AMCRE

A refined journey through Mediterranean flavors, crafted with elegance, shared with passion, remembered forever.





Our menu is crafted daily with the freshest ingredients; certain items may not always be available.

Please inform our staff of any allergies or dietary requirements.

A 10% discretionary service charge is applied and distributed in full to our team.



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Bruschetta **Cherry Tomato Bruschetta** 9 Cherry tomatoes, basil, extra virgin olive oil & feta cheese Salmon Bruschetta 11 Smoked salmon, philadelphia cheese, fresh dill & capers 12 Bruschetta Amore Prawns, avocado, lemon sauce & parsley Soups Fish Velouté 11 White fish fillet, mixed vegetables, herbs & lemon Chef's Soup of the Day 10 Salads Burrata 12 Rocket salad, tricoloured cherry tomatoes, burrata & pesto Prawn Salad 14 King prawns, iceberg, cherry tomatoes, grapes, lemon vinaigrette & cocktail sauce Salmon Salad 15 Mixed green salad, smoked salmon, pomegranate, grapes, apple, gorgonzola & vinaigrette 16 Octopus Salad Green salad, octopus, walnuts, pine nuts, orange & lemon sauce Mediterranean 9

Mixed greens, cherry tomatoes, cucumbers,

red onion, olives, capers, feta cheese, extra virgin olive oil & lemon dressing



Cold Appetizers & Crudo



Oysters Cherry vinegar sauce, chilli sauce, shallots & tabasco	each 4
Anchovies Vinegar, olive oil, garlic & pepper	9
Salmon Tartare Wild salmon, avocado, parsley, lemon juice & orange sauce	15
Seabass Carpaccio Wild seabass, extra virgin olive oil & lemon juice	18
Octopus Carpaccio Cooked octopus, extra virgin olive oil & lemon juice	20
Tiger Prawns Crudo Raw tiger prawns, extra virgin olive oil & lemon juice	17
King Prawns Crudo Raw king prawns, extra virgin olive oil & lemon juice	15
Scampi Raw scampi, extra virgin olive oil & lemon juice	18
Chef's Crudo Platter Anchovies, seabass, salmon, octopus, tiger prawns, king prawns & scampi	For Two 48 For Four 87
Beef Carpaccio Beef fillet, extra virgin olive oil, lemon juice & rocket	18



Warm Appetizers



Spicy Tiger Prawns Tiger prawns, tomato passata, garlic, olive oil, red chilli & parsley	17
Creamy Shrimp Casserole Deep-sea shrimps, cream sauce, parmigiano, butter & garlic	18
Golden Fried Calamari Deep-fried squid served with tartar sauce & lemon	12

King prawns, squid & fish	For Four 49
Roasted Scallops	19

For Two 29

Roasted Scallops 1
Garlic butter, white wine
& breadcrumbs

Sautéed Mussels Mussels, tomato sauce or double cream, parsley & garlic

Octopus 19 Mashed potatoes, sun-dried tomatoes, capers & olives

Golden Bite 12 Feta cheese, black sesame seeds

Feta cheese, black sesame seeds & honey

Seafood Fried Selection

Risotto



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Seafood Risotto Mussels, squid, shrimps, clams, crab, white wine, butter & garlic	2
Truffle Risotto Scampi, truffle, white wine, butter & garlic	2
Prawn Risotto King prawns, rosé sauce, butter, garlic & parsle	18 y
Forest Chicken Risotto	10

Chicken breast, porcini, double cream & garlic



Pasta



Seafood Linguine Mussels, squid, shrimps, clams & crab	22
Scampi Creamy Paccheri Scampi, cherry tomatoes, tomato sauce, garlic & parsley	19
Penne with Salmon Salmon, tomato sauce, double cream & garlic	18
Prawn and Truffle Ravioli King prawns, truffle, double cream, butter & garlic	22
Prawn and Zucchini Linguine Prawns, zucchini, white wine & garlic	18
Paccheri Amore Hake, rosé sauce, garlic & parsley	20
Lobster Linguine Half lobster, tomato sauce, garlic & parsley	28
Beef and Fungi Penne Beef fillet, mushrooms, rosé sauce, white wine, garlic & parsley	20
Vegetarian Penne Cherry tomatoes, mushrooms, zucchini & carrot	15



From the Sea



Salmon Grilled salmon fillet served with

Grilled salmon fillet served with sautéed spinach, onion, capers & baby vegetables

Seabass

Grilled seabass fillet served with baby vegetables & pea purée

King Prawns

Grilled king prawns with butter & lemon juice

Dover Sole

Pan-fried dover sole with aromatic white wine & fresh lemon juice, served with baby vegetables

Whole native Lobster

56

23

24

26

28

Grilled with garlic butter

Grilled Seafood Platter Salmon, seabass, octopus, king prawns & squid For Four 95

69 / Kg

To Share



Seabass

Tender oven-baked whole wild seabass served with baby vegetables & a hint of lemon

69 / Kg

Salt-Encrusted Fish

Whole wild seabass baked in a salt crust, served with baby vegetables

From Today's Catch: 'Guests may choose their preferred fish from our daily display of fresh seafood.'

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From the Land



Dry-Aged Fiorentina 48 / 800gr

Peppercorn sauce / mushroom sauce / stilton sauce, buttered baby vegetables with garlic

Dry-Aged Tomahawk

90 / 1.4kg

Peppercorn sauce / mushroom sauce / stilton sauce, buttered baby vegetables with garlic

Ribeye Steak

37 / 300gr

Peppercorn sauce / mushroom sauce / stilton sauce, buttered baby vegetables with garlic

Corn-fed Chicken Supreme

25

Mashed potatoes, mushroom sauce & baby vegetables

Sides

Steamed baby Broccoli

7

Gorgonzola, almond flakes & honey-vinegar dressing

Steamed Spinach

7

With lemon juice

Truffled Mashed Potatoes

7

Portobello Mushrooms

6

With garlic butter

Truffled Hand-Cut Chips

7



Desserts



Tiramisu

Layers of espresso-soaked ladyfingers & mascarpone cream, dusted with cocoa powder for a delicate finish

Crème Brûlée

A classic French custard, gently flavored with Madagascar vanilla, finished with a perfectly caramelized sugar crust

Strawberry Cheesecake

Silky-smooth vanilla cheesecake on buttery biscuit base, finished with a bright strawberry coulis & fresh seasonal berries

Chocolate Brownie

9 Rich, fudgy brownie served warm with a scoop of vanilla bean ice cream & a drizzle of dark chocolate ganache

Seasonal Fruit Platter

8

12

9

9

9

Kids Menu



Buttered Penne	11

Penne in Cherry Tomato Sauce

Chicken Nuggets 10

Fish Fingers 10

Fries