

**Bread with olive oil, sea salt & olives**

### Spreads 🥑

**Tzatziki Avocado** - dill & red chili \$7

**Hummus** - onion, aubergine, crispy chickpeas, & roasted almonds \$7

**Jalapeno Feta Cream** - crispy pistachio & grapes \$7

### Raw 🐟

**Octopus Carpaccio** - lemon, extra virgin olive oil, chili & purslane \$29

**Seabass Carpaccio** - peach, jalapeno, & red chili \$22

**Tuna Tartare** - grape ponzu, chili & mango \$26

**Wagyu Beef Carpaccio** - parmesan cream, truffle cream & pistachio \$29

**King Crab Salad** - chili, passion mayo & avocado \$45

### Salads 🥗

**Le Pêche Fattouch** - mixed greens, cherry tomatoes, crispy pita & vinaigrette \$12

**Burrata** - grilled peach, basil & balsamic glaze 26\$

**Santorini Salad** - watermelon, cherry tomato, feta cheese & jalapeno \$18

**Baby Gem Salad** - tahini sauce & garlic panko \$18

Add Black Tiger Prawns "4 pcs" +\$9

**Quinoa Salad** - kale, manchego cheese, truffle vinaigrette & dried cranberries \$15

**Potato Niçoise** - tonnato, boiled egg, onions & crispy artichokes \$15

### Sharing 🍷

**Lobster Rolls** - lobster & crayfish \$30

**Tiger Prawns Tempura** - 6pcs black tiger prawns & sriracha mayonnaise \$18

**Deep Fried Calamari** - chimichurri aioli \$16

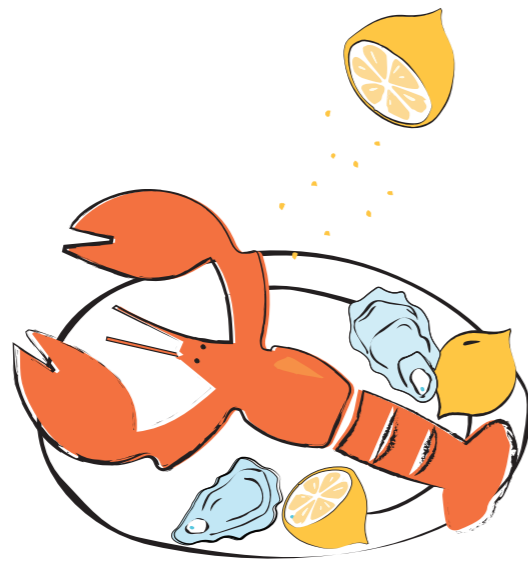
**Scallops Meunière** - lemon pulp, butter & capers \$35

**Black Angus Meatballs** - smoked yogurt, zaatar & burnt tomato \$23

**Black Angus Shawarma Tacos** - garlic labneh & biwaz salad \$21

**Vegetable Spring Roll** - 5pcs, baby gem, mint & basilic Thai sauce \$15

**Truffle Fries** - parmesan & truffle oil \$11



## Traditional

**Bizreh** - *crispy fried sardines, lemon zest & tarator sauce* \$16

**Shrimps Provincial** - \$16

**Calamar Provincial** - \$18

**Octopus Provincial** - \$22

## Pasta & Pizza

**Truffle Pizza** - \$29

**Rigatoni Arrabbiata** - *jalapeno, chili & stracciatella* \$22

**Linguini Lemone** - *butter lemon sauce* \$19

**Cannelloni** - *beef bolognese, bechamel & parmesan* \$22

**Calamarata Lobster Pasta** - *with herbs, tomato & lobster juices* \$130  
for 2 persons

**Paella** - *prawns & mussels* \$50

## Sea

• **Catch of the Day Grilled** /KG •

**The Whole Octopus Experience** \$120

**Lobster Grilled** \$120/KG

**U7 Jumbo Prawns Grilled** \$75/KG

**Fillet of the Day** - *provençal, capers, olives & cherry tomatoes* \$32

**Seabass Tempura Burger** - *sauce tartar, caviar & tajin french fries* \$22

**Salmon Teriyaki** - *wild black rice & teriyaki sauce* \$35

## Land

**Ribeye** - *Black Angus (300gr)* \$45

**Striploin** - *Wagyu MB5 (300gr)* \$68

**Fillet Mignon** - *Wagyu MB5 (300gr)* \$80

**Wagyu Tomahawk** - *MB 8/9* \$240/KG

*All meats served with chimichurri sauce & burnt lemon*

**Veal Milanese** - *arugula, parmesan, cherry tomatoes & tartare sauce* \$26

**Chicken Souvlaki** - *yogurt, lemon herbs, mixed greens* \$20

**Burnt Cauliflower** - *with tahini yogurt & chimichurri sauce* \$16

## Sides

**French Fries** - \$4 | **Grilled Broccoli** - \$8 | **Burnt Corn** - \$7

*Desserts* 

**Fresh Fruits \$12**

**Le Pêché Tiramisu \$12**

**Iconic Coconut** - *mango & coconut ice cream* \$12

**Bougatsa** - *vanilla cream & cinnamon ice cream* \$12

**Half Baked Cookie** - *vanilla ice cream* \$12

**Chocolate Fondant** - *freshly baked & vanilla ice cream* \$12

**Pistachio Basket Ice Cream "choice of 5" - \$15**

*fraise sorbet, mango sorbet, lemon sorbet, pistachio, bounty, lotus & vanilla*

*Feast with no limits*