

## Seafood

<b>Mediterranean Prawns</b> cooked in a sweet chilli sauce served with saffron rice	13.95
<b>Grilled Fillets of Sea Bass</b> - Grilled with thyme, salt and pepper and served with mashed potato and olive oil micro herb dressing	15.95
<b>Black Cod</b> - Baked cod marinated in teriyaki sauce and served with wasabi mash	15.95
<b>Poached Monkfish</b> - Served with a beurre blanc sauce, mash and mango coulis.	15.95
<b>Swordfish Steak</b> Grilled with a bon jou tahi sauce of lime, chilli, soya sauce, garlic coriander and ginger	15.95
<b>Classic Seafood Paella</b> – Saffron rice with King prawns and Kalamari, mussels, langoustine, clams and peppers, garnished with orange and lemon slices.	12.95/24.95
<b>Yellow Fin Tuna</b> – Crusted in sesame seeds, served on a bed of langoustine velouté and served on a bed of spinach	15.50
<b>Sea Bream Fillets</b> – Shallow fried served with a beetroot salad	15.95
<b>Grilled Barramundi</b> – Sourced from the Indian Ocean served with green beans and roast potatoes	16.95
<b>Chef's Special</b> - Fish Mix Grill – Seasonal produce served with Cyprus hand cut chips and mix vegetables	19.95
<b>Fresh catch of the day</b> - Fresh fish delivered daily, please ask your waiter to show you the days catch Prices according to season	
<b>Thalassa Speciality Fish Meze - £21.95 pp (min 2 persons)</b> 3 course meze which includes a variety of cold starters, warm starters and a main course of fish and salad	

**Please note that the above are sample menus and that from time to time certain dishes or ingredients are restricted due to market availability. Prices can also vary subject to market produce.**