Poached cod in lemon & champagne sauce

Edamame, green pea puree, basil evoo

Dark Chocolate semifreddo

White chocolate flakes, strawberries

180€ Per person

MENU 3

Bread, bread sticks, "taramas", olives

Shrimps & scallops gyoza

Parmezan, truffle, lemon, ponzu sauce, botargo powder

Crab salad

Kale, lettuce, cucumber, tomato cherries, celery, green apple, pineapple foam,
honey & mustard dressing

Risotto milagnese

Grilled shrimps, asparagus

Grilled red mullet

Fava cream, caper, micro green salad, botargo powder

Crema patisserie "tacos"

Poached strawberries, fresh mint

160€ Per person

MENU 4

Bread, breadsticks, focaccia, olives, red pepper cream

Beef carpaccio

Anchovy aioli, parmesan rocks, grilled mushrooms, rocket, truffle oil

Caprese salad

Tomato cherries, mozzarella burrata, cucumber, olives, caper,
balsamic caviar, basil evoo

Rib eye steak

Potato wasabi puree, sauteed broccolini, micro green salad,
parmesan & balsamic vinegar sauce

Berries & chocolate tiramisu

180€ Per person