

# Oma

Raw

## Yellowtail Carpaccio

Artichoke, Truffle Vinaigrette  
F | LF

120

## Tuna Carpaccio

Kalamansi and Mandarin Dressing,  
Spring Onions, Fennel  
F | GF | LF

120

## Sea Bass Carpaccio

Lemon and Honey Dressing, Caviar  
F | GF | LF

120

# Salates

## Salads

### Spinach and Artichoke Salad

Parmesan, Truffle Vinaigrette  
D | V | GF

80

### Watermelon Salad

Feta, Toasted Almonds, Basil  
D | V | N | GF

85

### Greek Salad

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

95

### Octopus Salad

Kalamata Olives, Tomato Dressing,  
Celery  
GF | SF | LF

105

# Alifes

## Salads

### Tzatziki

Greek Yoghurt, Cucumber,  
Garlic, Mint  
D | V

45

### Taramosalata

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

45

### Htipiti

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

45

### Hummus

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

45

# Mezedes

## Starters

### Crispy Fried Calamari

Spicy Mayo  
E | F | LF

85

### Heirloom Tomato Tart

Feta, Olives, Pine Nuts, Basil Pesto  
D | N

110

### Soutzoukakia

Meatballs, Tomato Sauce, Greek, Yoghurt, Feta  
D | LS | E

130

### Roasted Prawns Saganaki

Tomato, Capsicum, Feta Cheese  
D | SF | GF

165

### Moussaka

Eggplant, Beef Ragout, Bechamel  
D | LS

130

### Grilled Halloumi Cheese

Tomato, Oregano, Kalamata, Olives  
D

85

### Vegetable Moussaka

Eggplant, Vegetable Ragout  
VG | GF | LF | LS

90

### Grilled Octopus

Fava Purée, Tomato, Fennel, Salsa  
SF | GF

150

### Baked Feta

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

85

🍴 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
- Grilled Prawns**

180

Cherry Tomato Salad  
SF | GF | LF
- Spaghetti Clams**

130

Garlic, Parsley  
SF | LS | LF

# 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
- Slow-Cooked Lamb Shoulder**

490

Roasted Potato, Pepper Jus  
D | LS | GF

# Kritharaki

Signature Orzo

- » **Lobster Orzo**

220

Lobster Bisque, Canadian Lobster  
D | SF | CS
- » **Chicken Orzo**

130

Thyme Jus  
D | LS

# Garnitoures

Sides

- Crushed Potatoes with Truffle**

75

E | D | LS
- Green Salad**

45

VG | LF | GF
- Datterino Tomato Salad**

45

VG | GF | LF | LS
- Green Asparagus Salad**

60

VG | GF | LF
- French Fries**

45

VG
- Steamed Rice**

30

VG | GF | LF
- Pan-Roasted Vegetables**

60

VG | LF | GF

# 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