



Brunch / **Lunch**

Brunch

EGGS

Herbed Omelette

With fresh herbs, served with green salad, basil oil
9.50

Scrambled Eggs

Avocado mousse, angel hair potatoes,
caramelised bacon, semi-dried cherry tomatoes,
chives, toasted sourdough bread
9

Eggs Benedict

Prosciutto, asparagus, avocado mousse,
semi-dried cherry tomatoes, hollandaise sauce,
green salad
11

Eggs Florentine

Salmon, sautéed spinach, avocado mousse,
capers, Béarnaise sauce, green salad
12

Kayianas (Strapatsada)

Tomatoes, Florina peppers, fresh herbs,
feta, oregano, toasted sourdough bread
9

Shakshuka

Tomato sauce, fresh herbs, boukovo, za'atar spice,
cilantro cress oil, toasted rye bread
9.50

Avocado on Toast

Avocado, fresh herbs, semi-dried cherry tomatoes,
extra virgin olive oil, green salad,
toasted multigrain bread
8

ADD Burrata

13

English Breakfast

Fried eggs, crispy bacon, sausage,
mushrooms, tomato
12

PANCAKES

Cacao Pancakes

With chocolate sauce and a
chocolate crumble, classic crème pâtissière
9.50

Vanilla Pancakes

With maple syrup, pecans, mixed seeds,
vanilla cream
9.50

Red Velvet Pancakes

With mascarpone cream, mixed berries,
raspberry sauce
9.50

The Breakfast Tower

For 2 persons

2 butter croissants

2 donuts

Home-made marmalade

Chocolate mousse

Selection of mini sweet and
savoury pastries

19

Available from 11.00am - 13.00pm

BOWLS

Carrot Cake Bowl

With carrot cake and vanilla cream

8

Overnight Oats

With almond milk, maple syrup, mixed seeds with chia, pecans and almond flakes

7

Porridge

With almond milk, chia seeds, peanut butter, espresso maple syrup, coconut, dark chocolate

7

Apple Cinnamon Yoghurt Bowl

With Greek yoghurt, glazed cinnamon apples, pecans, biscuit cream

6.50

Açaí Bowl

With granola, almond butter, banana, berries

9

Anarokrema

With fresh anari, rose water, cinnamon, phyllo pastry, walnut syrup

6.50

Banana Bread

Caramelised banana, salted caramel sauce, pecans

9

Brunch Cocktails

Bellini

Peach liqueur, with peach purée & lemon juice, topped up with prosecco

10

Mimosa

Orange juice topped up with prosecco

9

Mexican Espresso Martini

Cazcabel Blanco Tequila with Cazcabel coffee liqueur and a shot of espresso

12

Bloody Mary

Kettle One Vodka with tomato juice, Worcestershire sauce, hot chilli sauce, tabasco, salt & pepper

11

Aperol Spritz

Aperol with prosecco

10



Lunch

SALADS & STARTERS

Henry's Caesar Salad

Lettuce, grilled baby gem lettuce with
Café de Paris butter, cherry tomatoes,
brandy-caramelised bacon, parmesan flakes,
croutons, home-made dressing

Plain 12

With Chicken 14

With Prawns 16

Burrata Salad

Burrata, marinated cherry tomatoes,
tomato gazpacho, avocado purée, pesto

15

Mango Duck Salad

With red onion, avocado, cherry tomatoes,
radish, cucumber, mixed leaf salad,
sweet soy dressing

15

Smoked Salmon Salad

With red onion, avocado, pickled quail eggs,
cherry tomatoes, smoked salmon,
salmon caviar, mixed leaf salad, basil dressing

14

Greek Salad

Cherry tomatoes, cucumber, red bell pepper,
Kalamata olives, Ipiros feta, red pepper purée,
tomato dressing, pickled samphire

13

Chicken Salad

With blue cheese, avocado, croutons, lettuce,
balsamic dressing

14

Moroccan Lentil Salad

With dried apricots, red onion, celery,
maple carrots with sesame seeds,
pomegranate-tahini dressing,
almond flakes

13

Crispy Calamari

Served with chorizo and squid ink couscous
with mint, fava beans, capers, rucola, cherry
tomatoes, red onion and chorizo oil

16

Garlic Prawns

Prawns sautéed in garlic, chilli, thyme
and olive oil

22

PLATTERS

For 2 persons

Selection of cheeses **16**

Selection of cured meats **16**

Selection of cheeses and cured meats **16**

Fruit Platter **18**

All prices are in euro and include all legal charges.

HOME-MADE BURGERS

Columbia Burger

House-made beef patty (250g), tomato, caramelised onions, lettuce, truffle mayonnaise, mature cheddar and brandy-caramelised bacon, in a brioche bun

19

Vegan Quinoa Burger

With avocado purée, coriander, lettuce and caramelised red onion, in a beetroot bun

19

Prawn Burger

With red cabbage slaw, tomato-pepper chutney, lettuce and caramelised onion, in a charcoal bun

19

*All burgers are served with hand-cut potato chips

PASTA & RISOTTO

Mushroom Risotto

With portobello, oyster, button, porcini and grilled king oyster mushrooms, truffle paste, Parmigiano Reggiano

19

Classic Carbonara

With home-made spaghetti, guanciale, egg, freshly grated Pecorino Romano and Parmigiano Reggiano

16

Pulled lamb with Cretan Pasta

With skioufichta pasta, goat's cream cheese and yellow pepper emulsion

17

Prawn Orzo

With lime, basil, semi-dried cherry tomatoes, spring onion, herb crust, bottarga

30

 Vegan

MAINS

Corn-fed Chicken

With herbed barley, torched corn, baby carrots and peanut butter sauce

24

Wiener Schnitzel

Veal schnitzel with aromatic potatoes sautéed with bacon and onion, cucumber and red onion salad

24

Sea Bass Fillet

With spinach risotto, goat's cheese, dill, spring onion and romesco sauce

24

Salmon Fillet

With celeriac and black celeriac purée, beetroot caviar sauce, grilled spring onion, pickled mustard seeds

25

Tuna Steak

Served with citrus sauce, pak choi, sesame, carrot ginger purée, spicy harissa and marinated edamame

28



Grilled to Order

MEAT

Beef Fillet 250g

44

Rib-Eye 300g

42

Strip Loin 250g

32

Iberico Pork Chops 380g

28

Tomahawk

12 per 100g

(upon availability)

All grilled meat dishes are served with a sauce and a side dish of your choice.

WHOLE FISH

Grilled

Sea Bass

6 per 100g

Grouper

7 per 100g

All whole fish dishes are served with lemon sauce and steamed vegetables.

SIDE DISHES

Crispy Onion Rings 4

Potato Purée 4

Potato and Truffle Purée 4.50

Freshly-cut Fried Potatoes 4

Fried Sweet Potatoes
with Pecorino and Truffle 4.50

Sweet Potato Purée 4

Grilled Asparagus 4.50

Grilled Broccoli 4.50

SAUCES

Hollandaise 4

Creamy Mushroom 4

Pepper Sauce 4

BBQ 4

Café De Paris Butter 3

Béarnaise Sauce 4



HENRY'S

Member of
COLUMBIA RESTAURANTS

For allergens please scan
or ask your waiter

