



Celestyal

Grill

SEEKERS



A delicious adventure in grilled cuisine.
From the finest American Wagyu to the
tastiest Irish Angus.



STARTERS

Creamy Wild Mushroom and Black Truffle (vg)
Served in a Sour Dough Bread Bowl

Extravagant Mediterranean Antipasto Platter
Accompanied by Crispy Bread Sticks



MAIN COURSES

Served with Herbal Scented Fresh Vegetable Sautéed,
Fried Matches Potato or Mashed Potato, and Rice Pilaf
Choice of Sauce: Green Peppercorn, Gravy, Béarnaise and Chimichurri

Grilled Jumbo Shrimp € 25.95

7oz/198g Nigerian Shrimp
Pappardelle Pasta Tossed with Thai Chili, Peanut and Coconut Sauce

Surf and Turf € 49.95

Grilled 6oz/170g Beef Filet and 5oz/140g of Shrimps

Beef Tenderloin € 59.95

10oz/283g Greek Grass-fed Buffalo Beef

T-bone Steak € 69.95

18oz/500g Greek Grass-fed Buffalo Beef

Sirloin Steak € 49.95

12oz/340g Greek Grass-fed Buffalo Beef

American Wagyu Beef Top Sirloin Steak € 49.95

12oz/340g Center Cut. Medium Pan Seared

Irish Angus Tomahawk Ribeye for Two € 95.95

42oz/1.2kg Beef Ribeye, Medium Pan Seared

CHEESE PLATTER

International Cheeses Platter

Selection of Crackers and House Salad



DESSERTS

Warm Kunafeh

Oven Baked Buttered Kataifi Stuffed with Cheese, Soaked with Syrup
Served with Vanilla Ice Cream and Pistachio

Caramel Fondant

Caramel Flavored Lava Cake, Warm Light Custard

Black Cherry Cheesecake

Black Berries Coulis

Oreo Cookie Cake

Warm Belgian Dark Chocolate Sauce

Fruit Symphony

Papaya, Banana, Lychee, Melons, Water chestnut and Fresh Berries
Macerated with Muscat of Limnos





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