



# DRAGONARA

BRASSERIE

A LA CARTE MENU

## STARTERS & SALADS

### Smooth Chicken Liver Patè €10.00

Velvety chicken liver patè, spread on lightly toasted bread, accompanied by seasonal leaves, raspberry jam and fermented spring onions.

### Herb-Infused Marinated Salmon €12.00

A lightly home-smoked salmon marinated with a blend of fresh herbs and brandy, served on a bed of garden vegetable salad, enriched with a tangy yuzu mayonnaise.

### Red Mullet in Batter €12.00

Red Mullet removed from the bones and dipped in saffron batter, pea sprouts, placed on a crunchy salad and drizzled with citrus emulsion.

### Grilled Chicken Caesar Salad €12.00

Grilled chicken breast paired with seasonal leafy greens, cherry tomatoes, crispy bacon, and savoury parmesan. Drizzled with a creamy Caesar dressing, this salad is a true classic.

### Traditional Greek Salad €10.00

Experience the authentic taste of summer with our Greek salad. Featuring juicy tomatoes, Kalamata olives, sliced cucumbers, green peppers, onion, oregano, feta cheese and extra virgin olive oil.

## PASTA

### Estate Spaghetti €10.00

Al dente spaghetti with juicy cherry tomatoes, smoky aubergine, aromatic garlic and a creamy red pepper sauce. Finished with a drizzle of fragrant basil oil & salty ricotta flakes.

### Octopus Tagliatelle €15.00

Fresh tagliatelle served with a rich sauce of tender octopus, zesty capers, sun-ripened tomatoes, and aromatic mint pesto.

### Shellfish Risotto €16.00

Indulge in a creamy Arborio rice dish cooked with a blend of aromatic herbs, loaded with succulent clams, plump mussels and tender scallops.

### Shrimps Linguine €16.00

Treat yourself to fresh Italian pasta tossed with plump, juicy shrimps in a cherry tomato confit, infused with fragrant basil oil.

### Rabbit Belly Spaghetti €14.00

Savoury and lightly spiced fried rabbit belly served with perfectly cooked spaghetti and a generous drizzle of earthy truffle oil.

## MAIN COURSE

All dishes are served with French fries and a mixed salad

### Crusted Red Bream €28.00

Sea Bream fillets coated with an almond crust, served with garlic-infused vegetables and a lemongrass sauce.

### Poached Meagre €29.00

Savour a slice of perfectly poached meagre on a bed of creamy mashed potatoes, served with a delightful stew of seasonal vegetables.

### Beef Brisket €26.00

Tender sous vide beef brisket accompanied by a silky parsnip puree, traditional meat gravy and tangy pickled cabbage.

### Argentinian Ribeye €30.00

Satisfy your cravings with our 300g juicy grilled beef ribeye, cooked to perfection. Complemented by your choice of one sauce and two delectable side dishes.

### Chimichurri Chicken Thighs €18.00

Experience the bold flavours of two succulent chicken thighs, marinated in a delicious chimichurri sauce. Served with your choice of two delectable side dishes.

## BURGERS CORNER

All burgers are served with French fries

### Caesar Chicken €10.00

Breaded chicken breast with a savoury Caesar dressing, crisp lettuce, shaved parmesan and ripe tomato, served on a soft brioche bun.

### Barbecue €14.00

200g juicy Angus beef burger topped with smoked cheese, crisp lettuce, sweet onions and tangy tomato smothered in a classic barbecue sauce, served on a soft brioche bun.

### Chimichurri €14.00

200g Angus beef burger with melted cheese, fresh arugula, roasted red peppers and the bold flavours of Chimichurri sauce, served on a soft brioche bun.

### Crispy Bacon €14.00

200g Angus beef burger with melted cheese, crisp lettuce, ripe tomato, smoky bacon, and a rich Brasserie sauce, served on a soft brioche bun.

### Italian Focaccia €14.00

Experience the ultimate Italian flavours with Parma ham, creamy mozzarella di bufala, fresh arugula, plump tomato and savoury pesto Genovese, served on a soft, fluffy focaccia bread.

## SAUCES

€3.00

### Mushroom & Brandy

### Black Pepper

### Chimichurri

### Lemongrass

## SIDES

€3.00

### French Fries

### Roasted Vegetables

### Boiled Vegetables

### Roasted Potatoes

### Potato Mash

### Mixed Salad

## DESSERT

### Crème Brûlée €5.00

A classic French dessert, made with a rich custard base and a layer of crispy caramel on top.

### Tiramisu €5.00

A heavenly dessert made with creamy mascarpone mousse, layered with coffee-soaked ladyfingers and topped with cocoa powder.

### Hazelnut Semifreddo €5.00

A light and airy Italian dessert made with whipped cream, hazelnut and a hint of vanilla.

### Bavarian Pistacchio €7.00

A decadent Bavarian custard cream with a rich and nutty pistachio flavour, topped with a luscious pistachio glaze.

### Ice Cream Selection €3.00 / scoop

Allergens present in menu

Dairy 

Eggs 

Nuts 

Gluten 

Shellfish 

If you have any food allergies or food intolerances, please notify your host in advance.

All our menu items are subject to availability.