

buddha-bar beach
by **buddha-bar**

ABATON - CRETE
Restaurant • Bar • Beach Club

Beach & Pool Menu

Sandwiches – Pizza

Katsu santo with chicken, caramelized onions, and chili garlic mayonnaise Served with fries 18

Dry-aged beef burger, Cheddar, pickled onions, tomatoes, lettuce, BBQ mayonnaise Served with fries SF 24

Bao Buns with shrimp, carrot, cucumber, cabbage, coriander and Japanese mayonnaise 22

Pizza shrimp, arugula, cherry tomatoes, mozzarella and tomato sauce SF 18

Pizza margherita, mozzarella, tomato sauce and basil pesto SF 16

Tuna pizza, Japanese sashimi, sushi rice, tomato, jalapeño & coriander 26

Appetizers

Salt edamame 1佛 V V NF DF H GF SF 8

Spicy edamame 1佛 V V NF DF H GF SF 8

Wakame salad with carrot, cucumber, daikon & sesame V H VG GF DF 18

Handmade spring rolls V VG H 10

Fried Shrimp gyoza, seaweed & lime sauce 22

Crab cake, mango salsa	22
Fried shrimps with jalapenos & coriander mayonnaise NF/SF/DF	22
Udon noodles with salmon, vegetables, curry & furikake	28
Fried rice, shrimps, vegetables, egg	18

Tartare / Ceviche

Tuna tartare Tacos with spicy may & kimchi sesame	24
Beef carpaccio with soy, arugula and sesame mayo	26
Sea bream Ceviche with rocket, tomato, avocado & jalapeño dressing	22
Shrimp carpaccio, yuzu, olive oil, ginger, chili & black tobikko	26
Tuna tataki with truffle may & yuzu soy	22
Oysters (per piece)	10

Salad

Buddha Bar salad, grilled chicken, Chinese cabbage, coriander, honey & mustard sauce 佛 18

Quinoa Prawn Salad with broccoli, edamame, almond flakes, parsley, avocado cream & lime curry
H V VG GF DF ✓ 18

Cherry tomatoes, olives, feta cheese, cucumber, pepper, onion H VG ✓ 18

Yaki Grill

Chicken yakitori with hoisin sauce 22

Spareribs BBQ 22

Prawn Nikkei chimichurri 22

Beef Sirloin skewers with ponzu 26

Salmon skewers with teriyaki 24

Grilled asparagus, togarashi aioli 16

Broccoli with tahini sauce 16

Extras on the side

Steamed rice 10

Fried rice, shrimps, vegetables, egg 18

Buddha Bar noodles 16



Grilled vegetables 14

Baby potatoes 14

Nigiri

PRICE PER PIECE

Wagyu Beef A5 22

Hamachi – Amberjack 16

Ebi – Shrimp 16

Shake – Salmon 16

Tai – Sea bream 16

Maguro – Tuna 16

Sashimi

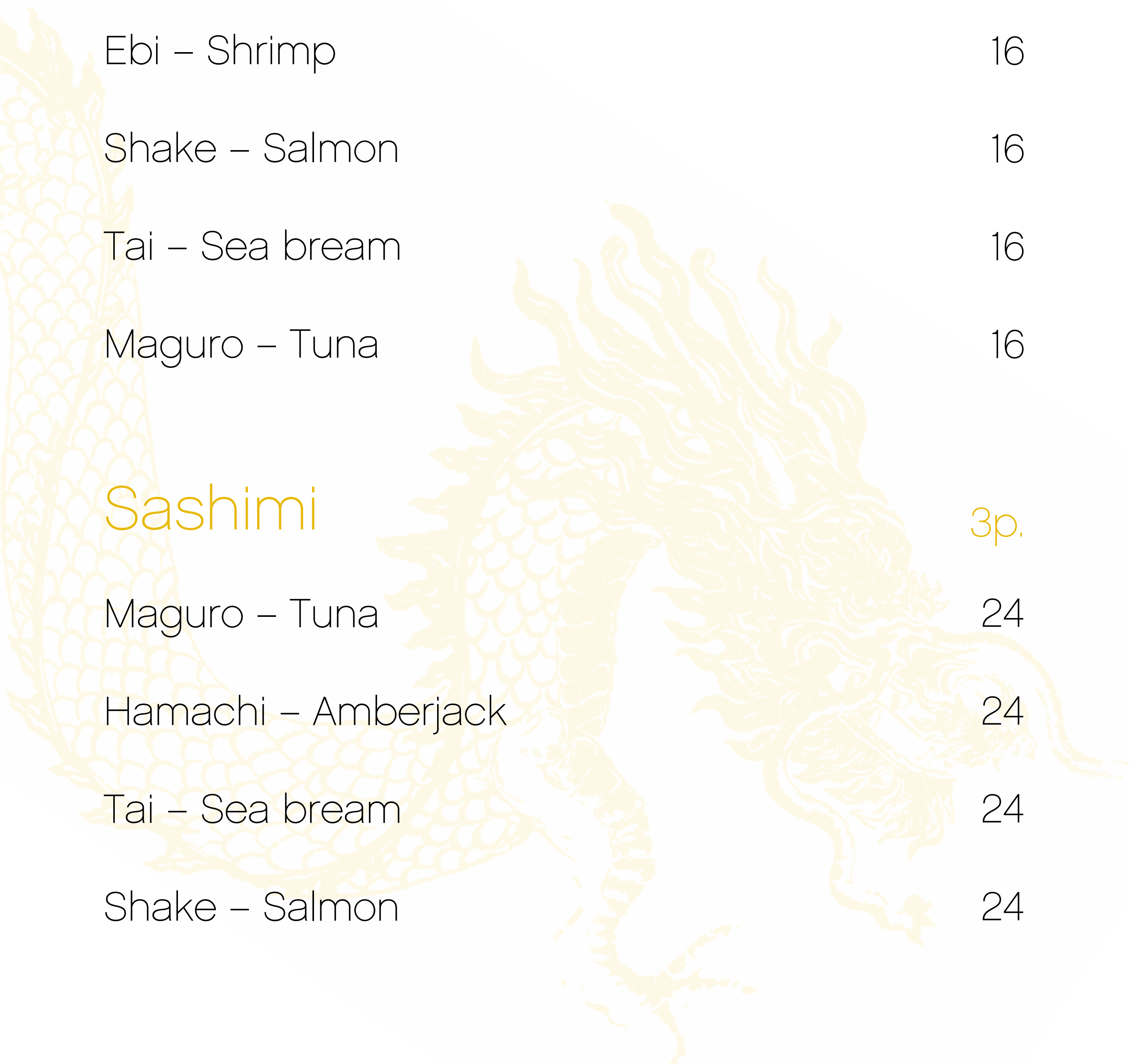
3p.

Maguro – Tuna 24

Hamachi – Amberjack 24

Tai – Sea bream 24

Shake – Salmon 24



Sushi Experience

4p.

8p.

Cucumber rolls maki
(sushi rice, cucumber)

8

16

Salmon Avocado rolls maki
(salmon, avocado, cream cheese)

14

24

New California mango rolls uramaki
(cucumber, crab meat, mango,
avocado, sesame, Japanese mayo)

14

28

Pink lady rolls maki
(pink mamenori, cucumber,
shrimp tempura, sweet chilly)

13

26

Crab tempura fried rolls
(crab meat, avocado, pickled carrot,
sesame, spicy mayo, tobikko red
and gold)

14

28

Crispy veggie rolls maki
(cucumber, avocado, mango, pickled
carrot, wakame, tobikko wasabi)

12

24

Shiki rolls uramaki
(cucumber, avocado, mango, lime
mayo, seabass fillet, black tobikko)

14

28

Spicy tuna tartare rolls uramaki
(avocado, carrot, cucumber, chives,
spicy mayo, fried onion, chili)

16

32

Strawberry shrimp rolls uramaki
(cucumber, avocado, shrimp tempura,
red tobikko, strawberry sauce)

14

28

4p.

8p.

Toryofu rolls uramaki

16

32

cucumber, avocado, truffle mayo,
shrimp tempura, tuna, salmon,
fried panko, chives)

Volcano rolls uramaki

16

32

(shrimp, Cajun seasoned, avocado,
coriander, smoked tarama)

Spicy salmon rolls uramaki

14

28

(cucumber, pickled carrot,
spicy mayo, sesame kimchi)

Buddha Bar

Selection

24 pieces

Sashimi:

Shake-Salmon 2pcs,
Maguro-Tuna 2pcs

Nigiri:

Ebi-Shrimp 2pcs
Tai-Sea bream 2pcs,

Rolls:

Crispy veggie rolls maki 8pcs,
Toryofu rolls uramaki 8pcs

90


Assortment of Rolls


18 pieces


Sashimi: 60
Maguro – Tuna 2pcs


Rolls:
Salmon Avocado rolls maki 8pcs, Shiki
rolls uramaki 8pcs

Desserts

Exotic 14
Vegan mango–passion fruit crémeux,
pineapple–lime compote, coconut,
and pineapple–coconut sorbet  DF VG

Black Sesame 14
Vegan black sesame crémeux, mandarin
coulis, black sesame pasteli, and
mandarin sorbet  V VG

Yuzu 14
Yuzu mousse, Matcha biscuit, chocolate
soil, lime gel, and matcha–yuzu–lemon
sorbet  VG

Passion Crème Brulee 14
Classic Crème brûlée with caramelized
brown sugar, caramelized white chocolate
ice cream, and passion fruit  VG

Fresh fruit platter

14

Ice cream & sorbet selection
(per scoop)

5

You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if you prefer, we can prepare a substitute dish for you.

This Establishment does not accept checks.

= Signature Dish

= Vegetarian  Vegetarisch / Végétarien

= Spicy

V Vegan  Vegan / Végétalien

GF Gluten free / Glutenfrei / Sans gluten*

SF Soy free / Sojafrei / Sans soja

DF Dairy free / Milchfrei / Sans produit laitier

NF Nut free / Nussfrei / Sans noix

H Healthy / Gesund / Sain

All courses may contain traces of wheat, barley, rye or triticale.

Inspection Representative: Markos Pratsinakis.

Prices include all legal taxes and service charges.

Customers may refuse to pay if the restaurant does not issue a valid tax receipt or invoice for their purchase(s).

All prices are in euro.