

NAMMOS  
CANNES



# JAPANESE TOUCH

## APPETIZERS

Tuna Tartare yuke sauce (A)	28
Spicy Crab Tartare yuzu truffle	120
Hamachi Tiradito Aji Amarillo	28
Salmon Carpaccio yuzu ponzu	32
Usuzukuri salmon, tuna, yellowtail	58
Prawn Tempura chili sesame dressing	28
White Fish Carpaccio orange & jalepino dressing	32

## NAMMOS SIGNATURES

Spicy Tuna on spider roll & soft-shell crab	28
Salmon Teriyaki on shrimp tempura roll (A)	28

## NIGIRI & SASHIMI (2 PCS)

Seared or Raw	28
Chutoro	28
Tuna	28
Salmon	28
Yellowtail	28
Greek White Fish	28
Freshwater Eel (A)	??

## MAKI (INSIDE OUT)

Ebi Tempura Maki	30
Avocado & Asparagus	30
Crunchy Spicy Tuna	30

## NAMMOS SIGNATURE EXPERIENCE

Whole Line-caught Greek Fish	320
Omakase Riva Platter for 4 (Chef's Selection)	200
Omakase Riva Platter for 8 (Chef's Selection)	400

# APPETIZERS

## CAVIAR LOVERS

Beluga Caviar 30gr - 750€ \ 50gr - 1 000€ \ 100gr - 1 500€  
*Bread & Butter*

## COLD APPETIZERS & SALADS

Black Angus Beef Tartare <i>Truffle and sabayon</i>	42
Tuna Tartare <i>taramah &amp; bottarga</i>	32
Mediterranean Spread Platter <i>hummus, eggplant salad, taramosalata with bottarga, tzatziki</i>	28
Anchovies <i>toasted brioche, red butter</i>	18
Cauliflower Tabouleh <i>apple, hazelnut, fresh herbs &amp; grain mustard dressing</i>	18
Greek Salad <i>tomato, cucumber, onion, green peppers olives &amp; feta cheese</i>	42
Burrata Salad <i>heritage tomatoes, grilled asparagus, avocado Greek olives, with lemon olive oil &amp; chili flakes</i>	30
Greek Red Prawns <i>red prawn emulsion &amp; jalepino</i>	34
Nammos Salad <i>medley of greens, red &amp; white cabbage, carrot avocado, parmesan flakes, with orange soya balsamic vinaigrette</i>	30

(A) Présence d'alcool dans le plat

Prix nets en euros - Service compris - La direction n'accepte pas les chèques  
Nous tenons à la disposition de notre clientèle la traçabilité de toutes nos viandes

# APPETIZERS

## HOT APPETIZERS

Fried Zucchini	18
Mykonian Meatballs <i>Baked with spicy tomato &amp; feta</i>	18
Santorini Fava <i>Prawn &amp; Greek spicy sauce</i>	18
Fried Calamari <i>Spicy mayo</i>	30
Grilled Calamari <i>Mediterranean sauce</i>	42
Grilled Halloumi Cheese <i>Lemon puree &amp; green olive harissa</i>	18
Aubergine Mille-Feuille <i>Feta mousse &amp; basil oil</i>	18
Grilled Octopus <i>Melitzanosalata, semi dry tomato &amp; fresh herbs</i>	50

# SIDE DISHES

Grilled Asparagus	28
French Fries	15
Truffle Fries	??
Baked Sweet potato <i>feta &amp; fresh herbs</i>	28

# PASTA

Pappardelle	48
<i>Baked with tomato sauce &amp; burrata</i>	
Orzo Zucchini	28
<i>zucchini, mint &amp; manouri fondu</i>	
Risotto Saganaki	65
<i>Shell-fish bisque, red prawns &amp; cheese</i>	
Linguine Lobster	120
<i>chili, garlic &amp; basil</i>	
Veal Cheek Rigatoni	28
<i>24hours slow cooked veal cheek</i>	

# NAMMOS EXPERIENCE

## HOMEMADE PASTA

Veal Agnolotti	28
<i>butter &amp; sage</i>	
"Anthotiro" Ravioli	48
<i>Truffle &amp; soft Greek cheese</i>	

# SEAFOOD

*Our daily fish market offers a large range of freshly caught Mediterranean wild fish and seafood.*

Fresh Fish from display	220 /100g
Fresh Lobster	350
Carabineros	250
King Crab Legs	550

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# MEAT MARKET

*Our Meat Market display offers a premium selection of beef cuts sourced. From acclaimed farms around the world.*

## **BLACK ANGUS**

*Exclusive grade Black Angus beef known for its tenderness, juiciness and rich biscuit-buttery flavor, selected with care by Nammos.*

Tenderloin	90
Ribeye	52
Striploin	42
Tomahawk	45

## **WAGYU**

*High quality Australian Wagyu MB9 known for its signature marbling and rich, complex, buttery flavor, selected with care, by Nammos.*

Tenderloin	120
Ribeye	85
Striploin	85
Tomahawk	72

Baby Chicken	52
<i>Roasted country potato, Yogurt &amp; lemon dressing</i>	

Beef Short Ribs	170
<i>Celeriac, parsnip &amp; topinambur</i>	

Lamb Chops	84
<i>Ratte potato, yogurt &amp; mint</i>	

# DESSERTS

All-time Classic Nammos Chocolate Mousse <i>Dark, milk &amp; white chocolate</i>	14
Profiteroles <i>Saramel cream, pistachio ice-cream, warm chocolate sauce</i>	14
Cheesecake <i>Strawberry yuzu compote &amp; hazelnut crumble</i>	14
Revani <i>Semolina cake, cherries compote, yogurt ice-cream</i>	14
Praline Baklava <i>Hazelnut cream, phyllo crisps, candied orange, salted caramel ice-cream</i>	14
Banane <i>Orange blossom spread, banana mousse, chocolate soil, dulce ice-cream</i>	14
Homemade Ice Creams & Sorbets <i>Ask your waiter for the selection of the day</i>	14
Nammos Dessert Platter <i>Selection of desserts, fruits &amp; ice cream</i>	24



Net prices in euro - Service is included - We do not accept cheques.  
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