

Cotton

FOOD MENU

Rawbar & Sushi

CAVIAR 30g 120
With avocado and sour cream.

FRESH FISH

SALMON USUZUKURI 29
Thin salmon slices marinated in beetroot, with ikura roe and seaweed.

JAPANESE SALMON CEVICHE 28
Freshly diced norwegian salmon, avocado, red onion, coriander, marinated in Japanese ceviche sauce.

TATAKI WITH TRUFFLE 27
Bonito marinated with Japanese spices, served with truffle sauce and smoked aubergines.

SASHIMI MIX (6, 12 OR 25 PIECES)

Tuna 20 / 36 / 74
Salmon 20 / 36 / 74
White fish 20 / 36 / 74

NIGIRI (2 OR 4 PIECES)

Tuna with kizami wasabi. 8 / 14
Salmon with homemade soy sauce. 8 / 14
Torched salmon with unagi sauce and ikura. 10 / 16
White fish with Maldon salt and lime juice. 9 / 15

SALMON AND TUNA TARTARE GUNKAN (2 PIECES) 12
Lightly spiced tuna tartare in a Norwegian salmon gunkan.

TEMARI (1 PIECE) 7 SALMON / 9 TUNA
Norwegian salmon or tuna, and avocado.

PREMIUM ROLLS (8 PIECES)

COTTON ROLL 24
Torched Norwegian salmon, avocado, cucumber and tempura flakes, with wasabi mayo and unagi sauce.

KALAMAKI ROLL 22
Norwegian salmon or tuna with avocado, cream cheese and sesame seeds.

EBI ROLL 22
Prawn tempura, avocado and tobiko roe.

HOT TUNA ROLL 22
Spicy tuna tartare, cucumber and hot mayo.

ZAKYNTHOS ROLL 26
Soft shell crab, cucumber, avocado, sesame seeds, hot mayo, tobiko.

SNOW CRAB ROLL 28
Snow crab, cucumber, spring onion, avocado, sesame seeds, hot mayo, tobiko, topped with salmon roe.

KARAGUE CHICKEN ROLL 24
Japanese marinated chicken, avocado, homemade sweet chilli sauce and sesame seeds.

VEGGIE ROLL 23
Avocado, cucumber, dried tomato and nori seaweed and shiitake mushroom.

CHEF'S PLATE (25 PIECES) 78
Mix of sashimi, nigiri and premium rolls.

OMAKASE (50 PIECES) 140
Mix of sashimi, nigiri and the Chef's daily special served with wakame salad and ponzu sauce.

EXTRAS

KIZAMI WASABI / HOT MAYO / WASABI MAYO 4
TERIYAKI SAUCE / PONZU SAUCE 4

All dishes are accompanied by our delicious homemade soy sauce.

Starters & Salads

EBI FRY 19
Shrimp tempura with homemade sweet chilli sauce and wakame.

TOM KHA 18
Famous Thai coconut soup. A spicy and sour hot soup with shiitake mushrooms, spring onion served with chicken.

GRILLED OCTOPUS 28
Slow cooked and grilled octopus, accompanied by sweet potato puree and "nam prick" sauce.

TOMATO AND BURRATA SALAD 22
Seasonal tomatoes with dried-tomato pesto and Burrata cheese and basil oil.

COTTON ZAKYNTHOS GREEK SALAD 20
Seasonal salad made with tomatoes, cucumbers, onions, olives and feta cheese.

BAKED CAULIFLOWER 22
Soft cauliflower with a mix of spices and coconut milk sauce.

Main Courses

SALT-BAKED SEA BASS WITH OUZU 86
(recommended for 2 people)
Served with steamed and roasted vegetables.

FRIED RICE
Cooked jasmine rice, fresh vegetables, a cracked egg and savory soy, fried and stirred with chicken or prawns.
CHICKEN 25 / PRAWNS 28

YELLOW CURRY - THAI STYLE
Aromatic Thai curry dishes with fresh vegetables, served with a side of white rice.
CHICKEN 23 / PRAWNS 26 / VEGETARIAN 22

ANGUS BEEF BURGER 26
Layered with lettuce, tomato, caramelized onions, ketchup and truffle mayonnaise. Served with hand cut fried potatoes.
Extras: Bacon, egg, pickles or Cheddar cheese. 1.50 / EACH

PORTOKALI DUCK MAGRET 30
Glazed duck breast with sauce made of Zakyntos oranges, accompanied with gohan rice.

BLACK ANGUS PICANHA 32
Cooked at low temperature with roasted sweet potato and chimichurri.

BONELESS IBERIAN RIBS 28
16 hour slow cooked ribs, with spicy thai sauce and mixed potatoes.

Side Dishes & Extras

TRUFFLE MAYONNAISE 4
POTATO FRIES 6
SWEET POTATO FRIES 7
TRUFFLE FRIES 9
EXTRA TRUFFEL OIL FOR FRIES 1.50
JASMIN RICE 5
GREEN SALAD 5
TOMATO AND ONION SALAD 7
COTTON SAUCE / GARLIC SAUCE 3
KALAMATA OLIVES 3
BREAD BASKET 3
EDAMAME 9
SWEET POTATO MASHED 8

Homemade Desserts

PAVLOVA 11
Merengue with seasonal jam topped with white chocolate chantilly.

FERRERO ROCHER CAKE 12
Sponge chocolate cake, with hazelnut praline mousse and chocolate.

COCONUT CRÈME BRULÉE 10
The classic dessert, with a touch of coconut infused with thai spices.

ICE CREAM MOCHI 3 / UNIT
Please ask your waiter for flavours.