

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
45

Hummus

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

Greek Yoghurt & Olives

Lemon, Dill Leaves D | V | GF
45

Salates

Salads

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

🍴 **Greek Salad** 85
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 90
Kalamata Olives, Sundried Tomato,
Lemon Dressing, Celery GF | F | LF

King Crab Salad 185
Avocado, Lemon and Yellow
Chilli Dressing D | E | SF | GF

Oma

Raw

Yellowtail Carpaccio 95
Artichoke, Truffle Vinaigrette
F | GF | LF

🍴 **Tuna Carpaccio** 95
Fennel and Mandarin Dressing,
Spring Onions F | GF | LF

🍴 **Sea Bass Carpaccio** 95
Greek Honey, Citrus F | GF | LF

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

Oysters Gillerdeau 248
Daily Selection (6 Pieces) SF

Traditional Beef Tartare 150
Spicy Garlic Toast, Capers, Cornichons E | D

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

Seafood Experience

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

850

Mezedes

Starters

Crispy Fried Calamari 85
Spicy Mayo F | LF

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

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

🍴 **Moussaka** 130
Slow-Braised Beef Ragout, Eggplant D | LS

🍴 **Vegetable Moussaka** 90
Eggplant, Capsicum, Tomato
VG | GF | LF | LS

Grilled Octopus 150
Fava Purée, Tomato, Fennel Salsa F | GF

Baked Halloumi Tart 110
Zucchini, Mint Dressing D | V

Crispy Artichoke 90
Almond Sauce, Kaffir Leaves Oil D | N | V

Baked Feta 80
Figs Carpaccio, Figs Chutney,
Honey, Kadaif D | N | V

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

Roasted Prawns Saganaki 165
Tomato, Capsicum, Ouzo,
Feta Cheese A | D | SF | GF

Grilled Halloumi Cheese 85
Tomato, Oregano, Kalamata Olives D

🍴 SIGNATURE | A ALCOHOL | 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
Spicy 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
White Wine, Garlic, Parsley A | SF | LS | LF
- Harissa Style Lobster** 550
Garlic, Chilli, Tomato, Fennel SF | GF | LF

Kritha Raki

Signature Orzo

- 🦞 **Lobster Orzo** 220
Bisque, Green Chilli A | D | SF | CS
- 🦞 **Chicken Orzo** 130
Thyme Jus A | D | LS
- 🦞 **Basil Orzo** 115
Burrata, Tomato Salsa A | D | N

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 L | F | SF | LS | D | A
- Seafood Mixed Grill** 1200
Chef's Daily Selection F | SF | GF | LF
- Lamb Rack** 495
Zucchini Tart, Lamb Jus, Sundried Tomatoes D
- 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

Kreatika

Meat

- Lemon Baby Chicken** 185
Lemon and Olive Sauce, Baby Potato D | GF | LS | CS
- Black Angus Rib Eye** 385
Mashed Potato, Mustard Sauce D
- Grilled Chicken Souvlaki** 170
Yoghurt, Olive Dip, Pita D | GF | LS
- 🦞 **Lamb Chops & Zucchini Tart** 295
Zucchini Mint, Lamb Jus, Sundried Tomato D

Catch of the Day

Upon availability

- Salt Crust** Market Price
Steamed in Salt Crust, Kaffir Leaves, Herbs F | LS | GF | LF
- Harissa Style** Market Price
Garlic, Chilli, Tomato, Fennel F | LS | GF | LF
- Grilled** Market Price
Grilled Over Charcoal, Lemon Dressing F | LS | GF | LF

Served with

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

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 60

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