



Siete Mares
Sample Menu



Breakfast

Salmon Eggs Benedict
Homemade English Muffin | Smoked Salmon | Poached Egg | Dill Hollandaise
Blueberry & Lemon Ricotta Crepes
Classic Crepes | Ricotta & Lemon Zest | Blueberry Compote
Turkish Cilbir
Poached Egg | Seasoned Yoghurt | Harissa Oil | Fresh Dill |
Homemade Pita Toast
Pain Perdu
Pain Perdu in Vanilla Custard | Citrus Ricotta | Honey Drizzle | Pistachio Crumb
Halloumi & Avocado Toast
Hot Honey Grilled Halloumi | Sliced Avocado | Focaccia Toast | Confit Tomatoes
Honey Fig Yoghurt Bowls
Honey Roasted Figs | Greek Yoghurt | Honeycomb |
Roasted Almonds
Savoury Pain Perdu
Parmesan Custard | Comte | Crispy Prosciutto | Poached Egg | Herb Hollandaise
Health Benedict
Poached Egg | Sliced Avocado | Sweet Potato Rosti | Arugula |

Lunch

Harissa & Lemon Gamberi
Tomato Carpaccio, Red Onion & Capers | Herbed
Couscous | Green Leaf Salad

Mediterranean Table 1

Chicken Souvlaki | Grilled Vegetable Mezze | Halloumi |
Smoky Paprika & Za'atar Hummus | Tzatziki | Flat Bread
Tagliatelle

Fresh Tagliatelle, Tomato Confit & Burrata | Rocket & Pine
Nut Salad | Olive Focaccia
Grilled Sea Bream

Fresh Caught Lemon & Herb Sea Bream | Orzo Salad |
Caprese Board
Crudo Tasting

Salmon Crudo | Tuna Crudo | Sea Bream Crudo | Sourdough
Crostoni | Celery & Green Apple Salad

Mediterranean Table 2

Lamb Koftas | Cauliflower Tabouleh | Lemon & Garlic
Hummus | Tzatziki | Flat Bread
Chefs Sushi Sushi Table

Nigiri | Sashimi | Maki | Uramaki
Spaghetti ale Vongole

Fresh Spaghetti | Vongole in White Wine, Chilli & Parsley |
Confit Tomato Focaccia | Grilled Peach & Prosciutto Salad
with Basil, Rocket & Balsamic Pearls





Canapés & Small Bites

Whipped Feta & Roasted Pepper Crostini | Lamb Koftas & Tahini Yogurt

Beef Tartar Brioche | Parmesan Polenta Bites

Marinated Olives | Fresh Focaccia | Prosciutto

Wrapped Melon, Aged Balsamic

Crispy Prosciutto Dates | Smoked Aubergine Crostini

Sea Bream Ceviche, Fennel, Orange & Chilli |

Caprese Skewers, Balsamic Pearls & Basil Oil

Zucchini Ribbon Roll, Ricotta & Pine nuts | Anchovy &

Roasted Pepper Crostini

Burrata, Cherry Tomato Confit, Olive Crumb | Duck

Breast, Fig Gel | Pistachio Crumb

Chicken Souvlaki, Lemon Yoghurt | Falafel Bite,

Tahini, Pickled Cucumber

Starters

Tartar de Boeuf | Caper Dressing | Crostini | Confit Egg Yolk |
Chive

Charred Courgette | Ricotta | Lemon | Pine Nut Crumble
Compressed Tomato | Basil Emulsion | Olive Oil Gel |
Oregano & Parmesan Crisp

Ricotta Gnudi | Brown Butter | Sage Crisp | Micro Sage
Beef Carpaccio | Parmesan Cream | Crispy Capers | Lemon
& Olive Oil

Celeriac Fondant | Apple Glaze | Walnut Shard | Dill
Salmon Tartar | Mustard Vinaigrette | Rye Crumb | Dill
Zucchini Flowers | Sun-dried Tomato & Basil Ricotta | Basil
Oil & Lemon

Charred Leek | Almond Cream | Fermented Lemon |
Buckwheat Crumb





Main Courses

Roast Lamb Rump | Aubergine Purée | Pomegranate
Glaze | Pickled Shallot | Fried Capers

Seared Dorade | Citrus Beurre Blanc | Basil Oil |
Courgette

Fresh Made Gnocchi | Truffle Cream | Wild
Mushroom | Crispy Shallot | Chives

Beef Fillet | Celeriac Purée | Red Wine Jus | Crispy
Shallot | Baby Leeks

Seared Duck Breast | Orange Glaze | Light Herb Salad
| Pickled Carrot | Hazelnut Crumb

Ravioli | Brown Butter | Sage | Walnut Crumb |
Parmesan Crisp

Grilled Ribeye | Rosemary Glaze | Charred Broccolini |
Salsa Verde | Maldon Salt

Seabass | Champagne Beurre Blanc | Capers | Kale |
Parmesan Shard

Desserts

- Sicilian Panna Cotta
- Lemon Panna Cotta | Raspberry Gel | Almond Crumble
Pistachio Mousse
- Quenelle Pistachio Mousse | Olive Oil Soil | White Chocolate
Shard
- Amalfi Lemon Cake
- Lemon Olive Oil Cake | Honey & Thyme Drizzle | Mascarpone |
Orange Tuile
- Chocolate & Orange
- Dark Chocolate Mousse | Cacao Soil | Candied Orange Zest |
Orange Gel
- Peach & Praline
- Poached Peach | Mascarpone Foam | Hazelnut Praline | Peach
Gel
- Blood Orange Tart
- Blood Orange Curd | Shortbread | Burnt Meringue
- Rose & Strawberry Pavlova
- Hint of Rose Pavlova | Strawberry Compote | Light Chantilly |
Mint
- Tonka Crème Brûlée
- Honey Glazed Figs | Walnut Crumble

