
Ula

TASTING MENU

325 PER PERSON
Including 2 Drinks

FIRST COURSE
Sharing

BAKED FETA DIP D G N V
Honey, fresh oregano, thyme, caramelised hazelnuts

BURRATA & WATERMELON SALAD D SU V
Heirloom tomato, balsamic pearl, olive oil

GAMBAS AL AJILLO D S
Chilli garlic butter sauce, datterino, non-alcoholic white wine, parsley, lemon

SECOND COURSE
Sharing

TUFFOLI C D G V
Truffle cream, Parmesan, chives

WOOD-FIRED MIXED GRILL D G MU SU
Chicken, lamb, beef, pita, Greek fries, tzatziki

DESSERTS
Sharing

CHEESECAKE D E G V
Fig, oregano-infused honey, vanilla ice cream

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 FOODBORNE 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 SU V — 65
Greek yoghurt, cucumber, garlic, dill

AVOCADO LABNEH D G V — 65
Lime, fresh oregano, olive oil

ROASTED PEPPER DIP D G N V — 65
Labneh, walnuts, dill oil

BAKED FETA D G N V — 65
Honey, fresh oregano, thyme, caramelised hazelnuts

TARAMASALATA F G — 65
Cod's roe, olive oil

MEDITERRANEAN DIP PLATTER — 210
Choice of four

*All dips served with grilled pita

RAW

OYSTERS R S SU — 45
Mignonette, Tabasco pearls

BLUEFIN TUNA TARTARE F G R — 160
Olive oil, shallots, grilled pita, coriander

SEA BASS CARPACCIO F G MU R SU — 115
Green grape vinaigrette, avocado mousse, torched grapefruit, crispy corn

BEEF TARTARE G MU R — 145
Fresh truffle, olive oil, shallots, parsley, grilled pita

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MAKIS

TRUFFLE MUSHROOM MAKI G SO SU V — 85
Mamenori, achiote miso, truffle tapenade, taro cracker

CRUNCHY SHRIMP E G MU S SO SU — 95
Avocado, teriyaki sauce, chives

TROPICAL SPICY CRAB E F G MU R S SE SO SU — 100
Crabstick, cucumber, avocado, tobiko

TORCHED SALMON TERIYAKI D F R SO SU — 130
Caviar, cream cheese, avocado, cucumber

SPICY BLUEFIN TUNA E F G R SE SO SU — 115
Furikake, Kewpie mayo, tobiko

SALADS

TUNA NIÇOISE E F MU R SU — 110
Kalamata olives, green beans, datterino tomato,
baby potato, boiled egg

BURRATA & WATERMELON D SU V — 110
Heirloom tomato, balsamic pearl, olive oil

GREEK D V — 100
Tomato, cucumber, Kalamata olives, onion, green peppers,
Greek feta, oregano gremolata

CAESAR D E F G MU — 100
Baby gem lettuce, garlic pita, Parmesan

Add on:
HALLOUMI D — 15
CHICKEN D — 20
PRAWNS S — 35

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TAPAS

GRILLED HALLOUMI D V — 85
Lemon oil

PATATAS BRAVAS D E G MU SO SU V — 75
Spicy tomato sauce, chives, garlic aioli

Add on:
CHORIZO — 30

CALAMARI D E G MU S SO — 85
Salt & pepper, Greek spices, yuzu aioli

BABY SQUID D S — 90
Seaweed butter

GAMBAS AL AJILLO D S — 95
Chilli garlic butter sauce, datterino,
non-alcoholic white wine, parsley, lemon

TIGER PRAWNS D S — 120
Garlic, herb

LAMB KEBAB D E SU — 110
Tomato sauce, garlic yoghurt, Greek feta, pickled cucumber

MEATBALLS D G — 105
Tomato sauce, parsley

WAGYŪ SLIDERS D E G MU SE SO SU — 160
Truffle mayo, pickled cucumber

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PIZZA

MARGHERITA D G V — 100
Fior di latte, basil, oregano, Pecorino

MEDITERRANEAN VEGETABLE D G V — 110
Fior di latte, datterino, onion, Kalamata olives, artichoke, basil

TRUFFLE D G V — 150
Burrata, mixed mushrooms, thyme

Add on:
CAVIAR F R — 60

GRILLED CHICKEN D G — 125
Burrata, green peppers, Kalamata olives, onion

SPICY GAMBAS D G S SU — 140
Roquito peppers, garlic and chilli oil, fresh parsley

SOPPRESSATA D G — 145
Fior di latte, veal sausage, red chilli, onion

SPICY BEEF D G — 155
Nduja, burrata

GYROS

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

HALLOUMI* D G SU V — 95
CHICKEN* D G SU — 105
LAMB* D E G SU — 120
BEEF* D G SU — 110

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FISH & SEAFOOD

MUSSELS D G S
500g 150
1000g 285

SALMON FILLET D F
200g 260

SEA BASS FILLET D F
250g 270

WHOLE GRILLED SEA BASS D F
1,200g 650

MEAT

BABY CHICKEN D 170
500 - 600g

LAMB CHOPS D 255
3pcs

TENDERLOIN D 320
200g

WAGYŪ STRIPLOIN D 195
Price per 100g

RIBEYE D 370
300g

STRIPLOIN D 270
250g

TOMAHAWK D 880
1,200g

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PASTA & MAINS

TUFFOLI C D G V — 175
Truffle cream, Parmesan, chives

WHOLE-WHEAT FUSILLI D G V — 140
Tomato sauce, burrata, basil

SEAFOOD ORZO C F G S — 180
Seafood bisque, prawns, mussels, calamari,
baby courgette, mint, parsley

SMOKED DUCK CARBONARA D E G — 170
Black garlic, Pecorino, Parmesan

SOUVLAKI D G MU SU
Pita, Greek fries, tomato, onion, tzatziki

CHICKEN — 155
BEEF — 205

RAGÙ PAPPARDELLE C D G — 170
Slow-braised lamb, tomato sauce, Pecorino, parsley

WOOD-FIRED MIXED GRILL D G MU SU — 325
Chicken, lamb, beef, pita, Greek fries, tzatziki

SIDES

GRILLED PITA G V — 40
GRILLED ASPARAGUS D V — 70
SWEET POTATO FRIES V — 65
SAUTÉED BROCCOLINI D V — 65
MEDITERRANEAN VEGETABLES V — 60
SKINNY FRIES G V — 60
TRUFFLE FRIES D E G V — 65

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