



## LUNCH

### BURGERS

Our burgers are made from 220g homemade and hand-crafted patties with selected grass-fed cuts to enhance the taste profile.

*Burgers are cooked medium unless otherwise requested and are served in a toasted brioche bun with beef tomato, mustard mayo, lettuce and dill pickle. Accompanied with seasoned fries.*

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| <b>TSK Classic Burger</b><br><i>Our favourite, simply enhanced with Red Wine Caramelised Onions</i>  | € 19.00 |
| <b>Go Naked</b><br><i>We just removed the Butter Brioche Bun and added a satisfying Baby Gem Lettuce Salad</i>                               | € 19.00 |
| <b>ABC Burger</b><br><i>Feta and Avocado Guacamole, Crispy Bacon, Mature Cheddar</i>   | € 22.00 |
| <b>Beetroot and Mushroom Burger (Vg)</b><br><i>Beetroot, Quinoa and Black Bean Burger, Sautéed Wild Mushrooms, Egg Free Aioli, "Cheddar"</i> | € 18.50 |

## THE ESSENTIALS

Prosciutto Crudo Nero dei Nebrodi € 18.00  
*Melon Slices, Strawberries*

Local Fresh Sheep's Cheese (V) € 14.50  
*Raspberries, Walnuts*

TSK Caesar Salad  
*Baby Gem Hearts, Garlic Croutons, Pancetta, Anchovies, Parmesan, Caesar Dressing*

The Classic € 16.00  
With Char Roasted Smoked Paprika Chicken € 19.00  
With Char Roasted Honey Glazed Salmon € 21.00

Spaghetti alla Nerano (V) € 14.00  
*Courgettes, Basil, Provolone*

Scialatielli alla Tropeana € 16.00  
*Prawn, Tropea Onions, Pecorino*

## LA BURRATA

Figs, Green Apple and White Balsamic (V) € 14.50

Heritage Tomato and Vanilla Oil (V) € 14.50

Radicchio, Hazelnuts and Capers (V) € 14.50

## SALADS

Beetroot and Lentil Salad (Vg) € 18.00  
*Beetroot, Puy Lentils, Mint, Pomegranate, Date Molasses, Citrus Dressing*

Whipped Tofu Summer Salad (Vg) € 18.50  
*Whipped Tofu, Hemp Tomatoes, Ezme, Charred Broccoli, Zucchini, Peaches, Macadamia Nuts*

## CHAR GRILLED

In pursuit of the best grilled taste, we use a Mibrasa charcoal oven that gives us the ability to cook at elevated temperatures.

This ensures a great char and helps lock in all the natural flavours.

<b>King Prawns</b> <i>Garlic, Coriander, Basil</i>	€ 38.00
<b>Grilled Salmon</b> <i>Zhoug, Pomegranate, Lime</i>	€ 28.00
<b>Calamari</b> <i>Basil, Chili, Garlic</i>	€ 32.00
<b>Striploin (250g)</b> <i>Salsa Verde</i>	€ 30.00
<b>Fresh Line Caught Fish</b> <i>(Subject to availability)</i>	€ Market Price

*All served with Fries, Baby Gem Salad and a Champagne Vinegar Dressing*

*Sweet Potato Fries € 3.00 surcharge*

## THE DELICACIES

<b>Pinsa with Cherry Tomatoes, Artichokes and Coppa</b>	€ 16.00
<b>Pinsa with Olive Tapenade, King Prawns and Summer Truffle</b>	€ 20.00
<b>Platter of Sicilian Select Cold Cuts</b> <i>Mortadella Suino dei Nebrodi, Salame al Pistacchio, Soppresata Piccante, Primo Sale, Provolone D.O.P., Pecorino D.O.C.</i> <i>(min. 2 persons)</i>	€ 48.00

## THE DESSERTS

<b>Summer Fruit Stone Cobbler</b> <i>Peaches, Plums, Nectarines, Orange Zest, Cinnamon Baked Cobbler Dough, Vanilla Ice Cream</i>	Small € 7.50 Large € 13.00 <i>(perfect for sharing)</i>
<b>Baba</b> <i>Dark Rum Syrup, Candied Raspberries, Pistachio Cream</i>	€ 6.75
<b>1962 Knickerbocker Glory</b> <i>Tropical Fruits, Mango Compote, Crushed Meringues, Vanilla Ice Cream, Chantilly Cream</i>	€ 9.50
<b>Spanische Windtorte</b> <i>Classic Meringue, Crème Chantilly, Orange, Berries, Strawberry Sauce</i>	€ 8.00
<b>Seasonal Fresh Fruit Salad</b>	€ 6.50
<b>Home Churned Ice Cream</b> <i>Chantilly Cream</i> <i>Please ask for today's selection</i>	€ 3.00 / scoop
<b>Home Churned Sorbet</b> <i>Please ask for today's selection</i>	€ 3.00 / scoop

SCAN TO SIGN UP FOR OUR SPECIAL OFFERS



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*(V) Vegetarian (Vg) Vegan*

### FOOD ALLERGIES AND INTOLERANCES

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

All prices are inclusive of VAT.