

# NIBBLES

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## EDAMAME 35

*Salty sv, v / Spicy G, sv, SE, v / Iris Seasoning sv, v*

## SOUP OF THE DAY 40

*Ask your waiter for our soup of the day*

## IRIS GUACAMOLE 45

*Iris' guacamole with peppers and chia seeds,  
served with crispy tortilla chips v*

# STARTERS

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## CRISPY FETA 45

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

## FRIED CALAMARI 60

*Lightly battered fresh calamari  
served with aioli D, S, G, E*

## IRIS MINI BURGERS 110

*Graded beef patties with cheese,  
lettuce, tomato and chef's  
burger sauce D, G, E*

## SPICY ROCK CHICKEN 65

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

## TERIYAKI BEEF 75

*Teriyaki-marinated seared  
Angus beef topped with  
fresh lemon wedges G, sv, s*

## BAKED POTATO 40

*Baked potato,  
creamy comte sauce*

## ROCK SHRIMP TEMPURA 70

*Deep fried rock shrimp mixed with  
sweet chilli mayonnaise D, S, E, G*

## CHICKEN TACOS 70

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

## BEEF TACOS 80

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

## BURRATA 130

*125g of fresh burrata  
served with heirloom tomatoes  
and lemon marmalade D, G, VG*

## ROYAL SHRIMP ROLL 70

*Mixed fresh shrimp topped  
with tobiko S, D, G, E*

## CRISPY SPICY TUNA 60

*Raw yellowfin tuna cubes with  
spicy light Japanese mayonnaise  
on crispy rice D, F, SE, E*

# FLATBREAD & TARTINE

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## **BEEF CARPACCIO** 90

*Angus beef carpaccio with truffle, wild rocket and Parmesan on traditional southern Italian flatbread, "Carta di Musica" D, C*

## **MUSHROOM** 60

*Mixed portobello and oyster mushroom with truffle on sourdough D, G, V, SP*

## **AVOCADO** 60

*Sliced avocado on a base of cream cheese, black pepper and lime on traditional southern Italian flatbread, "Carta di Musica" D, G, V*

## **BURRATA** 80

*Burrata topped with kalamata olives, green olives and fresh herbs on sourdough D, C, VG*

## SALADS

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### **GREEK** 65

#### **SHARING GREEK** 95

*Oxheart tomatoes, cucumber, olives, onion, bell peppers, caper berries and red wine vinaigrette D, VG*

### **DATE NIGHT** 65

*Mixed greens, local dates, shaved almonds, goat cheese and orange blossom dressing D, TN, SP, VG*

### **GREEN SALAD** 45

*Mixed greens with avocado and a Fresh mustard dressing M, V*

### **TERIYAKI STEAK** 85

*Grilled teriyaki tenderloin, mixed greens, mushroom, crispy onion and aged balsamic vinaigrette G, N, SP*

### **CHICKEN SOBA** 70

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

### **IRIS SALAD** 70

*Quinoa, avocado, garden tomatoes, kale, carrot, red bell peppers and citrus oil M, V*

### **SPICY CRUNCHY SALMON** 70

*Fresh salmon, crispy tempura and spicy Japanese mayonnaise D, G, F, E*

# SANDWICHES

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## TRUFFLE BURGER 65

*Burger bun, beef patty 200 gr, mayo, provolone cheese, Parmesan cheese, mushroom paste, lettuce, with a side of french fries* D, G, SP, E

## CLUB SANDWICH 45

*White jumbo sliced bread, grilled chicken, eggs, turkey bacon, lettuce, tomato, mayo, pickles, with a side of french fries* D, G, E, M

## STEAK SANDWICH 50

*Beef filet, cheddar cheese sliced, mozzarella cheese, caramelized onion, aioli sauce, rocca, guacamole Ciabatta bread with a side of french fries* D, G, E

## BRESAOLA BURRATA SANDWICH 85

*Ciabatta bread, burrata cheese, pesto sauce, rocca, tomato, olive oil, Parmesan cheese with a side of french fries* D, G, N

## CROQUE MADAME 45

*Turkey ham and cheese Comte and mozzarella with a fried egg and Mornay sauce, Dijon mustard with a side of french fries* D, G, E, M

# MAINS

## TRUFFLE RIGATONI 135

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

## GRILLED SEA BASS 180

*Grilled sea bass fillet served with red cabbage and a creamy herb sauce* F, D

## GRILLED SALMON 190

*Sesame crusted salmon with passionfruit sauce and creamy potato* D, F, SE

## BABY CHICKEN 160

*Free-range baby chicken marinated in lemon and fresh herbs, charcoal-grilled and served with arugula, baked potatoes and lime* M, A

## LAMB CHOPS 180

*Australian lamb chops served with arugula, Datterini tomatoes and rosemary sauce* A

## TOMAHAWK 660

*Australian Wagyu Tomahawk A9 served with a selection of vegetables and homemade rosemary demi-glace sauce* A

## RIGATONI AL POMODORO 105

*Rigatoni pasta with cherry tomatoes, garlic, basil and olive oil* G, V

## STEAK & FRIES 170

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

# SIDES

MASHED  
POTATOES D  
35

GRILLED  
VEGETABLES  
40

GREEN  
SALAD M  
30

FRENCH  
FRIES  
40

# DESSERTS

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## IRIS PAIN PERDU

*French toast served with caramel  
and vanilla ice-cream* D, G, E

80

## ICE-CREAM & SORBET

*(3 scoops)*

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

55

## IRIS DESSERT PLATTER

*A selection of Iris' signature desserts* D, G, E

120

## MOCHI

*Ask your waiter for our selection of Mochi* D

75

## CHOCOLATE FONDANT

*Warm chocolate fondant  
served with vanilla ice-cream* D, G, E

55

## CHEESECAKE

*Cheesecake served with blueberry sauce* D, G, E

45



## VEGAN MENU

### NIBBLES

#### **EDAMAME 35**

*Salty sv, v / Spicy g, sv, se, v / Iris Seasoning sv, v*

#### **IRIS GUACAMOLE 45**

*Iris' guacamole with peppers and chia seeds,  
served with crispy tortilla chips v*

### STARTERS

#### **VEGAN TACOS 70**

*Baked potato, guacamole and picco de gallo  
served in soft shell tacos g*

## FLATBREAD & TARTINE

#### **MUSHROOM 60**

*Mixed portobello and oyster mushroom  
with truffle on sourdough D, G, V, SP*

#### **AVOCADO 60**

*Sliced avocado on a base of cream cheese,  
black pepper and lime on traditional southern  
Italian flatbread, "Carta di Musica" D, G, V*

# SALADS

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## GREEN SALAD 60

*Mixed greens with avocado and a Fresh mustard dressing m, v*

## IRIS SALAD 70

*Quinoa, avocado, garden tomatoes, kale, carrot, red bell peppers and citrus oil m, v*

# MAINS

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## RIGATONI AL POMODORO 105

*Rigatoni pasta with cherry tomatoes, garlic, basil and olive oil g, v*

## VEGAN BURGER 90

*Plant based patty with tomato, ettuce and vegan mayonnaise sv*

## LINGUINI PESTO 105

*Linguini pasta with cherry tomato, peanuts and pesto broccoli sauce se, n*

# SIDES

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SAUTÉED  
MUSHROOMS SP  
35

GRILLED  
VEGETABLES  
40

GREEN  
SALAD M  
30

FRENCH  
FRIES  
40

# DESSERTS

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## SORBET

*(3 scoops)*

*Ask your waiter for our selection of and sorbet d*

55