



STARTERS

Tzatziki (V)

Greek yoghurt, cucumber, garlic, dill

Htipiti (E, G, V)

Spicy feta cheese spread, green and red capsicum

✦ Smoked Eggplant & Tuna (E, G)

Pomegranate seeds, extra virgin olive oil, wild oregano

✦ Soutzoukakia (E, G)

Meatballs, cumin, tomato sauce, Greek yoghurt

SALADS

Greek Salad (E, G, V)

Picadilly tomato, cucumber, onion, feta cheese, Kalamata olives

Dakos Salad (E, V)

Extra virgin olive oil, cherry tomato, feta cheese, caper, red onion,
Kalamata olives, wild oregano

MAIN COURSE

✦ Moussaka (E)

Braised beef ragout, eggplant, potato, béchamel

✦ Wild Greek Sea Bass Fillet

Orzo pasta, oregano, tomato, olives, extra virgin olive oil, feta cheese crumble

DESSERT

Orange Crème Brûlée (V, G, N)

Strawberry-mint salad

Lemon Tart (V, N)

Raspberry meringue, raspberry sorbet

AED 285 per person

(A) Alcohol | (N) Nuts | (S) Shellfish | (G) Gluten Free | (D) Dairy Free | (E) Egg Free | (V) Vegetarian | (✦) Signature Dish

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax.

Please highlight any specific food allergies or intolerance to our colleagues before ordering.



STARTERS

Tzatziki (V)

Greek yoghurt, cucumber, garlic, dill

Htipiti (E, G, V)

Spicy feta cheese spread, green and red capsicum

🍷 Lamb Fillet Souvlaki (E)

Tzatziki

🍷 Obsiblu Prawn Marinated in Candied Lime (E, S, G)

Tartare, extra virgin olive oil, basil

SALADS

Greek Salad (E, G, V)

Picadilly tomato, cucumber, onion, feta cheese, Kalamata olives

Dakos Salad (E, V)

Extra virgin olive oil, cherry tomato, feta cheese, caper, red onion, Kalamata olives, wild oregano

MAIN COURSE

🍷 Wild Greek Sea Bass Fillet

Orzo pasta, oregano, tomato, olives, extra virgin olive oil, feta cheese crumble

🍷 Moussaka (E)

Braised beef ragout, eggplant, potato, béchamel

Organic Lemon Chicken (A)

Seasonal vegetables, French fries

DESSERT

Lemon Tart (V, N)

Raspberry meringue, raspberry sorbet

Loukoumades (V, N)

Greek style donuts, cinnamon, honey, walnuts, vanilla ice cream

AED 345 per person

(A) Alcohol | (N) Nuts | (S) Shellfish | (G) Gluten Free | (D) Dairy Free | (E) Egg Free | (V) Vegetarian | (🍷) Signature Dish

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STARTERS

Tzatziki (V)

Greek yoghurt, cucumber, garlic, dill

Taramosalata (E)

Fish roe mousse, Sturia caviar

Htipiti (E, G, V)

Spicy feta cheese spread, green & red capsicum

✂ Smoked Eggplant & Tuna (E, G)

Pomegranate seeds, extra virgin olive oil, wild oregano

✂ Wild Greek Seabass (E, G)

Carpaccio, lemon juice, olive oil

✂ Chicken Souvlaki (E)

Josper grilled chicken thigh, oregano-lemon sauce

MAIN COURSE

Free Range Chicken Gyros (E)

Tzatziki, French fries

✂ Moussaka (E)

Braised beef ragout, eggplant, potato, béchamel

✂ Lamb Rack (A)

Confit capsicum, potato gnocchi, thyme infused lamb jus

Grilled Scampi (S, A)

Wild Greek oregano, roasted garlic

DESSERT

Orange Crème Brûlée (V, G, N)

Strawberry- mint salad

Loukoumades (V, N)

Greek style donuts, cinnamon, honey, walnuts, vanilla ice cream

Baklava Cheesecake Tarts (V, N)

AED 430 per person

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STARTERS

Tzatziki (V)

Greek yoghurt, cucumber, garlic, dill

Taramosalata (E)

Fish roe mousse, Sturia caviar

Htipiti (E, G, V)

Spicy feta cheese spread, green & red capsicum

✂ Lamb Fillet Souvlaki (E)

Tzatziki

✂ Obsiblu Prawn Marinated in Candied Lime (E, S, G)

Tartare, extra virgin olive oil, basil

✂ Wild Greek Seabass (E, G)

Carpaccio, lemon juice, olive oil

MAIN COURSE

✂ Lamb Rack (A)

Confit capsicum, potato gnocchi, thyme infused lamb jus

Australian Beef Tenderloin (E, G, A)

Baby vegetables, thyme jus

Organic Lemon Chicken (A)

Seasonal vegetables, French fries

Grilled Scampi (S, A)

Wild Greek oregano, roasted garlic

✂ Wild Greek Seabass Fillet

Orzo pasta, oregano, tomato, olives, extra virgin olive oil, feta cheese crumble

DESSERT

✂ Baked Vanilla Ice Cream in Almond Crust (V, N)

Lemon espuma, peach compote

Lemon Tart (V, N)

Raspberry meringue, raspberry sorbet

Orange Crème Brûlée (V, G, N)

Strawberry- mint salad

Loukoumades (V, N)

Greek style donuts, cinnamon, honey, walnuts, vanilla ice cream

AED 495 per person

(A) Alcohol | (N) Nuts | (S) Shellfish | (G) Gluten Free | (D) Dairy Free | (E) Egg Free | (V) Vegetarian | (✂) Signature Dish

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