



M E N U

STARTERS

Salmon Crudo Thinly sliced fresh salmon topped with citrus, capers, pomegranate seeds, cucumber and fresh herbs	23
Salmon & Tuna Tartare Salmon and tuna tartar with guacamole and chili croutons	25
Meat Plate Selection of cured meats served with olives, nuts and grissini	22
Cheese Plate Selection of cheeses served with jam, dried fruit, nuts and grissini	20
Large Snack Plate Includes the Meat Plate and Cheese Plate	35
Fried Shrimp With sweet chili sauce, garlic, spring mix, cherry tomatoes and special sauce	21
Baked Brie Cheese With cranberry sauce, baguette, garlic and almond crumbs	22
Fried Calamari With spicy mayo	15
Guacamole & Nachos Classic guacamole with jalapenos on top	12
Hummus & Pita Olive oil, arugula, olives, cherry tomatoes, paprika	12
Mussels Mussels in creamy or tomato sauce	20

SALADS

Caesar Salad Organic romaine lettuce tossed in creamy house Caesar dressing served with chicken or prawns of your choice, cherry tomatoes, Parmesan and croutons	24
Sesame Seared Ahi Tuna Salad Mixed leaves, tomatoes, cucumber, radish, orange segments, red onions, ginger and orange-ginger dressing	25
Greek Salad Fresh tomatoes, cucumbers, bell peppers, Greek feta, extra virgin olive oil, balsamic glaze, oregano and hemp seeds	21
Thai Salad Beef, cucumber, kumato tomatoes, red onion, bell peppers and cilantro with chef's signature sauce	24
Burrata Salad With kumato tomatoes, balsamic glaze, truffle oil and pesto sauce	20

MAIN COURSE

Sautéed Octopus Octopus, potato, garlic, tomatoes, olives, cilantro, hemp seeds	32
Skirt Steak (6 oz) Served with potatoes, wilted spinach and confit tomatoes	32
Filet Mignon (12 oz) Grilled vegetables with Demi-Glacé sauce	47
Filet of Salmon Oven-baked salmon filet served with asparagus and white onion sauce	34
Seafood Pasta Fettuccine pasta with seafood in creamy or tomato sauce, topped with Parmesan and served with red caviar	34
Carbonara Pasta Fettuccine with cream, bacon, parmesan	25
Parmesan Chicken with Mushrooms Tender chicken breast, mushrooms in a creamy Parmesan sauce, fresh arugula, and cherry tomatoes	25
Seared Tuna with Grilled Vegetables Seared tuna served with baby potatoes, asparagus, bell peppers, artichokes, cherry tomatoes, and Kalamata olives, finished with our signature nut sauce	30

SOUPS

Tom Yum Thai-style hot and sour soup with shrimp, salmon, tomatoes and mushrooms, garnished with fresh cilantro	25
Miso Soup Light and dark miso paste, dried fish broth Hondashi, bonito flakes, honey, dried shiitake mushrooms, tofu, dried wakame, salmon fillet, egg yolk, green onion and white sesame seeds	16
Creamy Mushroom Soup Mushrooms, onions, leek, garlic with thyme and heavy cream. Served with house-made croutons	17

BURGERS

Truffle Bomb House-ground prime beef topped with cheese, truffle sauce, spinach, and served on a brioche bun with French fries	25
Holy Cow Classic House-ground prime beef topped with American cheddar, burger sauce served on a brioche bun and French fries	19
Big Boy (Classic) PIPA's special burger with bacon, cheese, burger sauce, red onion, beef, tomatoes, spinach and secret sauce, served with French fries	26

DESSERTS

Fruit Platter Selection of fresh seasonal fruit	30
Honey Cake House-made honey cake, served with glazed walnuts and berries, topped with organic honey	18
Napoleon Cake House-made Napoleon cake, served with berries, almonds and sour cream sauce	18
Lava Cake with Ice Cream	16
Syrniki Our famous cottage cheese pancakes served with passion fruit compote, sour cream sauce and fresh berries	23

MAKI SUSHI ROLLS

Dragon Roll Cream cheese, salmon filet, cucumber, avocado, smoked eel filet, unagi sauce, sesame seeds	28
Alaska Roll Cream cheese, salmon filet, cucumber, red caviar, green onion	27
Rainbow Roll Cream cheese, cucumber, avocado, salmon filet, tuna filet, peeled shrimp, smoked eel filet, unagi sauce, sesame seeds	27
Philadelphia Roll Cream cheese, salmon filet, cucumber	25
California Roll Cream cheese, imitation crab with mayo, cucumber, avocado, orange tobiko	25
Baked Volcano Roll Avocado, volcano sauce, salmon, boiled shrimp, scallop, orange tobiko, green onion, unagi sauce, sesame seeds	25
Typhoon Roll Imitation crab with mayo, iceberg lettuce leaf, cucumber, salmon filet, spicy sauce, unagi sauce, green onion, sesame seeds	24
Hot Florida Roll Cream cheese, smoked salmon, smoked eel filet, spicy sauce, avocado, cucumber, tamago omelet, orange tobiko, tempura batter, unagi sauce	27
Sunny Isles Salmon, tuna, surimi with mayo, cucumber, mango sauce, soy paper	28

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A gratuity of 18% will be charged for parties of 6 or more.