



QURIO

TAPAS | COCKTAILS | VIEWS

All prices are in Euros and include
all applicable taxes.

Daniele Cervi, F & B Manager

In cooperation
with Spondi Restaurant & Trastelis Team.
Consultant Chef Arnaud Bignon

RAW

BEEF 20
Carpaccio, Crunchy Bread,
Summer Truffle, Spring Onion,
Leaves

TUNA 18
Tartare, Tart, Soya,
Pickled Red Onion, Herbs

SEA BASS 17
Ceviche, Mango,
Ginger, Chili

TEMPURA & FRIED

POLENTA 14
Onion, Bacon,
Parmesan Sauce

ANCHOVIES 14
Tandoori Sauce,
Cos Lettuce

CALAMARI 16
Chili Marmalade, Sesame

ROBATA

SHRIMPS 18
Yogurt, Baby Gem,
Shiso Oil

BEEF RIBEYE 22 | 34
Spicy Meat Sauce

TUNA TATAKI 22
Tonnato Sauce,
Turnip Salad

VEGETABLES

CUCUMBER SOUP 12
Coconut Milk, Curry Oil

BABY GEM GRILLED 12
Raw Mushroom,
Balsamic Vinegar,
Aged Graviere, Capers

AUBERGINE 13
Miso Glaze, Cashew,
Katsuobushi

FISH & SHELFISH

**SHRIMPS
DUMPLING** 15
Ponzu Sauce

SEA BASS 18 | 28
Tomato, Saffron, Fennel

SEA BREAM 24 | 34
Baby Potato, Samphire Ash,
Mussels, Turmeric

CLASSIC

KING CRAB SALAD 16
Grapefruit, Dill

BEEF FILET 26 | 38
Potato, Ham, Chive,
Parmesan, Béarnaise

DESSERTS

CHOUX 14
Coffee Ice Cream,
Chocolate Sauce

ORANGE 12
Date, Meringue, Mint,
Almond Crumble

SAFFRON 11
Caramel Cream

APPLE TART 13
Vanilla Ice Cream

CAVA

CHAMPAGNE



Taittinger Brut, 24 | 135 | 300
Reserve

Taittinger Rose, 26 | 145 | 380
Prestige

SPARKLING

Santa Margherita, 14 | 60
Valdobbiadene
Prosecco,
Superiore Brut

WHITE WINE

GREECE 12 | 50
Techni Alipias,
Wine Art Estate,
Sauvignon Blanc,
Assyrtico

Tesseris Limnes, 13 | 55
Kir Yianni Estate,
Chardonnay, V
Gewurztraminer

Artemis Karamolegos, 16 | 70
Santorini, Assyrtiko

ITALY 13 | 55
Santa Margherita,
Pinot Grigio

NEW ZEALAND 14 | 60
Craggy Range
Vineyards, Sauvignon
Blanc

ROSE WINE



GREECE 13 | 55
Idylle D'Achinos,
La Tour Melas

FRANCE 15 | 65 | 155
Ultimate Provence
Estate, Up. Cotes
De Provence

Château Miraval, 18 | 80 | 190
Miraval, Cotes
De Provence

RED WINE

GREECE 14 | 60
Nemea Aivalis Winery,
Agiorgitiko 2020

ITALY 18 | 80
Massolino, Langhe,
Nebbiolo

NEW ZEALAND 16 | 70
Craggy Range
Vineyards, Wild Rock,
Martinborough,
Pinot Noir 2016

DESSERT WINE

Moscato Riou 10 | 65
of Patras,
Parparoussis

Vinsanto First 110
Release,
Argyros Estate

COCKTAILS

QURIOSITY 13
Mastiha, Fennel Cordial,
Basil, Soda

FIG SPRITZ 16
Rose Wine, Fresh Fig,
Elderflower, Tonic

ESTILLO VIEJO 14
Cazadores Tequila
Reposado Infused
Peanut Butter, Agave,
Aromatic Bitters

**BOULEVARDIER
SOUR** 14
Bourbon, House Vermouth,
Campari, Pineapple

LOS ABUELOS 15
Cazadores Tequila
Silver Infused Olive Oil,
Fennel Cordial, Mezcal,
Lime, Aromatic Salt

PURPLE RAIN 13
Bombay Sapphire Gin, Violet,
Lime, Acai Berries,
Shiso Leaf

ESPRESSO MARTINI 13
Eristoff Vodka, Coffee Liqueur,
Amaro, Espresso, Spearmint

OLD CUBAN 17
Bacardi 4, Peated Whisky,
Ginger, Thyme, Champagne

BEER

PILSNER 7
Mamos Greek Beer

LAGER
Sol 8
Alfa 5
Beck's Blue 0% ABV 6

CIDER 6
Strongbow Gold

WATER



**STILL MINERAL
WATER** 4

**SPARKLING
WATER** 5

SAN PELLEGRINO 3,5 | 6

ACQUA PANNA 3,5 | 6

SOFT DRINKS

PEPSI / PEPSI MAX 4

7UP 4

SODA WATER 5

TONIC WATER 6

RED BULL 7

