

# Alifes

Spreads

## Tzatziki

Greek Yoghurt, Cucumber,  
Garlic, Mint D | V  
45

## Htipiti

Feta, Yoghurt, Red Capsicum,  
Pine Nuts D | V | N | CS  
45

## Melitzanosalata

Roasted Eggplant, Mint, Garlic  
GF | VG | LF  
45

## Taramosalata

Cod Roe, Yoghurt, Lemon Confit F | D | SF  
45

## Hummus

Chickpeas, Tahina, Lemon Juice,  
Olive Oil VG | GF | LF  
45

# Salates

Salads

🦋 **Spinach and Artichoke Salad** 80  
Parmesan, Truffle Vinaigrette D | V | GF

🦋 **Greek Salad** 95  
Cucumber, Datterino Tomato, Feta,  
Kalamata Olives D | V | GF

**Watermelon Salad** 85  
Feta, Toasted Almonds, Basil  
D | V | N | GF

**Beetroot Tabbouleh** 70  
Couscous, Beetroot, Yoghurt Sauce,  
Basil Mayo D | E | LS | CS | V

**Octopus Salad** 105  
Kalamata Olives, Tomato Dressing,  
Celery GF | SF | LF

**King Crab Salad** 185  
Avocado, Lemon and Yellow  
Chilli Dressing, Salmon Roe,  
Kaluga Caviar D | E | SF | GF

# Oma

Raw

**Yellowtail Carpaccio** 120  
Artichoke, Truffle Vinaigrette  
F | LF

🦋 **Tuna Carpaccio** 120  
Kalamansi and Mandarin Dressing,  
Spring Onions, Fennel F | GF | LF

🦋 **Sea Bass Carpaccio** 120  
Lemon and Honey Dressing,  
Caviar F | GF | LF

**Bluefin Tuna Tartare** 295  
Kaluga Caviar, Yoghurt Lime Sauce  
D | F | GF

**Oysters Gillerdeau** 248  
Daily Selection (6 Pieces) SF

**Wagyu Beef Tartare** 150  
Spicy Garlic Toast, Capers, Cornichons  
E | D | F

**Red Prawns Ceviche** 185  
Gambero Rosso, Coriander, Avocado,  
Yellow Chilli LF | SF

## Seafood Experience

Raw

Tuna, Scallops, Yellowtail, Salmon, Oysters, Red Shrimps, Cuttlefish SF | E | F  
Add Lobster: 450

850

# Mezedes

Starters

**Crispy Fried Calamari** 85  
Spicy Mayo E | F | LF

**Sardines Toast** 75  
Crispy Bread, Parsley, Garlic,  
Spicy Tomato Salsa F | LS | CS | LF

**Soutzoukakia** 75  
Meatballs, Tomato Sauce,  
Greek Yoghurt, Feta D | LS | E

🦋 **Moussaka** 130  
Eggplant, Beef Ragout, Bechamel D | LS

🦋 **Vegetable Moussaka** 90  
Eggplant, Vegetable Ragout  
VG | GF | LF | LS

**Baked Feta** 85  
Figs Carpaccio, Figs Chutney,  
Honey, Kadaif D | N | V

**Spanakopita** 70  
Feta Cheese, Spinach, Lemon Confit,  
Black Pepper D | E | V

**Heirloom Tomato Tart** 110  
Feta, Olives, Pine Nuts, Basil Pesto D | N

🦋 **Roasted Prawns Saganaki** 165  
Tomato, Capsicum,  
Feta Cheese D | SF | GF

**Grilled Halloumi Cheese** 85  
Tomato, Oregano, Kalamata Olives D

**Grilled Octopus** 150  
Fava Purée, Tomato, Fennel Salsa SF | GF

🦋 SIGNATURE | N NUTS | GF GLUTEN-FREE | V VEGETARIAN | SF SHELLFISH | VG VEGAN | D DAIRY | F FISH | E EGG | LF LACTOSE-FREE | CS CERTIFIED SUSTAINABLE | LS LOCALLY SOURCED

All prices are in UAE dirhams and inclusive of 7% municipality fees, 10% service charge and 5% value added tax. | Please inform us of any allergies or dietary requirements before ordering, we will be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements.

# Thalassina

Seafood

- 🦋 **Baked Sea Bass** 230  
Tomato, Capers, Kaffir Leaves F | GF
- Mediterranean Turbot** 265  
Greek Baked Vegetables, Mediterranean Sauce, Basil Oil, Pine Nuts GF | F | N
- Grilled Prawns** 180  
Cherry Tomato Salad SF | GF | LF
- Spaghetti Clams** 130  
Garlic, Parsley SF | LS | LF
- Harissa Style Lobster** 550  
Garlic, Chilli, Tomato, Fennel SF | GF | LF

# Kreatika

Meat

- Lemon Baby Chicken** 185  
Chicken Jus, Lemon, Olives, Baby Potato D | GF | LS | CS
- Black Angus Rib Eye** 385  
Mashed Potato, Beef Jus D
- Grilled Chicken Souvlaki** 170  
Tzatziki, Pita D | GF | LS
- 🦋 **Lamb Chops** 295  
Asparagus, Lamb Jus D

# Kritharaki

Signature Orzo

- 🦋 **Lobster Orzo** 220  
Lobster Bisque, Canadian Lobster D | SF | CS
- 🦋 **Chicken Orzo** 130  
Thyme Jus D | LS
- 🦋 **Basil Orzo** 115  
Burrata, Tomato Salsa, Balsamic Vinegar D | N | V

# Catch of the Day

Upon Availability

**Salt Crust** Market Price  
Steamed in Salt Crust, Kaffir Leaves, Herbs  
F | LF

**Harissa Style** Market Price  
Garlic, Chilli, Tomato, Fennel F | GF | LF

Served with

**Datterino Tomato Salad**  
**Asparagus Salad**  
**Rosemary Crushed Potatoes**

# Tis Pareas

Sharing

- 🦋 **Butterfly Grilled Sea Bass** 490  
Tomato, Chimichurri Sauce, Green Salad F | LF | GF
- 🦋 **Seafood Calamarata Pasta** 430  
Chef's Daily Seafood Selection F | SF | LS | D
- Seafood Mixed Grill** 1200  
Chef's Daily Selection F | SF | GF | LF
- Slow-Cooked Lamb Shoulder** 490  
Roasted Potato, Pepper Jus D | LS | GF
- Wagyu Tomahawk MB 8-9** 100g/120  
Truffle Potato, Grilled Corn, Green Salad D | E

# Garnitoures

Sides

- Crushed Potatoes with Truffle** E | D | LS 75
- Green Salad** VG | LF | GF 45
- Datterino Tomato Salad** VG | GF | LF | LS 45
- Green Asparagus Salad** VG | GF | LF 60
- French Fries** VG 45
- Steamed Rice** VG | GF | LF 30
- Grilled Corn** D | V | GF 60
- Pan-Roasted Vegetables** VG | LF | GF 60

🦋 SIGNATURE | N NUTS | GF GLUTEN-FREE | V VEGETARIAN | SF SHELLFISH | VG VEGAN | D DAIRY | F FISH | E EGG | LF LACTOSE-FREE | CS CERTIFIED SUSTAINABLE | LS LOCALLY SOURCED

All prices are in UAE dirhams and inclusive of 7% municipality fees, 10% service charge and 5% value added tax. | Please inform us of any allergies or dietary requirements before ordering, we will be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements.