Cotton

FOOD MENU

Raw Bar

BEEF STEAK TARTARE 24
Served with sour cream and egg yolk.

SALMON CEVICHE 22
Freshly diced Norwegian salmon, avocado, orange-lime ponzu sauce, onion, coriander and tobiko.

KING CRAB TARTARE 30
King crab tartare mixed with creamy wasabi sauce and Japanese cucumber, served on top of avocado mash and topped with tobiko roe.

PERUVIAN CEVICHE 24
Freshly diced fish of the day, marinated in Peruvian spicy "Tiger Milk" with sweet potato, red onion, coriander and corns of the Andes.

TUNA TARTARE 24
Raw, sushi-grade citrus-marinated tuna served on a bed of avocado and topped with mango.

Sushi

SASHIMI (6, 12 OR 25 PIECES)

Norwegian salmon	23 / 43 / 85
Tuna	24 / 48 / 96
White fish	22 / 44 / 84

NIGIRI (2 PIECES)

Torched Norwegian salmon	10
Tuna	10
White fish	8

PREMIUM ROLLS (8 PIECES)

COTTON ROLL 20
Torched Norwegian salmon, avocado, cucumber and tempura flakes, with wasabi mayo and teriyaki sauce.

ZAKYNTHOS ROLL
(SALMON OR TUNA) 18 / 20
Norwegian salmon or tuna with avocado, cream cheese and sesame seeds.

HOT TUNA ROLL 20
Spicy tuna tartare, cucumber and hot mayo.

HOT SALMON ROLL 18
Spicy salmon tartare, mango and kimchi.

KING CRAB ROLL 28
King crab, cucumber, spring onion, avocado, dill, sesame seeds, hot mayo, yuzu tobiko, topped with salmon roe.

EBI ROLL 20
Prawn tempura, avocado and red cabbage sauce.

VEGGIE ROLL 18
Avocado, cucumber, dried tomato and nori seaweed.

SPECIAL ROLL
(SALMON OR TUNA) 24
Choice of marinated tuna or salmon, paired with kimchi, creamy Philadelphia cheese, spring onion, and finished with a drizzle of eel sauce.

CHEF'S PLATE
(25 OR 50 PIECES) 65 / 130
Mix of sashimi, nigiri and premium rolls.

OMAKASE
(70 OR 100 PIECES) 200 / 260
Mix of sashimi, nigiri and the Chef's daily special served with wakame salad and ponzu sauce.

EXTRAS

FRESH WASABI PASTE	3
HOT MAYO / WASABI MAYO	2
TERIYAKI SAUCE / PONZU SAUCE	2
EDAMAME	6

All dishes are accompanied by our delicious Cotton soya sauce.

Starters & Salads

GRILLED OCTOPUS 24
Slow-cooked and grilled octopus, accompanied by sweet potato purée, black garlic and fresh coriander.

TOMATO AND BURRATA SALAD 18
Seasonal tomatoes tartare with dried-tomato pesto and Burrata cheese, scattered with cured black olive crumble and basil oil.

ROASTED CAULIFLOWER 16
(recommended for 2 people)
Roasted with miso and peanut sauce.

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

Fish & Seafood

SALT-BAKED SEA BASS 79
(recommended for 2 people)
Served with steamed vegetables.

FISH OF THE DAY 24
Please ask your waiter.

Curries

SPICY RED CURRY THAI STYLE
CHICKEN 20 / PRAWNS 22 / VEGGIE 18
Aromatic Thai curry dish with fresh vegetables, served with Jasmine rice.

FRIED RICE
CHICKEN 20 / PRAWNS 22 / VEGGIE 18
Cooked jasmine rice, fresh vegetables, a cracked egg, fried and stirred with chicken, prawns or veggies.

Meat

BEEF SIRLOIN 30
Served with vegetables and beef demi-glace sauce.

HALF ROASTED CHICKEN 24
Served with demi-glace sauce and truffle mashed potatoes.

PEKING LAMB 26
Grilled lamb accompanied by two sauces; hoisin & plum, and sweet chili. Served with Chun pancakes.

SMASH BURGER 24
Juicy burger topped with local cheese and caramelised onions, served with a side of crispy French fries..

Extras: Bacon, egg, pickles or Cheddar cheese. 1.50 / EACH

PORK SKEWERS 26
Tender pork marinated in a rich butter-mustard sauce, grilled with green peppers and red onions, and served with a refreshing yogurt dip.

Side Dishes

SWEET POTATO FRIES / POTATO FRIES	8
JASMINE RICE	5
TOMATO AND ONION SALAD	10

Desserts

CHOCOLATE TEXTURE 12
Creamy toffee and milk chocolate fudge on a bed of chocolate crumble and brownie.

TAMARIND CREAM 12
White chocolate, smoked honey and basil, served with red berry coulis.

COTTON TIRAMISU 12
Creamy tiramisu spheres dressed with Santa Teresa Gran reserva and homemade coffee ice cream.

Allergen information available on request. Please advise your waiter, if you have any known allergies or food intolerances. 24% VAT included in the prices.