



buddha-bar beach
SANTA MARINA - MYKONOS
Restaurant • Bar • Beach Club

Dinner "Family Style" Option No 1

MINIMUM OF 4 PERSONS

per person 120

APPETIZERS

STEAMED EDAMAME WITH SEA SALT (V)

BUDDHA-BAR BEACH CHICKEN SALAD

SPRING ROLLS WITH SWEET & SOUR
PASSION FRUIT SAUCE (V)

CHICKEN GYOZA DUMPLINGS
WITH YUZU PONZU AND TRUFFLE SAUCE

SPICY SALMON AND TUNA ROLL (S)

MAIN DISHES

HOMEMADE GREEN CHICKEN CURRY WITH JASMINE RICE (S)

ROAST RACK OF LAMB WITH MASAMAN SAUCE
AND MANGO CHUTNEY

PAN-FRIED SALMON WITH TERIYAKI SAUCE
AND PICKLED CUCUMBER

BLACK PEPPER WOK-FRIED BEEF

VEGETABLE NOODLES (V)

DESSERTS

CHEESECAKE WITH SEASONAL RED FRUITS

THE CHOCOLATE BUDDHA-BAR DESSERT - DIFFERENT TEXTURES OF VALRHONA CHOCOLATE

Dinner "Family Style" Option No 2

MINIMUM OF 4 PERSONS

per person 170

APPETIZERS

OYSTERS WITH PONZU SAUCE

SHRIMP TEMPURA WITH SPICY MAYONNAISE

CHICKEN GYOZA DUMPLINGS WITH TRUFFLE -
YUZU - PONZU

BEEF SKEWERS WITH MANGO AND TAMARIND
DIPPING SAUCE

LOBSTER AND SHRIMP SALAD WITH YUZU AND SOYA DRESSING

DELUXE COMBO (28 PIECES)

MAIN DISHES

ROASTED BLACK COD WITH MISO TRUFFLE SAUCE

CRISPY LACQUERED PEKING STYLE DUCK

GRILLED RIB-EYE BLACK ANGUS WITH ANTICUCHO SAUCE

VEGETARIAN NOODLES

DESSERTS

CHEESECAKE WITH SEASONAL RED FRUITS

THE CHOCOLATE BUDDHA-BAR DESSERT - DIFFERENT TEXTURES OF VALRHONA CHOCOLATE

OYSTERS & CAVIAR

BELUGA CAVIAR WITH WHOLEMEAL BLINIS AND GARNISHES 30G / 50G	360 / 610
OSSETRA CAVIAR WITH WHOLEMEAL BLINIS AND GARNISHES 30G / 50G	240 / 380
GREEK BOTTARGA	40
SEA URCHIN SALAD	62
OYSTERS GILLARDEAU No2 / No3 (PER PIECE)	17 / 15
OYSTERS FIN DE CLAIRE No1 / No2 (PER PIECE)	12 / 10
OYSTER FEAST	
6 GILLARDEAU, 6 FIN DE CLAIRE, SEA URCHIN SALAD AND SALMON TARTARE	195

NIGIRI SUSHI (PER PIECE) *

OSSETRA CAVIAR	38
UNI / SEA URCHIN	20
IKURA / SALMON ROE	17
OTORO*	19
CHUTORO*	19
UNAGI / EEL	14
EBI SHRIMP	14
HAMACHI / YELLOWTAIL	15
SAKE / SALMON	12
SUZUKI / SEA BASS	12
MAGURO / TUNA	13

* UPON AVAILABILITY

SIGNATURE BBB ROLL

BUDDHA-BAR BEACH ROLL / SALMON, TUNA, CRAB, SHRIMP ROLLED WITH CUCUMBER (6 PIECES)	42
STRAWBERRY / STRAWBERRY, SALMON, SHRIMP TEMPURA AND AVOCADO ROLL (8 PIECES)	38
LOBSTER ROLL / LOBSTER, MIXED VEGETABLES, AVOCADO ON TOP AND SANTA MARINA SAUCE (6 PIECES)	48
LANGOUSTINE / LANGOUSTINE AND SEARED SALMON ROLL, AVOCADO, SPRING ONION AND TRUFFLE OIL (8 PIECES)	48
SURF AND TURF / PRAWN TEMPURA, WAGYU BEEF TATAKI AND FRESH TRUFFLE (8 PIECES)	58

CRISPY RICE NIGIRI CREATIONS (PER PIECE)

TUNA WITH AJI AMARILLO MAYONNAISE	22
SALMON SASHIMI WITH SPICY MAYO	20

MAKI ROLLS (8 PIECES)

SALMON AVOCADO	23
SPICY TUNA	24
SEA BASS	23
YELLOWTAIL	25

INSIDE OUT ROLLS (8 PIECES)

RAINBOW / KING CRAB, SALMON, TUNA AND AVOCADO	40
CALIFORNIA / AVOCADO AND KING CRAB	36
DRAGON ROLL / SHRIMP TEMPURA AND AVOCADO	32
SALMON PHILADELPHIA / SALMON WITH PHILADELPHIA CREAM CHEESE	26
OMG / SHRIMP TEMPURA, SALMON TATAKI ON TOP AND TRUFFLE DRESSING	38
SPICY THAI CHILI TUNA / TUNA, SPICY SAUCE	25
SPICY SALMON ROLL / CHOPPED SALMON MARINATED, SPICY SAUCE	24
YELLOWTAIL ROLL / YELLOWTAIL AND OSSETRA CAVIAR	38
DOUBLE TUNA / TUNA, SASHIMI, CORIANDER AND NASHI PEAR	36
RED FIRE DRAGON ROLL / SHRIMP, SPICY TUNA MIX, AVOCADO, CUCUMBER AND EEL SAUCE	33
SANTA MARINA SPICY SALMON WITH SASHIMI SALMON ON TOP (S)	36

SASHIMI (4 PIECES)

MAGURO / TUNA	42
OTORO* / TUNA	58
CHUTORO* / TUNA	58
SAKE / SALMON	38
SUZUKI / SEA BASS	38
AMBERJACK / YELLOWTAIL	46
SASHIMI MIX (8 PIECES)	74

* UPON AVAILABILITY

REGULAR COMBO (20 PIECES) 107

- 2 PIECES NIGIRI TUNA
- 2 PIECES NIGIRI SALMON
- 4 PIECES SPICY TUNA ROLL
- 4 PIECES SPICY SHRIMP TEMPURA AND AVOCADO
- 4 PIECES SASHIMI, SALMON AND TUNA
- 4 PIECES SPICY SALMON ROLL (S)

DELUXE COMBO (28 PIECES) 162

- 6 PIECES NIGIRI SALMON AND TUNA
- 6 PIECES SASHIMI SALMON AND TUNA
- 4 PIECES CALIFORNIA ROLL
- 4 PIECES SPICY SHRIMP TEMPURA AND AVOCADO
- 4 PIECES SPICY THAI CHILI TUNA
- 4 PIECES SANTA MARINA SPICY SALMON (S)

* AVAILABLE SOY PAPER ROLLS FOR SUSHI

* SOY SAUCE WITH LESS SALT

COLD APPETIZERS

YELLOWTAIL SASHIMI WITH JALAPEÑO DRESSING	37
BUDDHA-BAR TACOS WITH SALMON AND AVOCADO	30
SALMON TARTARE AND GUACAMOLE	36
BEEF FILLET TATAKI WITH PONZU SAUCE	55
SEA BREAM TARTARE WITH CITRUS FRUIT AND LIME ZEST	40
SEA BASS CEVICHE WITH AJI AMARILLO, TIGER MILK AND CHOCLO CORN	36

SOUPS

PHO BO VIETNAMESE WAGYU BEEF AND NOODLE SOUP	38
TOM YUM SOUP WITH SEAFOOD	32

DUMPLINGS

CHICKEN GYOZA DUMPLINGS WITH TRUFFLE AND PONZU SAUCE	30
PRAWN DUMPLINGS WITH GINGER AND LEMONGRASS	34
LOBSTER SIU MAI	40

SALADS

BUDDHA-BAR CHICKEN SALAD	29
LOBSTER SALAD WITH LIME AND SOY DRESSING	58
GRAPEFRUIT AND SPICY CRAB SALAD WITH AVOCADO (S)	64
SPICY GREEN PAPAYA AND MANGO SALAD (V) (S)	28
WAKAME CUCUMBER SALAD WITH SESAME DRESSING (V)	26

HOT STARTERS

CHILI GARLIC EDAMAME (V) (S)	12
STEAMED EDAMAME WITH SEA SALT (V)	10
PAN-FRIED SCALLOPS WITH AJI AMARILLO PURÉE	38
SPRING ROLLS WITH DUCK, GINGER AND HOISIN SAUCE	32
DEEP-FRIED CALAMARI WITH SWEET & SOUR SAMBAL SAUCE	32
TEMPURA PRAWNS WITH SPICY MAYO (S)	36
CHICKEN SATAY WITH PEANUT SAUCE AND PICKLED CUCUMBER	26
BEEF SKEWERS WITH MANGO AND TAMARIND DIPPING SAUCE	36

FISH AND SEAFOOD

ROASTED BLACK COD WITH MISO-TRUFFLE SAUCE	56
RED THAI COCONUT CURRY WITH SEAFOOD AND JASMINE RICE	42
PAN-FRIED SALMON WITH TERIYAKI SAUCE AND PICKLED CUCUMBER	38
GRILLED KING PRAWNS WITH THAI CHILI DIPPING SAUCE	48
LOBSTER WITH YELLOW CURRY SAUCE AND VEGETABLES (PER KILO)	220
FRESH FISH OF THE DAY GRILLED - IN A SALT CRUST (PER KILO)	150

MEAT & POULTRY

CRISPY LACQUERED PEKING STYLE DUCK (FOR 2 PEOPLE)	90
ROAST RACK OF LAMB WITH MASAMAN SAUCE AND MANGO CHUTNEY (FOR 2 PEOPLE)	82
CHICKEN IN GREEN CURRY SAUCE WITH VEGETABLES (S)	30

SPECIAL CUTS OF MEAT *

SLICED BLACK ANGUS BEEF TENDERLOIN AND SHIMEJI MUSHROOMS WITH BBQ SAUCE	68
BLACK ANGUS RIB EYE WITH SEASONAL VEGETABLES	68
KAGOSHIMA A5 WAGYU BEEF FILLET FROM JAPAN (100G)	110

* UPON AVAILABILITY

FROM THE WOK

BLACK PEPPER WOK-FRIED BEEF WITH STEAMED RICE	44
THAI FRIED RICE WITH PRAWNS	26
PRAWN PAD THAI	36

SIDE DISHES

STEAMED RICE (V)	12
FRIED RICE (V)	14
STEAMED MIXED VEGETABLES (V)	18
SAUTÉED POTATOES	16
SAUTÉED MUSHROOMS	18
MASHED POTATO WITH TRUFFLE OIL	19

VEGETARIAN OPTIONS

SUSHI

AVOCADO ROLL WITH STRAWBERRY SAUCE	26
VEGETABLE TEMPURA, AVOCADO ON TOP AND MANGO SAUCE	28
PHYTO MAKI / ASPARAGUS, MANGO, CUCUMBER, AVOCADO AND CRISPY ONION (6 PIECES)	26
KAPPA MAKI AVOCADO OR CUCUMBER	20

STARTERS

STEAMED EDAMAME	12
TOM YUM SOUP (S)	24
TACOS WITH AVOCADO, TOMATO AND ONION	26
SPRING ROLLS WITH SWEET & SOUR PASSION FRUIT SAUCE	26
GRILLED ASPARAGUS WITH SHISO SAUCE	30
MISO GLAZED AUBERGINE	26
VEGETABLE TEMPURA WITH SPICY MAYO, TEMPURA SAUCE (S)	28
SHIITAKE MUSHROOM GYOZA	26

SALADS

SPICY GREEN PAPAYA AND MANGO SALAD (S)	28
QUINOA SALAD WITH MASH, CRANBERRIES, AVOCADO AND LIME DRESSING (V)	29
WAKAME CUCUMBER SALAD WITH SESAME DRESSING	26

MAIN

GREEN VEGETABLES CURRY (S)	28
MASSAMAN ROOT VEGETABLE AND TOFU CURRY (S)	24
VEGETABLE PAD THAI (S)	24
STIR-FRIED PAK CHOI, SHIITAKE MUSHROOMS AND ASPARAGUS IN OYSTER SAUCE	26
EGG-FRIED RICE	14
VEGETABLE NOODLES	22

DESSERTS

CHEESECAKE WITH SEASONAL RED FRUITS	24
THE CHOCOLATE BUDDHA-BAR DESSERT – DIFFERENT TEXTURES OF VALRHONA CHOCOLATE	25
EXOTIC YUZU MOUSSE WITH MANGO, COCONUT AND LIME SORBET	23
LIME TART MATCHA, MERINGUE AND MANGO SORBET	22
BLACK SESAME CHOCOLATE WITH RASPBERRY ICE CREAM	24
MOCHI ICE CREAM (PER PIECE) VANILLA, COCONUT, STRAWBERRY, CHEESECAKE, GREEN TEA	8
ICE CREAMS (PER SCOOP) PISTACHIO, VANILLA MADAGASCAR, KAIMAKI, VEGAN CHOCOLATE	10
SORBET (PER SCOOP) CHOCOLATE, MANGO, LIME, GREEN APPLE WITH BASIL	10
FRESH FRUIT PLATTER (V)	25

EXECUTIVE CHEF: STATHIS THERMOS

Please inform our service staff of any food allergies.
The dishes signalled in (V) are proposed as vegetarian choices.
The dishes signalled in (S) are spicy.
Taxes are included. All prices are in Euro.