



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

Signature Family Style

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)

ROASTED RACK OF LAMB WITH MASSAMAN SAUCE
AND MANGO CHUTNEY

PAN-FRIED SALMON WITH TERIYAKI SAUCE
AND PICKLED CUCUMBER

BLACK PEPPER WOK-FRIED BEEF

VEGETABLE NOODLES (V)

DESSERTS

CHERRY & PISTACHIO

BUDDHA-BAR CHEESECAKE

ICE CREAM VARIETY

Grand Family Style

MINIMUM OF 4 PERSONS

per person 180

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

GRAPEFRUIT AND SPICY CRAB SALAD WITH AVOCADO

DELUXE COMBO (28 PIECES)

MAIN DISHES

ROASTED BLACK COD WITH MISO-TRUFFLE SAUCE

CRISPY LACQUERED PEKING STYLE DUCK

GRILLED BLACK ANGUS RIB-EYE WITH ANTICUCHO SAUCE

VEGETARIAN NOODLES

DESSERTS

CHERRY & PISTACHIO

BUDDHA-BAR CHEESECAKE

ICE CREAM VARIETY

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 No2 (PER PIECE)	12
OYSTER FEAST	
6 GILLARDEAU, 6 FIN DE CLAIRE, SEA URCHIN SALAD AND TUNA TARTARE	205

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 OBSESSION / LANGOUSTINE TEMPURA WITH MANGO AND CHOPPED SALMON (8 PIECES)	40
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
KAPPA MAKI AVOCADO OR CUCUMBER	20

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
SALMON TERIYAKI / COOKED SALMON WITH TERIYAKI SAUCE	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 EXPERIENCE (12 PIECES)	120

* UPON AVAILABILITY

REGULAR COMBO (20 PIECES)

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)	
	107

DELUXE COMBO (28 PIECES)

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)	
	162

* AVAILABLE SOY PAPER ROLLS FOR SUSHI

* SOY SAUCE WITH LESS SALT

* AVAILABLE FRESH WASABI / 8 EUROS

COLD APPETIZERS

YELLOWTAIL SASHIMI WITH JALAPEÑO DRESSING	37
BUDDHA-BAR TACOS WITH SALMON AND AVOCADO	30
MEXICAN PRAWN COCKTAIL WITH PICO DE GALLO AND AVOCADO	36
BEEF FILLET TATAKI WITH PONZU SAUCE	55
SPICY TUNA TARTARE WITH WONTON CRISPS	40
SEA BREAM TARTARE WITH CITRUS FRUIT AND LIME ZEST	40
SEA BASS CEVICHE WITH AJI AMARILLO, TIGER MILK AND CHOCLO CORN	36
VEGETARIAN TACOS WITH AVOCADO, TOMATO AND ONION (V)	26

SOUPS

PHO BO VIETNAMESE WAGYU BEEF AND NOODLE SOUP	38
TOM YUM SOUP WITH SEAFOOD	32
VEGETARIAN TOM YUM SOUP (V)	24

DUMPLINGS

CHICKEN GYOZA DUMPLINGS WITH TRUFFLE AND PONZU SAUCE	30
PRAWN DUMPLINGS WITH GINGER AND LEMONGRASS	34
LOBSTER SIU MAI WITH GINGER SOY SAUCE	40
SHIITAKE MUSHROOM GYOZA	26

SALADS

BUDDHA-BAR CHICKEN SALAD	29
THAI BEEF SALAD (S)	44
GRAPEFRUIT AND SPICY CRAB SALAD WITH AVOCADO (S)	64
GREEN PAPAYA AND MANGO SALAD (V) (S)	28
WAKAME CUCUMBER SALAD WITH SESAME DRESSING (V)	26
QUINOA SALAD WITH MASH, CRANBERRIES, AVOCADO AND LIME DRESSING (V)	29

HOT STARTERS

CHILI GARLIC EDAMAME (V) (S)	12
STEAMED EDAMAME WITH SEA SALT (V)	10
SPRING ROLLS WITH SWEET AND SOUR PASSION FRUIT SAUCE (V)	26
GRILLED ASPARAGUS WITH SHISO SAUCE (V)	30
ASPARAGUS TEMPURA KAKI NO TANE	28
PAN-FRIED SCALLOPS WITH AJI AMARILLO PURÉE	32
DUCK BAO BUNS WITH 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
GRILLED CALAMARI WITH INDONESIAN SAMBAL SAUCE	48
LOBSTER WITH YELLOW CURRY SAUCE AND VEGETABLES (PER KILO)	240
FRESH FISH OF THE DAY GRILLED - IN A SALT CRUST (PER KILO)	160

MEAT & POULTRY

CRISPY LACQUERED PEKING STYLE DUCK (FOR 2 PEOPLE)	90
ROASTED RACK OF LAMB WITH MASSAMAN SAUCE AND MANGO CHUTNEY (FOR 2 PEOPLE)	82
CHICKEN IN GREEN CURRY SAUCE WITH VEGETABLES (S)	30
BLACK PEPPER WOK-FRIED BEEF WITH STEAMED RICE	48

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


THAI FRIED RICE WITH PRAWNS	26
PRAWN PAD THAI	36
GREEN VEGETABLE CURRY (V)	28
VEGETABLE NOODLES (V)	22
EGG-FRIED RICE (V)	14

SIDE DISHES

STEAMED RICE (V)	12
STEAMED MIXED VEGETABLES (V)	18
SAUTÉED POTATOES (V)	16

DESSERTS

SWEET BUDDHA / CHOCOLATE CREME, MANGO-PASSION-PINEAPPLE COMPOTE & PASSIONATO SORBET	34
ALMOND STRAWBERRY / ALMOND MOUSSELINE, CRISPY ALMOND, FERMENTED STRAWBERRY, JASMINE ICE CREAM	22
CHERRY & PISTACHIO / VANILLA CHANTILLY, CHERRY AND PRALINE PISTACHIO	24
BUDDHA-BAR CHEESECAKE / MIXED BERRIES & BERRY COULIS	22
MOCHI ICE CREAM (PER PIECE) VANILLA, COCONUT, STRAWBERRY, CHEESECAKE, GREEN TEA	8
ICE CREAMS (PER SCOOP) PISTACHIO, MADAGASCAR VANILLA, KAIMAKI, VEGAN CHOCOLATE	10
SORBET (PER SCOOP) CHOCOLATE, MANGO, LIME, GREEN APPLE WITH BASIL	10
FRESH FRUIT PLATTER (V)	25



For special occasions
or celebrations,
our team would be delighted
to assist in enhancing your
experience.

Please ask
a member of our team
for more details.

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.