

Dinner Menu

18:30 to 22:00

Mezedes

Starters

Tzatziki

Greek Yoghurt, Cucumber,
Garlic, Mint D | V | GF
18

Ktipiti

Feta Cheese, Yoghurt, Red Capsicum,
Pine Nuts D | V | N | CS
18

Taramasalata

Cod Roe, Yoghurt, Lemon Confit
VG | D
26

Melitzanosalata

Roasted Eggplant, Mint, Garlic
LF | VG | GF
18

Hummus

Chickpeas, Tahina, Lemon Juice,
Olive Oil V | GF | LF
18

Crispy Fried Calamari

Spicy Mayo E | F
32

Oysters

Half Dozen, Mignonette, Lemon
GF | SF
54

Grilled Halloumi

Tomato, Oregano, Kalamata Olives
D | GF | V
24

Baked Feta

Figs Carpaccio, Figs Chutney,
Honey, Kadaif D | V | N
30

Carpaccio

Raw

Sea Bass

Greek Honey, Caviar, Citrus SF | GF | LF
36

Yellowtail Hamachi

Artichoke, Truffle Vinaigrette SF
32

Wagyu Beef Tartare

Spicy Garlic Toast, Capers,
Cornichons E | D | F
42

Maldivian Yellowfin Tuna

Kalamansi, Mandarin, Fennel SF | GF
30

Salates

Salads

Octopus Salad

Octopus, Tomato Dressing,
Octopus Mayonnaise GF | SF
38

Artichoke Salad

Baby Spinach, Parmesan Cheese,
Truffle Vinaigrette GF | VG | D
28

Watermelon Salad

Feta Cheese, Toasted Almond, Basil Oil
D | V | GF | N
28

Greek Salad

Cucumber, Tomato Datterino,
Feta Cheese, Kalamata Olives GF | V | D
30

Plant-Based

Mains

Moussaka

Braised Eggplant, Bell Peppers,
Tomato, Baby Spinach VG | GF
34

Basil Orzo

Burrata, Tomato Salsa D | N | V
40

Heirloom Tomato Tart

Mustard, Pesto, Kalamata Olives,
Feta, Pine Nuts N | D
38

Sharing

Mains

Grilled Sea Bass Butterfly

Spicy Tomato Sauce, Chimichurri
Sauce, Green Salad GF | D | F
85

Calamarata Pasta

Chef's Daily Seafood Selection SF
86*

Seafood Mixed Grill 240*

Maldivian Lobster, King Crab, Tiger Prawns,
Maldivian Tuna, Sea Bass, Octopus, Calamari
GF | SF | SH

Thalassina

Seafood

Baked Sea Bass 48
Tomato, Capers, Kaffir Leaves SF | GF

» **Roasted Saganaki Prawns** 48
Tomato, Bell Peppers, Feta Cheese GF | SH | D

Harissa Style Maldivian Lobster 110*
Garlic, Chilli, Tomato, Fennel GF | SH

» **Lobster Orzo** 62
Bisque, Lime, Chilli, Lump Crab SH | D

Grilled Prawns 48
Datterino Tomato Salad GF | SH

Garnitoures

Sides

Green Salad 12

Grilled Corn 10

Datterino Tomato Salad 16

Pan-Roasted Vegetables 14

French Fries 12

Steamed Rice 10

Spitikó Pagotó & Sormpé

6 / Scoop

Homemade Ice Cream & Sorbet

Vanilla Bean Ice Cream GF | VG | D

Rum & Raisin Ice Cream A | GF | VG | D

40% Milk Chocolate Ice Cream GF | VG | D

Pistachio Ice Cream N | GF | VG | D

Wild Strawberry Sorbet GF | VG

Coconut Sorbet GF | VG

Raspberry Sorbet GF | VG

Mango Sorbet GF | VG

Kreatiká

Meat

» **Moussaka** 38
Slow Braised Beef, Ragout, Eggplant D

Chicken Orzo 42
Chicken Jus, Feta Cheese A | D

Grilled Chicken Souvlaki 42
Yoghurt, Oregano, Tomato, Mashed Potato GF | D

Wagyu Beef Striploin 85*
Mashed Potato, Mustard Sauce D

Epidorpia

Desserts

» **Greek Yoghurt Ice Cream** 26
Caramelised Walnut, Honey N | VG | GF | D

Orange Crème Brûlée 26
Candied Orange, Orange Ice Cream E | D

Brookie 24
Brownie and Chocolate Cookies, Vanilla Ice Cream, Chocolate Sauce N | VG | D

Pain Perdu 24
French Toast “Crème Brûlée” style VG | D

Mango Tart 30
Fresh Mango, Almond Cream, Side of Mango Coulis N | VG | D

Fruit Platter 35
Seasonally Selected Cut Fruits GF | VG