



buddha-bar beach

by **buddha-bar™**

ABATON - CRETE
Restaurant • Bar • Beach Club

Lunch & Dinner Menu

Family & Friends Style

60€ per person
minimum 4 people

Starters

Buddha Bar chicken salad 1#

Handmade spring rolls

Fried shrimp, spices rub & jalapeno mayonnaise

Salmon avocado (8 pieces)

Strawberry shrimp (8 pieces)

Main Dishes

Five – spicy BBQ chicken with grilled vegetables 1#

Red black tiger shrimps curry ✓

Tuna tataki & edamame soba noodles

Pancetta caramelized with grilled beets, sheep yogurt & honey

Sides

Fried rice, shrimps, steamed vegetables, egg

Grilled vegetables ✓

Desserts

Matcha roll with mascarpone ice cream ✓ SF

Black sesame Japanese praline, Valrhona chocolate Tula Kalum 64% chocolate
mousse, crunchy tuile sesame and rum Zacapa ice cream ✓ SF

Ice cream / Sorbet from a variety of flavors (one scoop) ✓ SF

Starters

Salt edamame	🌱 佛 V/NF/DF/H/GF/SF	7,5€
Spicy edamame	🌱 佛 🌶️ V/NF/DF/H/GF/SF	8€
Handmade spring rolls	🌱 H	10€
Grilled eggplant bowl, asparagus & mushrooms		15€
Fried shrimp, spices rub & jalapeno mayonnaise		22€
Beef gyoza, gorgonzola & black truffle dressing		19€
Bao buns with lamb, miso & rosemary mayo		20€
Bao buns with shrimps tempura & basil mayo		24€

Tartare / Ceviche

Buddha Bar Assortment tacos beef, tuna, sea bream	23€
Salmon tiradito, passion & tiger milk	23€
Sea bass ceviche tomato slices & lemon dressing	23€
Tuna, cucumber, roasted beetroot onion ponzu & sesame	25€

Starters Robata Yakitori

Octopus bourbon	22€
Lamb chops 3pc	22€
Negima chicken 3pc	20€
Sirloin with Nikkei BBQ 3 pc	27€
Tenderloin tonkatsu sauce 3 pc	28€
Robata asparagus	15€
Corn Robotayaki	15€

Salads

Buddha Bar chicken Grilled chicken, Chinese cabbage, coriander, honey & mustard sauce	佛	18€
Dragon Raw vegetables, yka leaves, cress herbs, rice chips & papaya dressing	佛 V V/H	20€
Salmon Zucchini, spinach, salmon chorizo oil, hemp seeds, & lemon dressing		19€
Greek Tomato, olives, feta, cucumber, pepper, onions	V H	18€

Main Dishes

Tuna tataki & edamame soba noodles	佛	29€
Langoustine rolls, sushi rice, roasted tomato sauce & coconut		36€
Five – spicy BBQ chicken with grilled vegetables	佛	22€
Pancetta caramelized with grilled beets, sheep yogurt & honey		34€
Red black tiger shrimps with curry		27€
Grilled Wagyu beef sirloin with pak choi, asparagus and onion ponzu		49€

Sides

Steamed rice		10€
Fried rice, shrimps, steamed vegetables, egg		17€
Buddha Bar noodles		18€
Grilled vegetables		15€

Nigiri

PRICE PER PIECE

Hamachi – Amberjack	8€
Ebi – Shrimp	7,5€
Shake – Salmon	7,5€
Tai – Sea bream	7,5€
Maguro – Tuna	8,5€

Sashimi

4p.

Maguro – Tuna	25€
Hamachi – Amberjack – Sea bream	26€
Tai – Sea bream	23€
Shake – Salmon	24€

Rolls

4p. 8p.

Cucumber (sushi rice,cucumber)	8€	16€
Salmon Avocado (salmon,avocado,cream cheese)	14€	28€
New California mango (sesame, cucumber, crab meat, mango avocado, mayo)	12€	24€
Pink lady (pink mamenori, cucumber, shrimp tempura, spicy mayo, red cabbage foam)	13€	26€

Selection Buddha - Bar

Minimum of 2 people (22 pieces)

Sashimi: salmon 2p

Sushi: tuna 2p, shrimp 2p, salmon 2p, amberjack 2p

Roll: pink lady 4p, salmon avocado 4p, New California mango 4p

70€

Assortment of Rolls

California mango 4p, Crispy veggie 4p, Cucumber 4p

35€

Signature Rolls

4p.

8p.

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

17€

29€

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

11€

20€

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

15€

27€

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

16€

25€

Surf & turf roll (cucumber, avocado, truffle mayo, shrimp tempura, tuna, salmon, fried panko, chives)

17€

29€

Kanikama tempura maki (cucumber, avocado, crab meat, lime mayo, tobikko yuzu)

17€

29€

Niko roll (cucumber, avocado, spring onion, tuna tempura, sesame, mayo fried panko, sweet chilly)

15€

24€

Sweet miso salmon (cucumber, pickled carrot, salmon, miso sauce, sesame dashi)

16€

25€

Buddha Bar rolls (cucumber, salmon, spicy tuna, unagi sauce, Buddha Bar sauce)

32€

Desserts

Namelaka coconut, sorbet wasabi-lemongrass, sponge pistachio	✓ SF	15€
Matcha roll with mascarpone ice cream	✓ SF	15€
Mousse rose, compote litchi, sponge, sorbet raspberry with jasmine	✓ SF	15€
Black sesame Japanese praline, Valrhona chocolate Tulakalum 64% chocolate mousse, crunchy tuile sesame and rum Zacapa ice cream	✓ SF	18€
Fresh fruits platter for two		13€
Ice cream/ Sorbet from a variety of flavors (one scoop)	✓ SF	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.

伊 = 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).

