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Stephane

MENU

ALLERGENS INDEX



1. **WHEAT-GLUTEN.** Wheat (such as spelt and Khorasen wheat/Kamut), rye barley and oats is often found in foods containing flour such as some types of baking powder, batter, bread crumbs, bread, cakes, pasta, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.



2. **CRUSTACEANS.** Crab, lobster, prawns, and scampi are crustaceans, shrimp paste, often used in Thai and south-east Asian curries or salads, in an ingredient to look out for.



3. **ECCS.** Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.



4. **FISH.** You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.



5. **PEANUTS.** Peanuts are actually a legume and grow underground, which is why its sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, deserts, sauces 9 such as satay sauce), as well as in groundnut oil and peanut flour.



6. **SOYA.** Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice-cream, meat products, sauces and vegetarian products.



7. **MILK.** Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and powdered soups and sauces. It's often split into casein in curds and BLG in whey.



8. **THREE NUTS.** Not to be mistaken with peanuts 9 which are actually a legume & grow underground), This ingredient refers to nuts which grown on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries). Stir-fried dishes, ice-cream, marzipan (almond paste), nut oils and sauces.



9. **CELERY.** This includes celery stalks, leaves, seeds and room called celeries. You can find celery in celery salt, salads, some meat products, soups and stock cubes.



10. **MUSTARD.** Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressing, sauces and soups.



11. **SESAME.** These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.



12. **SULPHUR DIOXIDE.** This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetable as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.



13. **LUPIN.** Yes, lupin is a flower, but its also found in flour. Lupin flour seeds can be used in some types of bread, pastries and even pasta.



14. **MOLLUSCS.** These include mussels, land snails, squid and whelks, bit can also be commonly found in oyster sauce or as an ingredient in fish stews.

MARBRÉ

FUSION GRILL

Το μενού έχει σχεδιαστεί από τον βραβευμένο με Michelin Star σεφ Αλέξανδρο Τσιοτίνη. Χαρακτηρίζεται από αγάπη για την πρώτη ύλη πάθος για την τελειότητα και ενθουσιασμό με την δημιουργικότητα που μπορεί να εκφράζει η μαγειρική. Ο σεφ Αλέξανδρος Τσιοτίνης έχει εργαστεί σε μερικές από τις πιο διάσημες κουζίνες σε όλο τον κόσμο, φέρνοντας τον πλούτο της γνώσης και της εμπειρίας του στο Marbe, όπου δημιουργεί γαστρονομικά αριστουργήματα που σίγουρα θα σας κόψουν την ανάσα.

The menu has been designed by Michelin Star award-winning chef Alexandros Tsiotini. It is characterized by a love for the ingredients material, a passion for perfection and an enthusiasm for the creativity that cooking can express. Chef Alexandros Tsiotinis has worked in some of the most prestigious kitchens around the world, bringing his wealth of knowledge and experience to Marbe, where he creates culinary masterpieces that are sure to take your breath away.

SOUP / ΣΟΥΠΑ


Soup of the day
Σούπα ημέρας
€7.00

SALADS / ΣΑΛΑΤΕΣ

Grilled Haloumi Cheese with green salad and fig marmalade
Ψητό χαλούμι με πράσινη σαλάτα και μαρμελάδα σύκου
€14.00 *(7,10)

Courgettes salad with arseniko cheese from Naxos, walnuts and fresh mint
Μαρινάτο κολοκύθι με τυρί αρσενικό Νάξου, καρύδια και φρέσκο δυόσμο
€15.00 *(7,8)

Burrata cheese with cherry tomatoes, mountain herbs pesto and prosciutto
Μπουράτα με ντοματίνια, πέστο αρωματικών και prosciutto
€15.00 *(7,8,10)

Green mix salad with Falafel, pistachios and barbeque vinaigrette
Πράσινη σαλάτα με φαλάφελ, φυστίκια Αιγίνης και βινεγκρέτ μπάρμπεκιου
€12.00 *(6,7,8,10,12) 

Grilled Broccoli with roasted nuts virgin olive oil , mountain herbs and Ceasar dressing
Ψητό μπρόκολο με ξηρούς καρπούς, παρθένο ελαιόλαδο, βότανα και Ceasar σως.
€15.00 *(3,4,5,7)



COLD APPETIZERS / ΚΡΥΑ ΟΡΕΚΤΙΚΑ

Beef Carpaccio with lime marmalade, vanilla and fresh herbs
Καρπάτσιο από φιλέτο Μόσχου με μαρμελάδα lime , βανίλια και
φρέσκα βότανα

€19.00 *(6,7)

Mediterranean Tuna Tartar with roasted pumpkin puree and orange
Ταρτάρ φρέσκου Τόνου με πουρέ ψητής κολοκύθας και πορτοκάλι

€17.00 *(4,6,7)

HOT APPETIZERS / ΖΕΣΤΑ ΟΡΕΚΤΙΚΑ

Cheese croquettes with cherry tomato and smoked bacon marmalade
Κροκέτες τυριών με μαρμελάδα από ντοματίνια και καπνιστό μπέικον

€12.00 *(7)

Mediterranean spring rolls with tomato pesto
Ανοιξιότικα ρολά μουσακά με πέστο ντομάτας

€15.00 *(1,3,7)

Tacos with slow cooked pork, grilled tomatoes and yogurt with French fries
Τάκος με σιγομαγειρεμένο χοιρινό λαιμό, ψητή ντομάτα και γιαούρτι με τηγανιτές πατάτες

€18.00 *(7,8,10)

Wild mushrooms arancini with herbs pesto.
Άγρια μανιτάρια arancini με πέστο μυρωδικών

€14.00 *(3,5,7)



SIGNATURE DISHES BY TSIOTINIS / ΜΕ ΥΠΟΓΡΑΦΗ ΤΣΙΟΤΙΝΙΣ

Slow-cooked Beef short ribs with potato gnocchi and aubergine cream

Short Ribs μόσχου με νιόκι πατάτας και κρέμα μελιτζάνας

€29.00 *(1,3,7,11)

Black Angus Beef Burger with goat cheese, kimchi, with truffle mayonnaise, caramelized onions and French fries

Μοσχαρίσιο Black Angus Burger με κατσικίσιο τυρί, Kimchi με μαγιονέζα τρούφας, καραμελωμένα κρεμμύδια και τηγανιτές πατάτες

€27.00 *(7,1,3,10)

Papardelle with ragout of wild mushrooms, foie gras and beef tenderloin

Παπαρδέλες με ραγού άγριωνμανιταριών, φουα γκρα και φιλεττακια μόσχου

€33.00 *(1,7,12,1,3,13)

Barley mushroom risotto, marscapone cream and truffle oil

Κριθαρότο μανιταριών με κρέμα μασκαρπόνε και λάδι τρούφας

€19.00 *(7,12)

Linguine with vegetables “briam” and smoked feta sauce

Λιγκουίνι με μπριάμ λαχανικών και σάλτσα καπνιστής φέτας

€17.00 *(7,10)



PREMIUM CUTS

Selective Meat Board for 4

Chateaubriand, Cowboy steak , Rib eye steak, Strip loin, grilled vegetables and French fries.

€188.00

Beef Tenderloin USA

Grain Fed – Creekstone Farms Golden Awarded USDA

Tender filet of beef 220 gr.

€49.00

Chateaubriand (for two)

Grain Fed- Imperial Valley USDA

A Perfect steak to share 500-600gr.

€76.00

Japananese Wagyu Ribeye

Kagoshima Farn Japan A5 +MBS 12

Premium Quality Ribeye steak 200 gr

€115.00

Beef Rib Eye Steak USA

Grain Fed – Imperial Valley Brand USDA

Succulent marbling steak 330 gr.

€46.00

Cowboy steak USA

Grain Fed – Greater Omaha Brand A

The steak on the bone 400gr

€46.00

Beef Striploin USA

Grain Fed – Greater Omaha Brand USDA

Premium short loin cut 400gr.

€41.00

T Bone Steak USA

Grain Fed Imperial Valley Brand USDA

Well-Marbled Premium cut 450gr

€48.00

Black Angus Picanha USA 650gr

€87.00



PARILLA & PLANCHA

BEEF / ΜΟΣΧΑΡΙ

Black Angus Irish Bon Fillet 220gr

Black Angus φιλέτο Ιρλανδίας

€38.00 *(7)

USA Onglet Charolais 250gr

Onglet Charolais ΗΠΑ 250gr

€36.00 *(7)

Irish Black Angus Rib Eye Steak 300gr

Black Angus Rib Eye Steak Ιρλανδίας 300gr

€37.00 *(7)

Australian rib eye Wagyu steak 260gr

Rib eye Wagyu steak Αυστραλία 260gr

€78.00 *(7)

Irish Black Angus Tomahawk

Tomahawk Black Angus Ιρλανδίας

€92.00 per kilo *(7)

Meat Lovers' Platter for 2

Beef Tenderloin, hunger steak,
striploin

€88.00

LAMB / ΑΡΝΙ

Herbs and buttermilk marinated French cut Lamb chops

Αρνίσια παιδάκια γαλλικής κοπής με μυρωδικά

€46.00 *(7,10,12)

PORK / ΧΟΙΡΙΝΟ

CY Pork Tomahawk steak

Tomahawk από Κυπριακό χοιρινό

€22.00 *(7,10,12)



POULTRY / ΠΟΥΛΕΡΙΚΑ

Duck fillet with citrus sauce
Φιλέτο από στήθος πάπιας και citrus σως
€28.00 *(5,7)

Chicken fillet with vegetables
Φιλέτο από στήθος κοτόπουλου με λαχανικά
€25.00 *(7)

FISH / ΨΑΡΙ


Tuna Steak with green mixed salad and yuzu sauce
Φιλέτο Τόνου με πράσινη σαλάτα και yuzu σως
€28.00 *(4,7,10)

Salmon Fillet with green mixed salad and yuzu sauce
Φιλέτο Σολομού με πράσινη σαλάτα και yuzu σως
€26.00 *(4,7,10)

Seabass with spinach – quinoa and citrus sauce
Λαβράκι με σπανακοκινόα και σάλτσα εσπεριδοειδών
€29.00 *(4,7,10)

SIDE DISHES / ΣΥΝΟΔΕΥΤΙΚΑ

Potatoes Alouettes
€6.00

 Triple cook potatoes with truffle mayonnaise
Τριπλοτηγανισμένες κυπριακές πατάτες με μαγιονέζα από τρούφα
€7.00 *(3,8,10,7)

Homemade Cypriot potato puree
Πουρές κυπριακής πατάτας
€6.00 *(7,12)

Grilled vegetables
Ψητά λαχανικά
€7.00 *(10)

 Green salad
Πράσινη σαλάτα
€5.00 *(10)

 Grilled green asparagus
Ψητά σπαράγγια
€9.00

Sauces: Bearness, Peppercorn, Mushroom,
Chimichurn

DESSERTS / ΓΛΥΚΑ

Milcult dulcey valhrona with yuzu caramel, coffee sauce and variegato ice cream

Υγρό κέικ dulcey με καραμέλα yuzu, sauce καφέ και παγωτό μπαχαρικών

€10.00 * (1,3,7)

Apple pie with Dulcey chocolate parfait, salted caramel and vanilla ice cream

Μηλόπιτα με parfait σοκολάτα Dulcey, αλμυρή καραμέλα και παγωτό βανίλια

€10.00 * (1,3,7,12)

Churros with Dulcey caramel, cinnamon and Tonka

Churros με καραμέλα Dulcey, κανέλα και Τόνκα

€9.50 *(3,7)

Melted Chocolate cake with wild cherry cream and vanilla ice cream

Melted Chocolate Cake με κρέμα άγριου κερασιού και παγωτό βανίλια

€11.00 *(3,7)

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