



FIRST COURSE

DAKOS SALAD D G V

Heirloom tomato, caper, oregano,
carob rusk, Kalamata olive

BLUEFIN TUNA TARTARE G F R

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

CRUNCHY SHRIMP D F G S SO

Corn tempura, unagi sauce, parmesan

SECOND COURSE

MEDITERRANEAN VEGETABLE

PIZZA D G V

Mozzarella, cherry tomato, onion, olive,
artichoke, basil

HALF CHICKEN D G MU N

Lemon herb crust, asparagus, thyme jus

STRIPLOIN C D

Grilled aubergine, fries, oregano jus

PRAWN COUSCOUS C D F G S

Seafood bisque, cherry tomato, burrata,
olive crumb, herb

DESSERT

CHOCOLATE TERRINE D E G

Coffee cream, vanilla ice cream

GREEK ORANGE PIE D E G

Filo pastry, syrup, 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) SULFATES
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.

DRINKS MENU

2 DRINKS PER PERSON

COCKTAILS

ULA LA

Gin, ULA passion fruit syrup
& ULA basil syrup

DOLCE VITA

Rum, ULA coconut syrup, grenadine
syrup & guava juice

PEAR ME

Gin, ULA pear & rosemary syrup,
tonic water

SOFT DRINKS

COKE / COKE ZERO / SPRITE / DIET SPRITE /
SODA WATER / TONIC WATER

JUICES

APPLE / ORANGE / CRANBERRY / PINEAPPLE