Sourdough bread with extra virgin olive oil
marinated Greek olives from Kalamata & red bell pepper dip (G, VG)

RAW

Oscietra Caviar 30GR, 50GR (D, G) — 750 - 1250

Gillardeau Oysters (6 OR 12 PIECES) — 210 - 400
Served with mignonette & fresh herbs

Sea Bream Sashimi — 95
Wild sea bream from Aegean Sea, red grapes, lime, ginger, coriander, garlic & chili paste

Greek Gazpacho (G) — 130
Marinated shrimp tartare, fresh Greek tomatoes, shallot, cucumber, fennel pollen, coriander oil

Beluga Caviar 30GR, 50GR (D, G) — 2400 - 4000

Tuna Tartare — 120
Pear, cranberry, truffle honey dressing

Wagyu Beef Tartare (D) — 150
Pickled cucumber, capers, shallot, parmesan, Dijon mustard & truffle mayonnaise

SALAD

Greek Salad (D, V) — 115
Tomatoes from Crete Island, cucumber, shallot, green bell peppers, capers, black Kalamata olives & aged feta

BBQ Vegetables Salad (D, N) — 80
Broccolini, asparagus, romanesco, mixed green salad, pecan, almond flakes & Greek yoghurt
coriander jalapeno dressing

Cretan Salad (D, G) — 110
Carob rusk, cherry tomatoes, onion, pickled kritamos, olives crumble & mizithra

Beetroot Salad (D, N) — 90
Baked beetroot, baby spinach, feta mousse, walnuts & dressing from raspberries

APPETIZERS

The Original Greek Mezze (D, G, V) — 120
Tzatziki, tyrokafteri, tarama, melitzanosalata

Zucchini Balls (D, G, V) (2 PIECES) — 70
Zucchini, feta, manouri, truffle mayonnaise & honey from Greece

Piperies Florinis (VG) — 65
Florinian grilled red peppers, white vinegar & olive oil
(OR)
Stuffed with feta cheese & fresh herbs (PER PIECE) — 70

Moussaka (D, G) — 115
Smoked aubergine, minced beef & creamy béchamel

Garides Saganaki (D) — 130
Sautéed prawns served with tomato sauce, bisque, fresh herbs & aged feta

Steamed Clams — 90
Star anise, chili, garlic & coriander oil

Octopus — 130
Marinated grilled octopus with oximeli, fava from Greece & fried capers

Calamari — 120
Grilled calamari from Ionian Sea served with sautéed wild greens, tomato, spring onion & lemon olive sauce

MAIN COURSES

Salmon (D, G) 180
Grilled salmon from Faroe Islands, black rice, baby vegetables & bisque

Grilled Catch of the Day 190
Grilled fish fillet served with black-eyed beans from Peloponnese & lemon olive oil sauce

Lobster Pasta (D, G) 330
Atlantic Boston fresh lobster, linguine, fresh tomato sauce & basil oil

TASTE OF GREECE

Chicken Souvlaki 225
Marinated grilled chicken skewer served on a pita bread with tzatziki, onion, tomato & homemade fried potatoes

Giouvetsi (D, G) 260
Orzo, slow cooked beef cheeks ragu with fresh tomatoes from Greece & dry mizithra

Seafood Orzo (D, G) 290
Clams, prawns, baby calamari, bisque, chives, basil & lemon

Gemista (D, V) 130
Risotto with zucchini, bell peppers, tomato, mint & manouri

FROM THE GRILL

INCLUDES CHOICE OF ONE SIDE DISH AND ONE SAUCE

Grilled Catch of the Day (PER 100GR) 70

Carabinero (PER PIECE) 220
Lamb Chops (300GR) 245
Strip Loin Black Angus F1, Japanese (280GR) 430
Beef Wagyu Rib Eye MB9 (450GR) 950

SIDES

Grilled Asparagus 45
Grilled Broccolini 45
Green Salad 40
Mashed potato 60
Homemade Fried Potatoes 55

SAUCES

Peppercorn 35
Chimichurri 30
Lemon Butter 35
Lemon Olive 30

A - Contains Alcohol | G - Gluten | D- Dairy | N - Contains Nuts | V - Vegetarian | VG - Vegan | - Chef's Recommendation
All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.