



SHELLONA

RAMATUELLE • ST-BARTH • BEACH/RE TAURAN

- SALADES / SALADS -

SALADE NIÇOISE AU THON - 26
SALADE NIÇOISE AUX GAMBAS - 32
NIÇOISE SALAD TUNA OR PRAWNS

SALADE CÉSAR AU POULET - 28
SALADE CÉSAR AUX GAMBAS - 32
CESARS SALAD WITH CHICKEN OR PRAWNS

COCKTAIL & AVOCAT GAMBAS - 27
*ROMAIN HEART LETTUCE, AVOCADO, GRAPEFRUIT
SUPREME, OLIVE OIL, COCKTAIL SAUCE & PRAWNS*

« SHELLONA'S » - 26
*FETA CHEESE, CUCUMBERS, BLACK OLIVES,
TOMATOES, GREEN PEPPERS, RED ONIONS, ORIGANO*

- MEZZÉS -

BURRATINA PESTO COURGETTES - 24
BURRATINA TOMATES BASILIC - 26
BURRATINA TRUFFE - 48
*BURRATA PESTO ZUCCHINI / TOMATOES BASIL
/ TRUFFLE*

CROQUETTES DE POULPE - 18
OCTOPUS «CROQUETTE» WITH BLACK AIOLI

GAMBAS SAGANAKI - 32
PRAWNS «SAGANAKI STYLE»

CROUSTILLANT DE BOEUF EN CARPACCIO - 32
*CRISPY BRICK BEEF CARPACCIO
WITH TRUFFLE MAYONNAISE*

CARPACCIO DE POISSON ST BARTH STYLE - 29
*SAINT-BARTH STYLE FISH CARPACCIO WITH
PASSION GREEN CHILLI DRESSING*

OLIVES DU SUD MARINÉES AUX HERBES - 12
MARINATED OLIVES FROM THE SOUTH

CARPACCIO DE POISSON - 28
WITH CAVIAR - 48
FISH CARPACCIO / WITH CAVIAR

FÉTA AU FILO, SÉSAME NOIR ET MIEL - 20
*FÉTA CHEESE WRAPPED IN FILO PASTRY
& HONEY*

PITA PIZZA TOMATE - 26 / TRUFFE - 54
/ CAVIAR - 150
PITA PIZZA TOMATO / TRUFFLE / CAVIAR

CALAMARS GRILLÉS PICADA - 26
PICADA GRILLED SQUIDS

TOMATO BRUSCHETTA - 17
CHERRY TOMATOES, PESTO BASIL, PARMESAN

TATAKI DE THON - 29
TUNA TATAKI WITH PONZU DRESSING

TACOS CROUSTILLANT (BY PIECE)
MAHI-9 / THON-10 / KOBÉ-26 / CAVIAR-35

POULPES GRILLÉS - 28
*GRILLED OCTOPUS, CAPERS,
OLIVE OIL, SHALLOT*

TRIO MELITZANA, HOUMOUS, TZATZIKI - 21
MELITZANA, HUMMUS & TZATZIKI

- MARINATOS -

SAUMON - 29
*SALMON IN SOY &
GINGER SAUCE*

THON - 27
*TUNA IN CITRUS
SAUCE*

VERDE - 26
*FISH OF THE DAY,
IN GREEN DRESSING*

PRIX EN EURO / PRICES IN EUROS

NOUS TENONS À LA DISPOSITION DE NOTRE CLIENTÈLE LA TRAÇABILITÉ DE TOUTES NOS VIANDES. CUSTOMERS ARE FREE TO ENQUIRE ABOUT THE TRACEABILITY OF ALL OUR MEAT

- ROBATA BAR -

(KALAMAKOS CONCEPT)

POULET - 42
CHICKEN

BOEUF - 48
BEEF

SOUTZOUKAKI - 46
SPICY MINCED LAMB

PLATS À PARTAGER / SHARING STYLE DISHES

- POISSONS / FISHES -

GROSSES GAMBAS
AUX SAVEURS PASTRAMI- 72
PRAWNS WITH PASTRAMI FLAVOR

RED SNAPER FAÇON «SPETSES» - 46
*LOCAL FISH COOKED LIKE "SPETSES STYLE"
& SERVED WITH EGGPLANT*

LOUP DE MÉDITERRANÉE - MARKET PRICE
*MEDITERRANEAN SEABASS COOKED
IN OUR CHARCOAL OVEN - MARKET PRICE*

- VIANDES / MEATS -

ENTRANIA GRILLÉE AU ROBATA MARINÉE
AU CHIMICHURRI - 48
*CHIMICHURRI MARINATED ENTRANIA, ROBATA
& HOME MADE FRIES*

POULET DU CHEF (ENV. 1,2KG) - 78
MARINÉ AU CITRON & THYM
CHICKEN MARINATED WITH LEMON & THYM (APPROX. 1,2KG)

BLACK ANGUS ENTRECÔTE 500G - 69
BLACK ANGUS BEEF STEAK & HOME MADE FRIES

- BURGERS -

BURGER MAHI MAHI - 38
*GRILLED MAHI MAHI BURGER, CURRY
TARTAR SAUCE & HOMEMADE FRENCH FRIES*

BURGER KOBÉ - 150
*JAPANESE BEEF MEAT BURGER, TRUFFLE
MAYONNAISE & TRUFFLE FRENCH FRIES*

BURGER BOEUF - 45 AVEC TRUFFE - 79
*BEEF MEAT BURGER & HOMEMADE FRENCH FRIES
/ WITH TRUFFLE MAYONNAISE*

BURGER POULET CROUSTILLANT - 39
*CRISPY CHICKEN BURGER, CUMIN YOGURT SAUCE
& HOMEMADE FRENCH FRIES*

LANGOUSTE DES CARAIBES - MARKET PRICE
CARRIBEAN LOBSTER - MARKET PRICE

RIGATONI SIGNATURE DE YIANNIS À LA TRUFFE (2/3 PERSONNES) - 155
YIANNIS SIGNATURE TRUFFLE PASTA

- ACCOMPAGNEMENTS / SIDE DISHES -

LÉGUMES GRILLÉS - 14
GRILLED VEGETABLES

FRITES FRAÎCHES 15
HOMEMADE FRENCH FRIES

FRITES À LA TRUFFE 38
HOMEMADE TRUFFLE FRIES

BROCOLIS VAPEUR - 14
STEAMED BROCCOLIS

SALADE MESCLUN - 14
MESCLUN SALAD

RIZ PILAF 10
PILAF RICE



ALLERGÈNES / ALLERGEN