

APERITIFS

TRENZADO NEGRONI

60

IRIS SPECIAL SANGRIA

65

ICHI-GO-ICHI-E

65

BLOODY TWIST

65

NIBBLES

SPINACH ARTICHOKE DIP 50

Mixed cheese, spinach
and artichoke dip
served with baked
tortilla chips D

KALUGA CAVIAR 450

30 grams of Siberian
Ossetra caviar
served on ice S

EDAMAME 35

Salty or Spicy Teriyaki

GUACAMOLE 45

Homemade guacamole
served with crispy
tortilla chips

FLATBREADS & TARTINES

BEEF CARPACCIO 95

Angus beef carpaccio with truffle, wild rocca and Parmesan shavings
on traditional southern Italian flatbread, "Carte di Musica" D

AVOCADO 65

Sliced avocado, fresh black pepper and lime on traditional
southern Italian flatbread, "Carte di Musica" D

BURRATA 90

Burrata, cherry tomato, E.V.O.O., salt and fresh black pepper on
traditional southern Italian flatbread, "Carte di Musica" D

BURRATA & OLIVE 90

Burrata topped with kalamata olives, green olives and
fresh herbs on sourdough bread D

A - ALCOHOL | D - DAIRY | N - NUTS | S - SEAFOOD

ALL PRICES ARE INCLUSIVE OF 5% VAT

STARTERS

BEEF BRESAOLA 60

*Sliced beef bresaola topped with aged
Parmesan, fresh rocket and aged balsamic D*

CHICKEN WINGS 55

Marinated grilled chicken wings A, D

GLAZED SHORT RIBS 65

*Slow-cooked spicy caramelized
beef short rib cubes*

SPICY ROCK CHICKEN 60

*Yoghurt-marinated fried chicken breast
served with sweet chilli sauce A, D*

ROYAL LOBSTER ROLL 85

Mixed fresh lobster meat topped with caviar S, D

CRISPY FETA 55

*Lightly fried feta cheese served with fresh
oregano, white sesame, cinnamon and honey D*

MINI BURGERS

IRIS MINI BURGERS

*Australian ground beef, tomato,
lettuce, cheese and chef's special sauce D*

100



VEGETARIAN MINI BURGERS

*Crispy sweet potato patty, guacamole
and pico de gallo D*

80

STARTERS

TACOS & BAO

CHICKEN TACOS

Lightly fried chicken breast, pico de gallo and aioli served in soft shell tacos D

60

BEEF TACOS

Prime beef tenderloin cubes, smoked vegetable mousse, guacamole, parsley and lime served in soft shell tacos N

70

BEEF BAO

18 hour slow-cooked marinated ribs topped with black sesame, parsley and jalapeño

55

TERIYAKI BEEF 90

Teriyaki-marinated seared Angus beef topped with fresh lemon wedges

TRUFFLE FRIES 55

Thick hand-cut potatoes topped with creamy black truffle sauce D

FRIED CALAMARI 55

Mozambique fried calamari topped with jalapeño and fresh lime served with light aioli D, S

GRILLED OCTOPUS 75

Grilled octopus served with baby potatoes and red bell pepper mousse S, D

SHRIMP TEMPURA 70

Japanese-style fried shrimp in crispy tempura served with herbed soya and lemon zest D, S

SUMMER ROLLS 50

Vietnamese rice paper rolls filled with avocado and mixed vegetables served with yuzu ponzu sauce

BAKED AUBERGINE 65

Baked marinated aubergine topped with shrimp, pesto and mozzarella D, N

SALADS

GREEK 65

Heirloom tomatoes, cucumber, olives, caper berries and lemon feta dressing D

MIXED GREENS 60

Mixed greens with avocado and light French mustard dressing

QUINOA PUMPKIN 60

Mixed quinoa, pumpkin, baby spinach, cucumber, pistachio, blueberry and orange dressing N

TERIYAKI STEAK 85

Grilled teriyaki tenderloin, mixed greens, mushroom, crispy onion and aged balsamic vinaigrette

HALLOUMI & WATERMELON 60

Grilled halloumi cheese, fresh watermelon, pumpkin seeds, mint and agave dressing D

KING CRAB

Fresh king crab, red and purple potato, green beans, onion, radish, basil and lemon-mustard dressing S

95

DUCK

Sakura Mix topped with duck confit, watermelon and hoisin sauce N

75

DATE NIGHT 65

Mixed greens, local dates, almonds, goat's cheese and orange blossom dressing D, N

LENTIL 55

Green lentils, beetroot, tarragon and homemade mustard vinaigrette dressing

CHICKEN SOBA 60

Grilled marinated chicken breast, soba noodles, Chinese cabbage, carrot and lemon-mustard dressing

SUSHI & URAMAKI

NIGIRI (2PCS) 50

Salmon | Tuna | Hamachi s

SHRIMP TEMPURA 70

Shrimp tempura, avocado, tobiko, crispy tempura D, s

CRAZY CALIFORNIA 75

Cucumber, crab, avocado, wasabi mayonnaise D, s

IRIS SPECIAL 85

(ADD CAVIAR 95)

Shrimp, crab, hamachi, tuna, avocado, salmon topping D, s

IRIS SPECIAL NIGIRI 90

Nigiri selection with fresh black truffle, yuzu ponzu and caviar s

SPICY TUNA 70

Fresh tuna, black sesame, spicy mayonnaise, spring onion D, s

CRISPY SALMON 70

Salmon, avocado, crispy tempura, salmon topping D, s

CRISPY CRAB 70

Crab, avocado, teriyaki, spicy mayonnaise, crispy crab topping D, s

RAW SELECTION

SASHIMI (2PCS) 45

Salmon | Tuna | Hamachi s

BEETROOT

"SALMONITOS" 65

Vodka and beetroot salmon gravlax filled with lightly herbed cream cheese, topped with caviar A, D, S

CRISPY SPICY TUNA 60

Raw yellowfin tuna cubes with spicy light Japanese mayonnaise on crispy rice D, s

SPICY CRUNCHY

SALMON 70

Fresh salmon, crispy tempura and spicy Japanese mayonnaise D, s

CEVICHE

TUNA 70

Fresh tuna in citrus juice with watermelon s

SCALLOP 85

Fresh scallops in ginger yuzu soya with cucumber, coriander and Peruvian corn s

SEA BASS 80

Fresh sea bass with lime, cucumber, coriander and fresh jalapeño s

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MAINS

GRILLED SALMON

*Wild Atlantic salmon served with
homemade guacamole s*

150

TAGLIATELLE SALMON AND CAVIAR

*Tagliatelle pasta with creamy smoked salmon
topped with caviar D,s*

130

JUMBO PRAWNS

Grilled jumbo prawns brushed with orange and
butter and served with wild rocket D,s

160



BAKED SEA BASS

Canary Islands sea bass served with crunchy
greens and extra virgin olive oil S,D

170

VEGETABLE RISOTTO

*Carnaroli rice cooked with carrots, zucchini and Parmesan
topped with wild thyme infused olive oil D*

110

TRUFFLE RIGATONI

*Rigatoni pasta with button mushrooms, Parmesan
and fresh truffle sauce D*

120

MAINS

BABY CHICKEN

Free-range baby chicken, marinated in lemon and fresh herbs, charcoal-grilled and served with wild rocket and lime

145

ANGUS BEEF BAO

200g black Angus patty on soft bao bun with wild rocket and truffle mayonnaise D

125

LAMB CHOPS

Australian lamb chops served with wild rocket, datterini tomatoes and rosemary sauce A

140

STEAK

TOMAHAWK STEAK

Australian Black Angus Tomahawk served with a selection of vegetables and homemade rosemary demi-glace sauce A, D

550

STEAK AND FRIES

Australian beef tenderloin served with chef's special sauce and fries A, D

170

SIDES

FRENCH FRIES
40

CAVIAR SPOON 75
(5 GRAMS)

BAKED POTATO
40

GREEN BEANS
35

MASHED
POTATO D
35

SAUTÉED
MUSHROOMS
35

GRILLED
VEGETABLES
40

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DESSERTS

PAIN PERDU 75

*Served with caramel sauce
and vanilla ice-cream D*

BAKED CHEESECAKE 55

*Baked cheesecake served
with blueberry sauce D*

WARM CHOCOLATE BROWNIE 60

*Warm chocolate brownie served
with vanilla ice-cream D, N*

CHOCOLATE ROCK PUDDING 55

Ganache coated chocolate pudding D

MOCHI 65

*Ask your waiter for our
selection of Mochi D*

CHOCOLATE FONDANT 65

*Warm chocolate fondant served
with vanilla ice-cream*

ICE-CREAM & SORBET 55

(3 scoops)

*Ask your waiter for our selection
of ice-cream and sorbet D*

IRIS DESSERT PLATTER 160

A selection of Iris' signature desserts