

## **MINOA**

*/mi'noa/*

An ancient civilisation, dating back to 3,000 BC and hailing from Crete, is known for its cultivation of crops, fisherman's huts, fishing techniques, fermentation and wine production, olive pressing, and raising game. This civilisation depended on both land and sea for the creation of Mediterranean cuisine.

# **MEDITERRANEAN** *fusion* **RESTAURANT**

Welcome to Minoa, an elevated culinary experience on Level 11 at AX ODYCY Hotel. Journey through the vibrant flavours of the Mediterranean with our fusion-style menu, which is a celebration of the rich and diverse cuisines of North Africa, the Middle East and Southern Europe.

Blending together a harmonious fusion of tastes, we take pride in using the freshest and highest quality local ingredients to craft the creative dishes you're about to indulge in. We believe that our passion for enriching dining experiences shines through every dish.

# TASTING MENU



## SNACKS

### BEEF TARTAR

Black garlic, pickled shallot,  
charcoal, rye cracker



### GOAT CHEESE

Pickled mushroom, olive oil  
powder, parsley



### RABBIT LEG

Truffle mayonnaise, shiitake mushroom,  
cured egg yolk shaving



### DUCK BREAST

Red cabbage, cinnamon &  
redcurrant, plum jam



### STONE BASS

Buttermilk & seaweed sauce,  
almond, celery oil

### FIGS & TAHINI CHEESECAKE MOUSSE



### PETIT FOURS

TASTING MENU CAN BE ORDERED BY  
THE ENTIRE TABLE BY 20.30HRS

FOOD MENU ONLY • €80 PER GUEST

Vegetarian

# TASTING MENU



## SNACKS

### MARINATED CARROT

◦ VG

Tahini, fennel & pumpkin seeds, herbs oil

### GOAT CHEESE

◦ VE

Pickled mushroom, olive oil powder, parsley



### MORELS

◦ VE

Mushroom emulsion, buckwheat blanket, confit egg yolk



### LEEK & CABBAGE

◦ VG

Leek pesto, crispy onions, leek oil

### MARINATED AUBERGINE

◦ VE

Herbs quinoa, muhammara, goat cheese



### FIGS & TAHINI CHEESECAKE MOUSSE



## PETIT FOURS

TASTING MENU CAN BE ORDERED BY  
THE ENTIRE TABLE BY 20.30HRS

FOOD MENU ONLY ◦ €80 PER GUEST

◦ VE - vegetarian ◦ VG - vegan



eggs



gluten



milk



mustard



sulphur





# À LA CARTE MENU

**MINOA**

# STARTERS



## Cold

### BEEF TARTAR

Black garlic, pickled shallot, charcoal, rye cracker



### GOAT CHEESE

◦ VE

Pickled mushroom, olive oil powder, parsley



### FOIE GRAS & RABBIT LIVER

Smoked ham & truffle broth, honeycomb, apricot



### SCALLOPS

Passion fruit, cucumber, coriander



### PLANT-BASED CEVICHE

◦ VG

Pickled beets, grapes, avocado, green almond



## Hot

### RABBIT LEG

Truffle mayonnaise, shiitake mushroom, cured egg yolk shaving



### MARINATED CARROT

◦ VG

Tahini, fennel & pumpkin seeds, herbs oil

### MORELS

◦ VE

Mushroom emulsion, buckwheat blanket, confit egg yolk



### LEEK & CABBAGE

◦ VG

Leek pesto, crispy onions, leek oil

### ONION & POTATO

◦ VE

Slow-cooked onion, potato foam, preserved orange, fermented sweet potatoes



◦ VE – vegetarian ◦ VG – vegan ◦ LF – lactose free ◦ GF – gluten free



eggs

gluten

milk

mustard

sulphur

fish

molluscs

peanuts

nuts

## MAINS



### VEAL FILLET

Baba ghanoush, broccolini, pickled celeriac, veal jus



### LAMB RUMP

Red pepper sauce, onion, pearl couscous



### DUCK BREAST

Red cabbage, cinnamon & redcurrant, plum jam



### CHICKEN THIGH

Spicy harissa, fermented chilies oil, strawberry dust

### PORK NECK

Hydrated apple, fermented fennel, mustard & thyme foam



### STONE BASS

Buttermilk & seaweed sauce, almond, celery oil

### MARINATED AUBERGINE

Herbs quinoa, muhammara, goat cheese



• VE

### SIDE ORDER

Truffle polenta chips

Homemade mixed pickles

Triple cooked potato fries

Vegetable ratatouille

Green salad

## DESSERTS

ORANGE & CHOCOLATE CREMEAUX

FIGS & TAHINI CHEESECAKE MOUSSE

BANANA - PEANUT & CARAMEL CAKE

MASTIHA RICE PUDDING

• LF • GF

2-COURSE MENU • €50 PER GUEST

3-COURSE MENU • €60 PER GUEST



"The Mediterranean has the colour of mackerel, changeable I mean. You don't always know if it is green or violet, you can't even say it's blue, because the next moment the changing reflection has taken on a tint of rose or gray."

- Vincent van Gogh

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