

# ÓRIS

## RAW & VEGETABLES

<b>OYSTERS</b>	spicy verde and lime sauce, condiments <sup>2, 4, 12</sup>	14
<b>TUNA CARPACCIO</b>	caviar, wagyu beef fat, EVOO <sup>4, 7</sup>	25
<b>HAMACHI CRUDO</b>	lime, baby gem, truffle-ponzu, cilantro <sup>1, 4, 6, 12</sup>	23
<b>SMOKED BEEF TARTARE</b>	piquillo's - chipotle sauce, capers, cornichon, egg yolk, grilled bread <sup>1, 3, 7, 10, 12</sup>	24
<b>AGED SEA BASS SASHIMI</b>	aji amarillo pepper & corn sauce, red onion, cilantro, lime <sup>4, 12</sup>	22
<b>BEEF CARPACCIO</b>	truffle mayo, aged graviera, portulaca, truffle croutons <sup>1, 3, 7, 10, 12</sup>	25
<b>BURRATA</b> <sup>v</sup>	honey & truffle sauce, white balsamic vinegar, grilled sourdough bread, roasted pine nuts <sup>1, 7, 8, 12</sup>	21
<b>CUCUMBER SALAD</b> <sup>vg</sup>	raw and grilled peach, basil, lime-bergamot vinaigrette <sup>10</sup>	18
<b>RED TOMATO</b>	parsley, red onion, vinegar, chorizo & smoked paprika bolognese <sup>10, 12</sup>	19
<b>GREEN LEAVES</b> <sup>vg</sup>	honey & white balsamic vinegar dressing, capers, cucumbers, herbs <sup>10, 12</sup>	18
<b>AVOCADO CARPACCIO</b> <sup>vg</sup>	lime zest, EVOO, maldon salt, chili flakes	16
<b>QUINOA &amp; KALE</b> <sup>v</sup>	parmesan, vinaigrette, crispy buckwheat, truffle oil <sup>7, 10, 12</sup>	20

A mountain-dwelling hunter, ORIS is the son of fire. Kindled by mythical origins and fired by primal instincts, he embodies the elemental forces that awaken hunger and desire. Carrying the untamed spirit of the mountains to the glittering shores of Limassol, ORIS strikes a balance between opposing elements – earth and brine, smoke and zest, rough yet refined.

## FROM THE FIRE

<b>MUSHROOMS SKEWER</b> <sup>VG</sup> saba vinegar glaze, toasted coriander seeds, rosemary verde sauce <sup>10, 12</sup>	15
<b>GRILLED SHRIMPS</b> ginger, garlic, chili, burnt butter and lemon sauce <sup>2, 4</sup>	32
<b>IBERICO PORK CHOP</b> honey BBQ glaze, spice rub, grilled pepper, smoked salt <sup>1, 6, 7, 12</sup>	34
<b>STRIP LOIN TAGLIATA</b> portulaca, red wine juice, pickled fresh black pepper <sup>7, 9, 12</sup>	42
<b>HALF CHICKEN</b> miso-lemon, zhug, smoked salt <sup>6, 7, 10, 12</sup>	26
<b>DOVER SOLE</b> caper leaves, brown butter & lemon sauce, parsley <sup>4, 7</sup>	58
<b>FISH OF THE DAY</b> lemon & herbs sauce, grilled lemon, maldon salt <sup>4, 10</sup>	per kg

## TO SHARE

<b>SEAFOOD CALAMARATA</b> clam sauce, squid, shrimps, dry bottarga, garlic, lemon zest <sup>1, 2, 3, 4, 7, 10, 12, 14</sup>	30
<b>VEAL CHEEK PASTITSIO</b> strozzapreti, Cretan graviera, red wine & truffle sauce <sup>1, 3, 6, 7, 9, 12</sup>	32
<b>GRILLED LAMB SHOULDER</b> 1.2kg, local dry oregano, lemon sauce, lamb sauce, smoked salt <sup>7, 9, 10, 12</sup>	80
<b>BONE IN WAGYU RIBEYE</b> 1.1kg, garlic butter, confit garlic cloves, smoked salt, dry rosemary <sup>7, 9, 10, 12</sup>	240
<b>LOBSTER PAELLA</b> black risotto, chili, bisque sauce, garlic butter, parmesan, herbal sauce <sup>1, 2, 4, 7, 9, 10</sup>	140

## TO SERVE WITH

<b>GRILLED BROCCOLINI</b> <sup>VG</sup> fresh tomato, champagne vinegar, herbs, dry local oregano <sup>12</sup>	12
<b>PADRON PEPPER</b> <sup>VG</sup> smoked salt, aged sherry vinegar <sup>12</sup>	10
<b>BABY POTATOES “ANTINAHTES”</b> <sup>V</sup> coriander, white wine, lemon oil <sup>7, 10, 12</sup>	9
<b>CAULIFLOWER</b> <sup>V</sup> cheese sauce, parsley, crispy bread crumbs <sup>1, 3, 7, 10</sup>	10

## DESSERTS

<b>ALMOND CAKE</b> amaretto sponge, almond cream, roasted almond flakes, salted caramel sauce <sup>1, 3, 7, 8</sup>	14
<b>TRILOGY PAVLOVA</b> dark chocolate, passion crème, Swiss meringue <sup>3, 7</sup>	14
<b>TRIPLE CHOCO SOFT CAKE</b> vanilla ice cream, hazelnut crumble <sup>1, 3, 7, 8</sup>	15
<b>SEASONAL FRUIT PLATE</b>	22
<b>ICE CREAM &amp; SORBETS</b> <sup>7</sup>	4

### Allergens

1. Gluten, 2. Shellfish (shrimp, crabs, lobster, squid, oyster, scallops, snails), 3. Egg, 4. Fish, 5. Peanuts, 6. Soya, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphite (sulphur dioxide, sodium or potassium metabisulphite), 13. Lupine, 14. Molluscs (clams, oyster, snails, scallops, squid, octopus)