

“Located by Almaza Bay Beach, Sachí Almaza's key focus is the bounty of the sea. The menu is inspired by the Mediterranean coast and the rugged environment of the North Coast, celebrating the simple pleasures in life: friends, food, and fun.”

#CHILDOFJOY

From The Sea

SEARED TUNA 975

Yuzu Truffle Dressing, Pickled Onion

SALMON TATAKI 1150

Spicy Ponzu Sauce

WHOLE SEA BREAM SASHIMI (To Share) 2500

Sauces: ✕ Orange Soy ✕ Harissa ✕ Truffle Soy

CEVICHES

SEA BASS, Jalapeño Sauce **870**

SEA BREAM, Truffle Lemon Sauce **920**

SALMON, Lemon Orange Sauce **910**

CEVICHE PLATTER (To Share) 2550

Sea Bass, Sea Bream and Salmon

SACHÍ ALMAZA PLATTER (To Share) 4375

Mussels with Wasabi Cream, Seabream Sashimi, Salmon
Tartare with Avocado, Truffle Sea Scallops Roll

Starters

SACHÍ FRIES 320

Hand-Cut Potato Chips, Parmesan

BESARIA 475

Deep Fried Local Whitebait Fish, Aioli

OCTOPUS TOSTADA 495

Chili Salsa and Yuzu Mayo

SLICED SHRIMP 890

Bell Pepper Dressing

WATERMELON & FETA 520

Caramelized Olives, Thyme Dressing

GRILLED EGGPLANT 640

Feta Crumble, Semi-Dried Tomatoes, Pesto,
Tahini Ponzu Sauce

BEEF TATAKI 960

Sweet Soy, Mushroom

TRUFFLE MUSHROOM FLATBREAD 520

Grilled Flatbread, Mozzarella, Mushroom Mayo

SLICED BEEF 1500

Miso Sauce

GRILLED OCTOPUS 1100

Sliced Octopus, Potatoes and Pine Nuts

BEEF EMPANADA 720

Slow-Cooked, Chimichurri Sauce, Parmesan

FRIED FETA 720

Fig Jam, Walnuts

SHRIMP TEMPURA 940

Spicy Teriyaki Mayo

MUSHROOM BURGER 960

Grilled Beef, Cheese, Mushroom Duxelles, Truffle Mayo

Sushi

MUSSELS 710

Shrimp and Shredded Mussels, Wasabi Sauce

TORCHED SEA BASS 790

Fried Crab, Avocado, Miso Mayo

FRIED CRAB 685

Crab Mix, Avocado, Orange Soy

SPICY SALMON (S) 820

Fresh Salmon, Avocado, Jalapeño Dressing

FLAMED EBI 820

Fried Shrimp, Avocado and Torched Spicy Mayo

TRUFFLE SEA SCALLOP 1100

Shrimp, Avocado, Truffle Mayo, Pickled Ginger

Salads

BEETROOT SALAD 620

Goat Cheese, Grapefruit, Arugula, Orange Vinaigrette

GREEK QUINOA SALAD 740

Feta, Onions, and Black Olives

SHRIMP SALAD 1200

Cabbage Mix, Sesame

BEEF SALAD 975

Arugula, Cucumber, Miso Sauce, Jalapeño Dressing

Mains

STEAK ET FRITES 3850

Robata Grilled Imported Prime Ribeye,
Café de Paris Sauce and French Fries

FILET MIGNON 2800

Mushroom Pepper Sauce

OCTOPUS BOLOGNESE 1350

Spaghetti, Chili Tomato, Octopus Two Ways

SALMON STEAK 1750

Red Bell Pepper Butter Sauce

GRILLED SEA BASS 1650

Choice of:

Miso Beurre Blanc

Coriander Basil

SHRIMP LINGUINE 1650

Shrimp, Sea Bass and Turmeric Saffron Cream

RIGATONI ALLA NORMA 820

Tomato Sauce, Caramelized Eggplant

Side Dishes

TURMERIC RICE 320

LIME CORIANDER RICE 320

POTATO PURÉE 320

RUCOLA SALAD 385

GRILLED VEGETABLES 350

Mains to Share

CHATEAUBRIAND 5550

Imported Beef Tenderloin (600g)
Roasted Vegetables with Two Sauces:
Green Peppercorn, Truffle Mayo

WHOLE SEA BASS 3650

Grilled, Turmeric Rice and Sauce of Your Choice:
Miso Beurre Blanc or Limone

SACHÍ'S PAELLA 3650

Sliced Shrimp, Shrimp Mayo

LOBSTER SPAGHETTI 4750

Grilled Imported Lobster, Minced Shrimp,
Bisque Sauce

Desserts

PISTACHIO FONDANT 550

White Chocolate, Pistachio, Vanilla Ice Cream

SOFT CHOCOLATE SOUFFLÉ 650

Hazelnut Ice Cream, Caramel Sauce

LEMON CURD 480

Lemon Cream, Lemon Sorbet Ice Cream

TIRAMISU FONDANT 520

Mascarpone Cheese, Cocoa

STICKY DATE PUDDING 490

Caramel Sauce, Vanilla Ice Cream

FRUIT PLATTER (To Share) 1600

Selection of Seasonal Fruits

ALLERGIES

In case you have any dietary requirements or allergies,
please inform your waiter as some dishes may contain
any of the below allergens.

Gluten, Sesame, Nuts, Crustacean, Eggs, Fish, Milk,
Mustard, Celery, Peanuts, Soya, Lupins, Sulphite, Molluscs
Vegan options are available upon request

(S)- Spicy
(V)- Vegan