

PLAT-TERS

Selection of various flavours for a greater delight.



✓ **Tashba 18 PCS** 31.90
Two salmon sushi, two prawn sushi, two grilled eel sushi, two tuna sushi, two avocado sushi, four volcano maki, four caviar maki.



✓ **Sashimi 12 PCS** 28.90
Four salmon sashimi, four tuna and four grilled eel.



✓ **Salmon Love 12PCS** 26.90
Two salmon sashimi, two salmon sushi together with four crunchy salmon maki and four smoked salmon maki.



✓ **Maki 12 PCS** 22.90
Four California maki, four caviar maki, four smoked salmon maki.



✓ **Sushi-Maki 12 PCS** 22.90
Two salmon sushi, Two tuna sushi, two prawn sushi and two avocado sushi with four caviar maki.



✓ **Baked Camembert Cheese** 17.90
Camembert cheese baked until gooey, topped with honey, rosemary, tongarashi spices and served with cranberry sauce, walnuts and toasted bread.



✓ **Sushi 8 PCS** 15.90
Two salmon sushi, two tuna sushi and four cucumber maki.



ME-NU



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SALADS

Our salads are a perfect choice for a lighter meal.

Baked Goat Cheese Salad

Crusted Goat cheese with Lettuce, wild Rocket, Spinach leaves, pomegranate, dry figs, cherry tomatoes, walnuts, grissini, dressed with honey mustard dressing and drizzled with balsamic glaze.

13.90

Salmon Poke Bowl

Marinated raw salmon cubes on sushi rice accompanied with cucumber, carrot, radish, marinated seaweed, fresh mango, edamame beans, black sesame and drizzled with Asian sauce.

13.90

Quinoa Shrimp Poke Bowl

Quinoa, baby rocket, avocado, marinated seaweed, cucumber, carrot, radish, red pepper, caviar, sushi ebi, black sesame, spicy mayo and Asian sauce.

13.90

Buddha Bowl

Teriyaki marinated tofu on quinoa with baby rocket, avocado, carrot, radish, Edamame, cucumber, sour red cabbage, black sesame seeds, Asian dressing and Teriyaki glaze.

12.90

Tuna & Avocado Ceviche

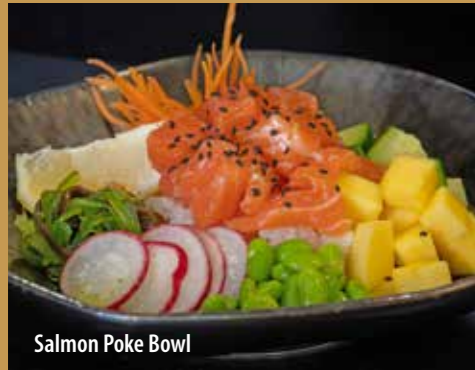
Small cubes of raw tuna, marinated in lemon juice and spices, accompanied with red onions and avocado.

12.90

Kani Salad

Crab sticks, cucumber, carrots and mango on lettuce with spicy mayo, rice cracker pearls and caviar.

9.90



Salmon Poke Bowl



Tuna & Avocado Ceviche

RAMEN

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Noodles with seafood

Ramen noodles soup, salmon, tuna, prawn, egg & vegetables.

13.90

Noodles with chicken dumplings

Ramen noodles soup, dumplings with chicken, egg & vegetables.

12.90

Noodles with Roast Pork

Ramen Noodles soup, roast pork, egg & vegetables.

12.90



Noodles with seafood



Noodles with chicken dumplings

SA-SHIMI

4pcs - Slices of raw fish on shredded white



Maguro Sashimi

Tuna.

9.90



Sake Sashimi

Salmon.

9.90



Unagi Sashimi

Grilled Eel.

8.90

SU-SHI

2pcs - Raw fillets of fish on rice.



Ikura Gunkan

Sushi rice and nori seaweed topped with salmon caviar.

9.90



Unagi Kabayaki

Grilled Eel.

7.90



Ebi Sushi

Prawn.

6.90



Sake Sushi

Salmon.

6.90



Maguro Sushi

Tuna.

6.90



Yasai Sushi

Avocado.

5.50

MA-KI

8pcs - Seaweed filled with rice and raw fish or



Smoked Salmon

Smoked salmon, red caviar, cream cheese, cucumber, avocado, lollo rosso.

16.90



Dragon

Prawn tempura, cream cheese, cucumber, grilled eel, avocado, spicy mayo, caviar, unagi sauce and sesame seeds.

16.90



Volcano

California maki topped with crab sticks, spicy mayo, red caviar, sesame seeds, and unagi sauce.

15.90



Caviar

Prawn, red caviar, avocado, cucumber, mayonnaise.

15.90



Tofu Maki

Quinoa with vegan mayo, teriyaki marinated Tofu, cucumber, avocado and carrot.

15.90



Spicy Tuna Maki Roll

Raw tuna with caviar, spicy mayo, avocado, cucumber, spring onions, rice cracker pearls and tongarashi spices.

15.90



Crunchy Salmon

Raw salmon, avocado, spicy mayo, spring onion, fried salmon skin with unagi sauce and sesame seeds.

14.90



California

Prawn, crab stick, avocado, cucumber, yellow pepper.

14.90

V Vegetarian **VG** Vegan

Prices are in Euro and include VAT
All photos are indicative

! If you have a food allergy, intolerance or sensitivity, please let us know in order to be able to suggest the best dishes for you. As we use shared equipment on a busy environment, some products may not be suitable for those with severe allergies.

COC. KTAILS

TASHBA
BISTRO BAR

CLASSIC

Mai Thai 9.90

Bacardi, Bacardi Dark, Liqueur Cointreau, pineapple juice, orange juice and lime cordial.

Aperol Spritz 9.50

Aperol, Prosecco wine and soda.

Pornstar Martini 9.20

Vodka, Prosecco wine, passion fruit puree, fresh lemon juice and vanilla syrup.

Pink Gin Fizz 9.20

Pink Gin, Prosecco wine and grapefruit pink soda.

Long Island Iced Tea 9.20

Gin, Bacardi, tequila, vodka, Cointreau, cola and lemon.

Classic Mojito 9.20

Rum, soda, lemon squash, sugar and mint leaves.

Brandy Sour 8.90

Cyprus brandy, Angostura bitter, lemon squash, and soda.

Hugo 8.90

Gin, Prosecco wine, Elderflower syrup and soda.

Bloody Mary 8.50

Vodka, tomato juice, Worcestershire sauce, salt and pepper.

Strawberry Daiquiri 8.50

Rum, strawberry juice, strawberry puree, fresh strawberries and lime cordial.

Negroni 8.50

Gin, Campari and Martini rosso.

SIGNATURE

Tash.Ba Cooler 9.90

Bacardi, Limonchello, Angostura bitter, lime juice, soda and lemon.

Dr. Who 9.90

Bacardi, Hennessy, Angostura bitter, passion puree and orange juice.

Tropical Storm 9.90

Tequila, Mastic liqueur, cherry soda, fruit syrup and fresh lime.

Black Mule 9.90

Vodka, apple juice, soda, chili powder, cinnamon stick and spicy syrup.

Ginger Secret 9.90

Vodka, ginger, strawberry juice, lime and mint leaves.

Greek Story 8.90

Ouzo, Mastic liqueur, soda, lemon squash, stuffed green olives and lemon.

NON ALCOHOLIC

Virgin Mojito Mocktail 7.20

Lime juice, soda, brown sugar and mint leaves.

 Non Alcoholic

