The Breakfast

Butter Croissant

Served plain with a selection of two jams, a vanilla custard cream, a chocolate Cream and butter curls). 36

Cheese Croissant

Crumbly freshly baked with cheese filling. 29

Daily Fresh Eggs

A choice of poached, scrambled, pan fried, omelet) all served with toasted

Bread, mushrooms, roasted tomatoes and chicken sausages. 59

Healthy Time

One choice of hot beverage from our cafe served with fruit salad, natural

Yoghurt, whole wheat bread vegetable sandwiches and sugar free biscuits selection.49

Energy Time

One choice of hot beverage from our cafe served with finger chocolate muffins,

Poached egg with toasted bread and crispy beef bacon, crepe roll with goat

Cheese and honey and finger chocolate cream with salted cookies. 59

Third Avenue Time

One choice of hot beverage from our cafe served with our selection of scones, Smoked salmon and avocado sandwich, roasted sausages sandwich, grilled vegetables sandwich, selection of our best biscuits. 59

The Arabic Breakfast

Choice of Zattar Manakish and Cheese Manakish, served with one choice of hot beverage from our cafe and fresh orange juice. 59

The Sandwiches

Grilled Vegetables Sandwich with fresh Goat cheese and chives served with our

Homemade spicy garlic mayo. 59

Butterfish burger with fresh tomato, beef bacon, grilled vegetables and béarnaise sauce.

Tataki Tuna sandwich with red onion slices, stewed endives and black olives and sultanas pate’. 79

Beef sirloin steak sandwich with grain mustard, Parmesan cheese and fresh

Nashi pears. 79

The Traditional Club sandwich served with French fries and vegetable chips. 69

Chicken sandwich with Parmesan cheese slices, sundried tomatoes and mint

Flavored mayo. 69

Soup

Bouillabaisse

Traditional French Seafood soup, with Saffron and Estragon. 119

Barley soup

With fresh vegetables, tomato smoothie and a hint of garlic oil. 49

Beef chili

Served with Arabic bread, fresh guacamole and spicy black beans. 49

Salads

Vegetarian Salad

Fresh green leaves, Italian cherry tomatoes, carrots, cucumber, green apple and toasted pine nuts with our special grain mustard dressing.59

Sweet Gorgonzola Cheese Salad

Fresh green leaves, Gorgonzola cheese, fresh pears, walnuts, garlic bread croutons, green celery with smoked honey dressing.59

Beef Sirloin Salad

Fresh green leaves, beef sirloin julienne, caramelized apples, Parmesan cheese, toasted almonds, sundried tomatoes and light Pesto sauce.79

Tandoori Chicken Salad

Fresh green leaves, Tandoori chicken breast, fresh mango, fresh goat cheese, crispy chicken skin and Jasmine rice sauce.69

Sea food Salad

Fresh green leaves, fresh steamed seafood, black olives, celery, garlic bread croutons, avocado and grapefruit dressing.89

Fresh Tuna Salad

Fresh green leaves, low temperature cooked tuna, taggiasca olives, red onions, roasted peppers, soy marinated tofu and lemon dressing.89

Appetizers

Fresh tomato and mozzarella terrine with basil sauce, black olives and fresh capers.

Fresh salmon sashimi seared in olive oil with spring and red onions, orange zest and fresh sweet chili.79

Duck Foie Gras terrine with toasted Pan Brioche and red onion jam spheres. 124

Selection of vegetables stuffed with fresh spinach, goat cheese and fresh mint on a garlic-tomato coulis. 93

Grilled Octopus with bell peppers, roasted tofu, lemon zest and sweet n’ sour soy drops. 99

Sea Scallops “au gratin” with garlic chips, walnut cream and truffle oil. 176

Irish Beef “Carpaccio” on a Bagna Cauda sauce and truffle slices, with toasted pine nuts and seasonal fresh salad. 79

Prawn with white chocolate sauce, thyme croutons, fresh celery on a

Vitellotte potato cream. 89

First Courses

Tagliatelle served on a whole Lobster with fresh Asparagus tops, cherry tomato and crispy beef bacon. 249

Whole wheat Maltagliati with Porcini mushrooms and Parmesan cheese cream. 99

Penne pasta with fresh broccoli, Taleggio cheese cream, toasted almonds and fresh chili

Spaghetti with a smooth and creamy sauce and juicy chicken breast

Fettuccine with fresh salmon, saffron and toasted pine nuts

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Seaweed tagliatelle with king scallops and poached egg

Risotto with Prawns, green peas and beetroot reduction. 149

Risotto “Primavera” with fresh seasonal vegetables served on a squash cream. 69

Risotto with porcini mushrooms and garlic chips

Main Courses

Grilled beef tenderloin with balsamic sauce, mashed potatoes and grilled pumpkin.149

Chicken supreme stuffed with Fontina cheese, spinach and black olives in a crispy panko crust served on aborigine “Caponata”. 139

Grilled fresh Salmon dusted in herbs with seasonal sautéed vegetables with sesame and light soy sauce. 149

Sea Bass crumble with smashed potato and Zucchini ratatouille. 159

The Paella, traditional Spanish seafood and chicken dish, served with saffron rice and green peas. 229

Stuffed calamari with breadcrumbs, black olives, green peas served on a semolina crouton and fresh tomato sauté.

The Rotisserie

Spring chicken

Marinated in fresh rosemary, lemon zest, garlic and black pepper grains served with baked potatoes, herb butter, sage rice and our lemon pickle sauce. 139

Baby Duck

Roasted in Banana leaves and fresh lemongrass served with potatoes

“Au gratin”, sautéed Foie Gras steak, red onion rings and toasted orange sauce. 149

Boneless Lamb

Stuffed with black olives and dried plum, served on sautéed fresh spinach,

Toasted pine nuts, garlic breadcrumbs and thyme smashed potatoes. 149

Beef Sirloin

Marinated in spring onions, garlic and mustard, served on rosemary potatoes, Vichy carrots and green pepper sauce. 149

Chicken Shawarma

Served in the inimitable Third Avenue style with garlic sauce, cucumber and tomato pickles and three peppers coulis. 75

The Pizza

Margherita

Fresh cherry tomato, Buffalo Mozzarella, fresh basil. 69

Marinara

Tomato, salted Anchovies, fresh garlic, capers, oregano). 59

Capricciosa

Tomato, Buffalo Mozzarella, mushrooms, black olives, Artichokes, Turkey ham. 79

Tonno e cipolle

Tomato, olive oil tuna, red onions, black olives. 79

Frutti di mare

Fresh cherry tomatoes, Mussels, Prawns, Calamari, Mozzarella, Olives. 99

Prosciutto e funghi

Tomato, Turkey ham, Porcini mushrooms, Parmesan slices. 89

Calzone

Tomato, Ricotta cheese, Mozzarella, Turkey ham, Mushrooms, Chicken Sausages. 79

Quattro formaggi

Mozzarella, Gorgonzola cheese, Fontina cheese, Parmesan slices.

Vegetariana

Fresh cherry tomatoes, Mozzarella, Zucchini, Aubergines, Bell Peppers, Escarole, Red onions. 69

Third Avenue

Fresh cherry tomatoes, Buffalo Mozzarella, Asparagus tops, "Richelieu" style Beef Sirloin, fresh Porcini mushrooms, Truffle oil. 159

Camel

Special pizza with camel Meat flavored in Emirates style topped with mozzarella cheese. 89

**Our Specialties**

Astice e Tartufo Pizza

Fresh cherry tomatoes, Lobster medallions, Asparagus tops, Mozzarella, fresh Truffle. 459

Beef Tenderloin “ALLA Rossini” with Foie Gras and white Truffle, gratin potatoes and black peppered vegetables. 489

Traditional italian T-bone steak “ALLA Fiorentina” (minimum 1 Kg) with grilled vegetables, Porcini mushrooms, Bernaise sauce and baked potatoes. 589

Fettuccine with fresh white Truffle on a leek and chives sauce. 299

Desserts

Amaretto Tiramisù. 40

Meringata

Traditional Italian meringue with vanilla cream, fresh strawberry and dark chocolate curls. 60

Fresh Fruit Tart.

A slice of cake

Choice of our home made cakes

Cold Beverages / Cocktails

Lemon with Mint

Lemon Juice, Sugar Syrup, Fresh Mint. 35

Virgin Passion

Fresh Passion Fruit, Litchi Juice, Rose and Vanilla Syrup. 35

Afogatto

Scoop of Vanilla Ice cream topped with one espresso shot. 35

Very Berry

Mixed Berries, Cranberry And lemon Juice, Vanilla twist. 35

Blue Lemonade

Fresh lemon juice, Wild mint and blue lagoon syrup topped with Sprite .35

Third Island

Apple, Pineapple and strawberry Juice topped with almond Syrup. 35

Rosso di Serra

Fresh Passion Fruit, Cranberry Juice and ginger ale topped with grenadine Syrup. 35

Bomb

Apple Juice, Orange Juice, Red bull Toped with Amaretto Syrup. 39

Virgin Mojito

Fresh Mint leaves, Apple Juice shaked with fresh lemon Juice. 35

Raspberry Spritzer

Fresh Raspberry, Cranberry juice, Raspberry syrup and grenadine topped with soda water. 35

Pinacolada

Vanilla Ice cream, Fresh pineapple Juice and coco Lopez topped with almond Syrup. 35

Third Avenue

Fresh Pineapple Juice, Fresh Orange Juice and passion fruit, Topped with a hint of Vanilla. 35

Cold Beverages / Juices

Fresh Orange Juice. 35

Fresh Lemon Juice. 35

Fresh Pineapple Juice. 35

Fresh Watermelon. 35

Fresh Mango Juice. 35

Carrot juice. 35

Fresh Strawberry Juice. 35

Green Apple Juice. 35

Cold Beverages / Milk Shakes

Milk Shake Avenue

Vanilla Ice cream, Fresh Pinapple, Dates, Banana, Lemone Juice. 36

Strawberry Milk Shakes. 33

Vanilla Milk Shake. 33

Chocolate Milk Shake. 33

Coffee on Ice

Ice Cappuccino. 30

Ice Coffee. 30

Ice Mocha .30

Espresso Freddo. 24

Shakerato. 24

Frappe Al Coffee. 24

Ice Teas

Peach Ice Tea. 30

Lemon Ice Tea. 30

Mint Ice Tea. 30

Water / Soda

Coke. 20

Diet Coke. 20

Sprite. 20

Diet Sprite. 20

Ginger Ale. 20

Fanta. 20

Red bull. 45

Badoit 330cl. 20

Badoit 750cl. 30

Evian 330cl. 20

Evian 750cl. 30

Hot Beverages / Tea

English breakfast. 35

Pure Green tea 35

Earl Gray. 35

Jasmine. 35

Mint. 35

Peppermint. 35

Herbal. 35

Cold Beverages / Iced Tea

Peach. 35

Lemon. 35

Coffee

Coffee Americano. 30

Cappuccino. 35

Latte Macchiato. 35

Espresso. 24

Espresso Doppio. 35

Espresso Decaffeinato. 23

Mocka Roma. 39

Cappuccino Viennese. 39

Hot Chocolate. 35

Turkish coffee. 25