





TASTING MENU

325 PER PERSON

Including 2 Drinks

FIRST COURSE

BAKED FETA DIP D G N V

Honey, fresh oregano, thyme, caramelized hazelnuts

GREEK SALAD D V

Tomato, cucumber, Kalamata olives, onion, pepper, Greek feta, oregano, olive oil

BLUEFIN TUNA TARTARE G F R

Olive oil, shallots, coriander, crispy filo, oregano, grilled pita

SECOND COURSE

MEDITERRANEAN VEGETABLE PIZZA D G V

Fior di latte, datterino tomato, onion, olive, artichoke, basil

TUFFOLI D G V

Truffle cream, parmesan, chives

SEAFOOD RIGATONI C F G S

Seafood bisque, prawns, mussels, calamari, baby courgette, mint, parsley

STRIPLOIN C D G V

Grilled vegetables, sweet potato fries, jus

DESSERTS

MASCARPONE AND HONEY D E G N

Pear and thyme compote, white chocolate and pistachio coating, ice cream

CHOCOLATE DOME D E G V

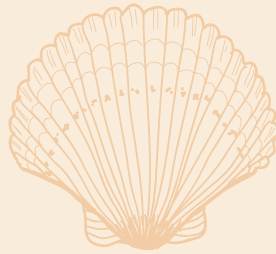
Mousse, cherry gel, whipped caramel, ice cream



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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



DIPS

TZATZIKI D G S U V	60
Greek yoghurt, cucumber, garlic, dill	
AVOCADO LABNEH D G V	55
Lime, fresh oregano, olive oil	
SMOKED AUBERGINE G S E V	55
Tahini, lemon, mint, pomegranate molasses	
BAKED FETA D G N V	60
Honey, fresh oregano, thyme, caramelized hazelnuts	
TARAMASALATA F G	60
Cod's roe, olive oil	
MEDITERRANEAN DIP PLATTER	190
Choice of four	

*All dips served with grilled pita

RAW

OYSTERS R S S U	30
Per piece	
BLUEFIN TUNA TARTARE F G R	150
Olive oil, shallots, coriander, crispy filo, oregano, grilled pita	
BLUEFIN TUNA CARPACCIO F M U R	135
Yuzu, olive oil, caper berries	
BEEF TARTARE D E G R	110
Olive oil, truffle, yoghurt, Greek spice, shallots, grilled pita	

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MAKIS

MANGO AND AVOCADO D E G S E S O V	80
Tempura leek, spicy mayo, cream cheese	
CRUNCHY SHRIMP D F G S S O	85
Avocado, unagi sauce, chives	
SPICY TUNA E F G M U R S E S O	85
Avocado, spicy mayo, sesame, chives	
SPICY CRAB D F R S S O	100
Cucumber, tobiko	
TORCHED SALMON TERIYAKI D F R S O	120
Caviar, cream cheese, avocado, cucumber	
TRUFFLE WAGYŪ E G S O	135
Tempura asparagus, avocado, chives	



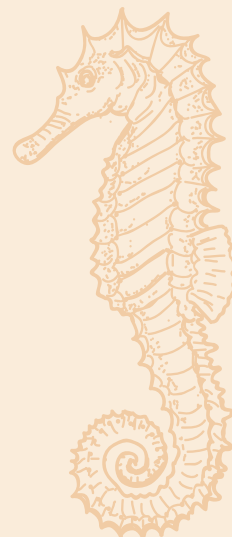
SALADS

TUNA NIÇOISE E F	100
Green beans, Kalamata olives, datterino tomato, baby potato, egg	
BURRATA & WATERMELON D S U V	95
Heirloom tomato, balsamic pearl, olive oil	
GREEK D V	90
Tomato, cucumber, Kalamata olives, onion, pepper, Greek feta, oregano, olive oil	
CAESAR D E F G M U	95
Baby gem lettuce, garlic pita, parmesan	
Add on:	
HALLOUMI D	15
CHICKEN	20
PRAWNS S	35

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TAPAS

GRILLED HALLOUMI <small>D V</small> Lemon oil	75
PATATAS BRAVAS <small>DE G S U V</small> Spicy tomato sauce, parsley, garlic aioli	65
Add on: CHORIZO	25
CALAMARI <small>DE F G</small> Salt & pepper, Greek spices, yuzu aioli	80
BABY SQUID <small>D F S</small> Seaweed butter	80
PRAWN SAGANAKI <small>D S</small> Tomato, Greek feta, chili, oregano	90
TIGER PRAWNS <small>D S</small> Garlic, herb	110
LAMB KEBAB <small>DE</small> Tomato sauce, garlic yoghurt, Greek feta, pickled cucumber	95
MEATBALLS <small>DE G</small> Tomato sauce, Greek yoghurt	95
WAGYŪ SLIDERS <small>DE G SE</small> Truffle mayo, pickle	150

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PIZZA

MARGHERITA D G V	95
Fior di latte, basil, oregano	
MEDITERRANEAN VEGETABLE D G V	95
Fior di latte, datterino tomato, onion, olive, artichoke, basil	
TRUFFLE D G V	150
Burrata, mixed mushrooms, thyme	
Add on:	
CAVIAR F R	60
GRILLED CHICKEN D G	120
Burrata, pepper, olive, onion	
MORTADELLA & BURRATA D G N	155
Fior di latte, black truffle, pistachio	
SOPPRESSATA D G	120
Fior di latte, veal sausage, red chili, red onion	
SPICY BEEF D G	120
Nduja, burrata	



GYROS

*Served with pita, Greek fries, tomato, red onion, oregano, tzatziki

HALLOUMI* D G V	85	LAMB* D E G	110
PRAWN SAGANAKI* D G S	90	BEEF* D G	100
CHICKEN* D G	95		

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FISH & SEAFOOD

MUSSELS D G S

500g	150
1000g	285

SALMON D F

200g	255
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SEA BASS FILLET D F

250g	260
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WHOLE ROASTED

SEA BASS D F

1200g	585
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MEAT

BABY CHICKEN D G

160

RIBEYE D

360

300g

LAMB CHOPS D G MU

230

3pcs

STRIPLOIN D

260

250g

TENDERLOIN D

310

200g

TOMAHAWK D

865

1000g

WAGYU STRIPLOIN D

180

Price per 100g

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PASTA & MAINS

TUFFOLI C D G V	170
Truffle cream, parmesan, chives	
WHOLE WHEAT FUSILLI D G V	140
Tomato sauce, burrata, basil	
SEAFOOD ORZO C F G S	170
Seafood bisque, prawns, mussels, calamari, baby courgette, mint, parsley	
SMOKED DUCK CARBONARA D E G	165
Black garlic, pecorino, parmesan	
SOUVLAKI D G M U	145
Greek spiced chicken, pita, tomato, onion, tzatziki	
GNOCCHI BOLOGNESE D E G	150
Spiced tomato sauce, parmesan, basil	
WOODFIRED MIXED GRILL D G M U	290
Chicken, lamb, beef, pita, Greek fries, tzatziki	



SIDES

GRILLED PITA G V	35
GRILLED ASPARAGUS D V	65
SWEET POTATO FRIES D V	55
GRILLED ROMAINE & PARMESAN D V	50
MEDITERRANEAN VEGETABLES V	55
OREGANO FRIES D G V	50
TRUFFLE FRIES D E G V	55

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