



N E R E A

BY AMARA · LIMASSOL

EVERYTHING WE ORDERED

A CYPRUSEATS GUIDE

*Greek fish and seafood on the sand, a live catch display you choose from,
and a kitchen led by the 2025 Chef of the Year.*

@CYPRUSEATS

THE PLACE

NEREA is the Amara's dedicated fish and seafood restaurant, set on Level 1 right where the deck meets the shore. Open-air, olive-and-stone tones, and the sea in front of you the whole way through the meal.

The heart of it is the display: the day's catch laid out on ice, Gillardeau and Tsarskaya oysters, langoustines, and a live lobster tank you pick from yourself. Behind the glass, a charcoal grill runs through service. The kitchen is led by Chef Nikolas — Chef of the Year, 2025.



AT A GLANCE

LUNCH	12:30 – 17:00 (last order 16:30)
DINNER	18:30 – 22:00 (last order 21:45)
CUISINE	Greek, fish & seafood à la carte
LOCATION	Level 1, Amara Hotel
SEATING	Outside 145 · Inside 30
BOOKING	Recommended
ATTIRE	Smart casual

Hours as listed by Amara — always confirm when booking.



TO START

RAW & COLD STARTERS

RED PRAWN DAKOS €30

Tomatoes, capers, oregano, feta cheese, Arkateno rusk, olive powder, basil

OCTOPUS CARPACCIO €30

Taramas, yuzu gel, tomato relish, olive oil, lemon

CEVICHE €30

Fish of the day, cucumber, green apple, coriander, chili, cucumber lime granita

OYSTERS

GILLARDEAU · 3 PCS €30

Served with spicy passion fruit sauce, mignonette and fresh lime

DIPS

TARAMAS €15

Served with warm grilled pita

THE TABLE

SALADS

TUNA TATAKI SALAD €36

Mixed leaves, quinoa, edamame, cucumber, coriander, radish, cashew nut dressing, crispy onion

TO SHARE

CRISPY BABY CALAMARI €29

Zaatar spices, sriracha mayonnaise

PRAWN SAGANAKI €29

Tomatoes, garlic, ouzo, feta cheese, fresh basil

HALLOUMI €24

Tomato relish, pitta, "Tis Satzis" honey, pastellaki, lime zest

PASTA & RISOTTO

SEAFOOD RISOTTO €39

Octopus, mussels, cod, prawns, crispy calamari, saffron

SIDES

TRIPLE COOKED CHIPS €10



ORDER THIS

The tuna tataki salad was the surprise of the table — order it early, it disappears faster than the calamari.



THE MAIN

MAIN COURSE · FISH

GRILLED SEABASS

€50

Artichoke and mussel fricassée, fish croquette, baby gem, fennel salad, avgolemono sauce

DESSERTS

"THE LEMON"

€15

Vanilla mousse, lemon cream, chocolate crispy

CHOCOLATE AND CARAMEL

€15

Chocolate caramelia mousse, caramelized white chocolate

SORBET · LIME & LEMON

€4

Per scoop

CHEF NIKOLAS

Chef of the Year, 2025. The seabass is his signature — plated to order at the pass, and the dish worth building the visit around.

PLAN YOUR VISIT

BOOK A TABLE

Reserve online via SevenRooms



DINNER MENU

Full à la carte menu (PDF)



LUNCH MENU

Full lunch menu (PDF)



RESTAURANT PAGE

amarahotel.com — NEREA



DIRECTIONS

95 Amathus Avenue, Agios Tychonas, Limassol



FOLLOW NEREA

@nereabyamara on Instagram



CONTACT

Amara Hotel · +357 2544 2222

95 Amathus Avenue, Agios Tychonas 4533, Limassol



N E R E A

BY AMARA · LIMASSOL

*Save this one for your next trip down to Limassol. Go hungry, sit outside,
and let them bring the display to you.*

TELL THEM CYPRUSEATS SENT YOU

@CYPRUSEATS

info@cypruseats.com

Prices as listed on the menu at time of visit and subject to change.