

“Inspired by the energy of the earth, warmth of the sun and the passion of the ocean”

DIPS

TZATZIKI* D,G,V Greek yoghurt, cucumber, garlic, dill	55
TIROKAFTERI* D,G,V Feta, grilled pepper, cream cheese, herb	55
BLACK OLIVE TAPENADE* G,V Greek olive oil	55
TARAMASALATA* F,G Cod's roe, olive oil	55
MEDITERRANEAN DIP PLATTER* D,F,G Tzatziki, taramasalata, tirokafteri, black olive tapenade	185

*All dips served with grilled pita.

RAW

OYSTERS R,S,SU per pc	30
BLUEFIN TUNA TARTARE G,F,R Olive oil, shallots, coriander, crispy filo, oregano, grilled pita	145
BEEF TARTARE G,D,E,R Olive oil, truffle, yoghurt, Greek spice, shallots, grilled pita	100

MAKI

CUCUMBER G,SO,V Avocado, carrot, daikon	75
CRUNCHY SHRIMP D,F,G,S,SO Corn tempura, unagi sauce, Parmesan	85
EEL & CRAB D,E,F,G,R,S,SO Avocado, cucumber, black tobiko, unagi sauce	110
SPICY TUNA E,F,G,MU,R,SE Avocado, spicy mayo, sesame, chives	85
SPICY CRAB D,F,R,S,SO Cucumber, tobiko	100
TORCHED SALMON TERIYAKI D,F,R,SO Caviar, cream cheese, avocado, cucumber	120
SAFFRON DRAGON D,F,SE,SO Eel, bonito flakes, sesame	120

PIZZAS

GRILLED PITA G,V Olive oil, oregano	30
MARGHERITA D,G,V Fior di latte, basil, oregano	95
MEDITERRANEAN VEGETABLES D,G,V Fior di latte, datterino tomato, onion, olive, artichoke, basil	95
TRUFFLE D,G,V Burrata, mixed mushrooms, thyme	150
ADD CAVIAR F,R	60
GRILLED CHICKEN D,G Burrata, peppers, olive, onion	115
SPICY BEEF D,G Nduja, burrata	100

SALADS

DAKOS D,G,V Datterino tomato, capers, oregano, carob rusk, Kalamata olives	80
GREEK D,V Tomato, cucumber, Kalamata olives, onion, peppers, Greek feta, oregano, olive oil	90
BURRATA D,V Pesto, heirloom tomato, olive oil	95
TUNA NIÇOISE E,F Green bean, Kalamata olive, datterino tomato, baby potato, egg	100
CAESAR D,F,G Grilled chicken, baby gem, garlic pita	95

TAPAS

GRILLED HALLOUMI D,V Lemon oil	75
CALAMARI D,E,F,G Salt & pepper, Greek spices, yuzu aioli	80
BABY SQUID D,F,S Seaweed butter	80
TIGER PRAWNS D,S Garlic, herb	110
LAMB KEBAB D,E Tomato sauce, garlic yoghurt, Greek cheese, pickled cucumber	95
MEATBALLS D,E,G Tomato sauce, Greek yoghurt, eggplant purée	95
WAGYŪ SLIDERS D,E,G,SE Truffle mayo, pickles	150

GYROS

HALLOUMI* D,G,V	85
CHICKEN* D,G	95
LAMB* D,E,G	95
BEEF* D,G	100

*Pita, Greek fries, tomato, red onion, oregano, tzatziki

FISH & SEAFOOD

MUSSELS D,G,S 500g 1000g	150 285
SALMON D,F 200g	255
SEA BASS FILLET F 250g	260
WHOLE ROASTED SEA BASS F 1200g	585

MEAT

BABY CHICKEN D,G	160
LAMB CHOPS D,E,G,MU 4pcs	240
TENDERLOIN D 200g	310
RIBEYE D 300g	360
STRIPLOIN D 250g	260
TOMAHAWK D 1000g	865
WAGYŪ STRIPLOIN D Price per 100g	180

“Embark on a culinary experiential journey, from day to night”

PASTA & MAINS

TUFFOLI D,G,V Truffle cream, parmesan, chives	170
WHOLE WHEAT FUSILLI D,G,V Tomato sauce, burrata, basil	130
VONGOLE D,G,S Clams, garlic, chili, olive oil, parsley	155
LOBSTER COUSCOUS C,D,G,F,S Seafood bisque, cherry tomato, burrata, olive crumb, herb	260
SOUVLAKI D,G,MU Greek spiced chicken, pita, tomato, onion, tzatziki	135
GNOCCHI BOLOGNESE D,E,G Spiced tomato sauce, parmesan, basil	150
WOODFIRED MIXED GRILL D,E,G,MU Chicken, lamb, beef, pita, chips, dips	290

SIDES

GRILLED ASPARAGUS D,V	65
GRILLED AUBERGINE D,G,V	55
GRILLED AVOCADO V	55
GRILLED ARTICHOKE G,SO,V	60
MEDITERRANEAN VEGETABLES V	55
OREGANO FRIES D,G,V	50
TRUFFLE FRIES D,G,V	55

DESSERTS

CHEESECAKE D,E,G,V Mixed berries, ice cream	70
BAKED SALTED CARAMEL TART D,E,G,V Vanilla ice cream	60
SANTA FE ROLL D,E,G Moist sponge, brûlée cream, vanilla ice cream	60
MASCARPONE AND HONEY D,E,G,N Pear and thyme compote, white chocolate and pistachio coating, ice cream	65
CHOCOLATE TERRINE D,E,G Coffee cream, vanilla ice cream	60
FRUIT PLATTER V	85
ICE CREAM & SORBET D,E	60

C - CELERY, D - DAIRY, E - EGG, F - FISH, G - GLUTEN, L - LUPIN, MU - MUSTARD, N - NUTS, R - RAW, S - SHELLFISH, SE - SESAME, SO - SOYBEAN, SU - SULPHITES, V - VEGETARIAN.

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY PRODUCTS SUCH AS EGGS MAY INCREASE YOUR RISK OF FOOD BORNE-ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

ALL PRICES ARE IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEES & 5% VAT. DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY

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Food Menu