

# WELCOME FROM THE CHEF

Sourdough Bread with Extra Virgin Olive Oil  
Marinated Greek Olives from Kalmata and Red Bell Pepper Dip (G, VG)

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## RAW

### Oysters (6 OR 12 PIECES)

Served with mignonette and fresh herbs  
210 - 400

### Shrimps Gazpacho (G)

Fresh tomato from Greece, shallot, cucumber, fennel pollen,  
coriander oil & tartare from marinated shrimps  
130

### Sea Bream Sashimi

Wild sea bream from Aegean sea, lime,  
ginger, coriander, garlic & chili paste  
95

### Tuna Tartare

Pear, cranberry, truffle honey dressing  
120

### Beef Tartare (D)

Pickled cucumber, capers, shallot, parmesan,  
Dijon mustard and truffle mayonnaise  
150

## SALAD

### Greek Salad (V, D)

Tomato from Crete Island, cucumber, shallot, green bell  
peppers, capers, black Kalamata olives and aged feta  
115

### Quinoa (D)

Smoked salmon, shrimps, pomegranate, radish, and endive  
served with dressing from buttermilk & basil oil  
100

### Beetroot Salad (D, N)

Baked beetroot, baby spinach, feta mousse, walnuts and  
dressing from raspberries  
90

### BBQ Vegetables (D, N)

Broccolini, asparagus, romanesco, mixed green salad, pecan,  
almond flakes & dressing from Greek yoghurt flavoured  
with coriander & jalapenos  
80

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## APPETIZERS

### The Original Greek Meze (D, G, V)

Tzatziki, tyrokafteri, tarama, melitzanosalata  
Served with grilled pita  
120

### Zucchini Balls (D, G, V) (2 PIECES)

Zucchini, feta, manouri, truffle mayonnaise,  
honey from Greece  
70 (ADD 1 PIECE FOR 35)

### Prawns Saganaki (D)

Sautéed prawns served with tomato sauce,  
bisque, fresh herbs and aged feta  
130

### Steamed Clams

Star anise, garlic & coriander oil  
90

### Octopus

Marinated grilled octopus with oximeli,  
fava from Greece and fried capers  
130

### Calamari

Grilled calamari from Ionian sea with sautéed wild greens,  
tomato, spring onion, lemon olive sauce  
120

# MAIN COURSES

## Giouvetsi (G, D)

Orzo, slow cooked beef cheeks ragu with fresh tomatoes from Greece, confit cherry tomatoes & dry mizithra on top  
260

## Seafood Orzo (D, G)

Clams, carabinero, baby calamari, bisque, chives, basil & lemon  
440

## Lobster Pasta (G, D)

Lobster boston from Atlantic, linguine pasta, fresh tomato sauce & basil  
330

## Salmon (G, D)

Grilled salmon from Faroe Island, black rice, baby vegetables & bisque sauce  
180

## Grilled Catch of the Day

Grilled fish fillet served with black eye beans from Peloponnese & lemon olive sauce  
190

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# FROM THE GRILL

## Grilled Fish of the Day (PER 100GR)

70

## Baby Chicken Corn-Fed (400GR)

180

## Carabinero (PER PIECE)

220

## Striploin Black Angus F1-3/4

Japanese - Satsuma (280GR)

430 AED

## Lamb Chops (300GR)

245

## Beef Angus Rib Eye Grain-Fed (1.2KG)

1950

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# SIDES

## Green Salad

50

## Mashed Potato

60

## Grilled Corn

55

# SAUCES

## Peppercorn

## Chimichurri

## Lemon Butter

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

We're committed to sourcing responsibly, prioritising, sustainable, and ethically produced ingredients, ensuring every dish reflects our respect for people and the planet.  
Please be advised that food prepared here may contain or have come in contact with these ingredients:  
Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat.