

APPETIZERS

GREEN GAZPACHO 22 (vg/gf)

chilled creamy soup with marinated avocado, cucumber and honeydew melon, croutons, sprouts

BURRATA 24 (gf/v/n)

organic zucchini cream, almonds, marinated heirloom tomatoes, arugula

PROSCIUTTO DI PARMA 26

Parma ham, sundried tomatoes, artichokes, garlic and herbs cream cheese, house made focaccia

FRITTO MISTO 28

crispy fried calamari, shrimps and zucchini, basil and garlic dip

SALADS

CHICKEN MANGO "1992" 30 (gf)

baby spinach, roasted organic chicken, fresh fruit, avocado, light curry dressing

CAESAR 22

romaine, homemade sourdough, parmesan, bacon, mini sweet peppers, chives, traditional Caesar dressing

Add: Organic chicken \$8 or Shrimp \$8

TUNA NICOISE 34 (gf)

seared yellowfin tuna, artisan leaves, organic egg, cherry tomatoes, green beans, potatoes, kalamata olives, lemon-mustard dressing

EARTH BOWL 28 (vg/gf)

quinoa, chickpeas, spinach, red cabbage, pumpkin, cauliflower, mix seeds, organic apple cider vinegar dressing

SANDWICHES

All served with a choice of regular fries, sweet potato fries or house salad.

Gluten free bread available.

LIDO BURGER 28

smashed double patties, cheddar cheese, crispy onion, sherry pepper bacon jam, Dark 'N' Stormy sauce, lettuce, tomato

LOBSTER ROLL 32

Maine lobster, celery, mayonnaise, lemon, chives, brioche bun

FISH SANDWICH 30

seared local catch, tartar sauce, red onion, tomato, coleslaw, raisin bread

JERK CHICKEN TACOS 28

organic jerk chicken, feta cheese, pickled shallots, avocado smash, cilantro, soft tortillas

MAIN COURSE

SCOGLIO 42

spaghettoni, squid, shrimps, mussels, Maine lobster, saffron, chili, parsley coulis

AMATRICIANA 34

rigatoni, cured pork cheek, tomato sauce, pecorino Romano

ORGANIC SCOTTISH SALMON 48 (gf/n)

shaved fennel, blood orange, Greek yogurt sauce, pistachio

OCEAN HARVEST 45 (gf)

“Mugnaia” style local catch, lemon, capers, organic green beans

TENDERLOIN 64 (gf)

8 oz grilled beef tenderloin, crispy oyster mushrooms, salsa verde

ORGANIC TOFU 38 (vg/gf)

seared marinated tofu, creamy polenta, asparagus, mushrooms

SIDES

MASHED POTATOES 10 (gf)

Yukon Gold potatoes, butter, chives

TRUFFLE FRIES 15 (gf)

parmesan, thyme, truffle oil

MAC & CHEESE 14

four cheese sauce, toasted breadcrumbs

CECINA 10 (vg/gf)

fried chickpeas cake, rosemary, lava salt, pink peppercorns

ASPARAGUS 14 (vg/gf)

bell peppers and red onion relish

BERMUDA CARROTS 12 (vg/gf)

cannellini beans, Kalamata olives

LEAVES & HERBS 13 (vg/gf)

leafy greens, herbage, citrus dressing

v - vegetarian

vg – vegan

gf – gluten free

n – contains nuts

SUSHI

NIGIRI (4 pcs)

Yellow Fin Tuna	18
Salmon	18
Hamachi	18
Unagi (roasted eel)	18
Shrimps	18
Avocado	14

HOSO MAKI

Tuna	18
Hamachi	18
Salmon	18
Avocado	14
Cucumber	12
Shrimps	18
Crab	20

SASHIMI (6 pcs)

Yellow Fin Tuna	22
Salmon	22
Hamachi	22
Unagi (roasted eel)	22
Shrimps	22
Octopus	22

SUSHI ROLLS

URAMAKI - RAW

- FUKU - Salmon, avocado, spring onion, crispy skin, crab, eel sauce 24*
- CRAZY MANILA - Spicy salmon, avocado, torched salmon, mayo 24*
- TOYOKO - Spicy tuna, cucumber, tuna, tobiko, spicy mayo, scallions, sesame 26*
- HAMASAKI - Tuna tartare, avocado, scallions, wasabi mayo, jalapeno 26*
- RAINBOW - Mango, avocado, shrimp, tuna, salmon, yellow tail 28*
- BERMUDA - Spicy chopped tuna, salmon and yellow tail, scallions 28*

URAMAKI - COOKED

- CALIFORNIA - Crab stick, avocado, cucumber, tobiko 20*
- HARAMI - Teriyaki salmon, snow peas, cream cheese, scallions, togarashi sauce 24*
- KURO - Blackened shrimps, avocado, teriyaki, crispy onion 24*
- KATSU - Fried chicken tender, avocado, bull dog sauce 20*
- DAICHI - Avocado, cucumber, cream cheese, spicy torched crab stick, avocado sauce 24*
- NAOMI - Avocado, asparagus, mushroom, soy paper, crispy onion, soy-mushroom sauce 20*

SPECIALS

- KANI SALAD Shredded crabstick, cucumber, mango, endives, ginger-mayo dressing, tempura flakes 24*
- TAPIOCA CHIPS Homemade chips, spicy tartar, sesame, spring onion. Choice of salmon / tuna / Hamachi 26 (gf)*
- RAINBOW SASHIMI Thinly sliced sashimi draped in yuzu-soy sauce, garlic, ginger, chives, sesame seeds 34*
- CHIRASHI Seasoned sushi rice topped with sashimi of: tuna, salmon, hamachi, octopus, shrimp 38*

COMBO PLATTERS

SATOMI KOJI 90 (2 people)
6 pcs sashimi (tuna, salmon, hamachi)
8 pcs nigiri
16 pcs maki

NORI MAKOTO 150 (3/4 people)
12 pcs sashimi (tuna, salmon, hamachi, unagi, shrimp)
12 pcs nigiri (tuna, salmon, hamachi)
24 pcs maki

Prices are subject to 17% service charge. For parties of 8 or more, an additional 3% will be added

