



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

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 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 ROLL SALMON, TUNA, CRAB, SHRIMP ROLLED WITH CUCUMBER (6 PIECES)	42
LOBSTER ROLL, MIXED VEGETABLES, AVOCADO ON TOP AND SANTA MARINA SAUCE (6 PIECES)	48
SURF AND TURF / PRAWN TEMPURA, WAGYU BEEF TATAKI AND FRESH TRUFFLE (8 PIECES)	58
LANGOUSTINE OBSESSION / LANGOUSTINE TEMPURA WITH MANGO AND CHOPPED SALMON ON TOP (8 PIECES)	40

MAKI ROLLS (8 PIECES)

SALMON AVOCADO	23
SPICY TUNA	24
SEA BASS	23
KAPPA MAKI AVOCADO OR CUCUMBER (V)	20
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
SALMON TERIYAKI / COOKED SALMON WITH TERIYAKI SAUCE	36
SPICY THAI CHILI TUNA / TUNA, SPICY SAUCE	25
SPICY SALMON ROLL / CHOPPED SALMON MARINATED, SPICY SAUCE	24
YELLOWTAIL ROLL / YELLOWTAIL AND OSSETRA CAVIAR	38
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
VEGETARIAN TEMPURA, AVOCADO ON TOP AND MANGO SAUCE (V)	28

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)

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

* 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

SPICY TUNA TARTARE 40

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

VEGETARIAN TACOS WITH AVOCADO, TOMATO AND ONION 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	40
SHIITAKE MUSHROOM GYOZA (V)	26

SALADS

BUDDHA-BAR CHICKEN SALAD	29
THAI BEEF SALAD (S)	44
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
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
PAN-FRIED SCALLOPS WITH AJI AMARILLO PURÉE	38
SPRING ROLLS WITH SWEET & SOUR PASSION FRUIT SAUCE (V)	26
GRILLED ASPARAGUS WITH SHISO SAUCE (S) (V)	30
DEEP-FRIED CALAMARI WITH SWEET & SOUR SAMBAL SAUCE	32
TEMPURA PRAWNS WITH SPICY MAYO	36
VEGETABLE TEMPURA WITH SPICY MAYO, TEMPURA SAUCE (V)	28
CHICKEN SATAY WITH PEANUT SAUCE AND PICKLED CUCUMBER	26
BEEF SKEWERS WITH MANGO AND TAMARIND DIPPING SAUCE	36
GRILLED OCTOPUS WITH WARM POTATO SALAD AND YUZU KOSHO AIOLI	36

MAIN DISHES

CHICKEN BAO BURGER, CHILI JAM, PICKLED CUCUMBER	32
GRILLED KING PRAWNS WITH THAI CHILI DIPPING SAUCE	48
GRILLED CALAMARI WITH INDONESIAN SAMBAL SAUCE	48
PAN-FRIED SALMON WITH TERIYAKI SAUCE AND PICKLED CUCUMBER	38
ROASTED BLACK COD WITH MISO-TRUFFLE SAUCE	56
LOBSTER WITH YELLOW CURRY SAUCE AND VEGETABLES (PER KILO)	240
FRESH FISH OF THE DAY GRILLED - IN A SALT CRUST (PER KILO)	160
MEDITERRANEAN LOBSTER GRILLED OR STEAMED (PER KILO)	240
FRESH GRILLED LANGOUSTINE* (PER KILO)	170
GRILLED CALAMARI (PER KILO)	100
KING CRAB LEGS (PER KILO)	270

SPECIAL CUTS OF MEAT *

GRILLED BLACK ANGUS USA RIB-EYE WITH ANTICUCHO SAUCE (S)	68
BLACK ANGUS BEEF FILLET FROM SNAKE RIVER FARMS, USA	68
KAGOSHIMA A5 WAGYU BEEF FILLET FROM JAPAN (100G)	110

* UPON AVAILABILITY

SIDE DISHES

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

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.