

Dips & Crisps

Fennel Tzatziki Dip (V) (D) Strained Greek Yogurt, Grated Fennel, Cucumber, Garlic	42
“Melitzanosalata” (V) Baked Eggplant, Onion, Garlic, Lemon, Parsley, Olive Oil	38
“Mutabbal Shamandar” (V) Roasted Beetroot, Tahini Paste, Savoury Candied Orange	38
Feta and Smoked Pepper Dip (V) (D) (N) Sweet Pepper, Feta, Oregano, Pine Nuts, Olive Oil	38
Pumpkin Tahini (V) Roasted Pumpkin, Tahini Paste, Truffle Oil	40

Soups

Pumpkin Labneh Soup (V) (D) Roasted Pumpkin, Turkish Labneh, Dukkha Spices	45
Harira Soup Tomato-based Soup with Lamb, Pasta, Lentils	55

Salads & Appetizers

Sea Bream Carpaccio Thin Slices of Seabream, Wild Rocket, Orange & Lemon Vinaigrette	65
Heritage Tomato, Compressed Watermelon, Feta (V) (D) (N) Tomato, Watermelon, Arugula, Pine Nuts, Feta	52
Chopped Salad (V) (N) Chopped Raw Vegetables, Pomegranate Dressing, Pistachio	50
“Vyne Katafi” (V) (D) Halloumi, Zaatar, Olive Tomato Sauce	55
Calamari (S) Fried Calamari, Saffron Aioli, Spicy Marinara Sauce	60
Chicken Almond Pastilla (N) Baked Moroccan Chicken Pie with Spices, Almond, Icing Sugar	65

Sharing Boards

Antipasto (D) Home Prepped Pastrami, Air Dried Beef, Spice Salami, Smoked Mackerel, Cured Salmon, Artichokes, Marinated Olives, Selection of Cheese, Lavash, Grissini	130
Antipasto Veg (D) (V) Grilled Vegetables, Marinated Artichoke, Olives, Roma Tomatoes, Selection of Cheese, Olive Tapenade, Fig Jam, Lavash, Grissini	95

Mains

“Soutzoukakia” Baked Greek Beef Meatballs with Foie Gras, Spicy Tomato Sauce	110
Grilled Tuscan Rib-Eye (D) Aussie Black Angus Rib-Eye, Grilled Vegetables, Zatar Salsa Verde	160
Lamb Shank “Tajine” Braised Lamb Shank, Harissa, Dried Prunes, Couscous	110
“Chermoula” Sea Bass Pan Fried Sea Bass, Preserved Lemon, Kalamata Olives, Smoked Eggplant	95
Spiced Tiger Prawns Sauce Kerkennaise (S) Spiced Prawns, Spicy Tomato Relish	110

Plant Based

“Phigouri Salata” Bulgur Salad, Parsley, Tomato, Lemon, Extra Virgin Olive Oil	60
Eggplant Moussaka (V) Eggplant, Bell Pepper, Chickpeas, Rich Tomato Sauce	60
Cauliflower Steak with Chermoula (V) Seared Herb Marinated Cauliflower Steak, Lemon Garlic Dressing	60

To Share

Grilled Sumak Chicken (N) Baby Chicken, Caramelized Onion, Pomegranate Molasses Reduction, Pine Nuts	98
Rigatoni al Ragu di Agnello (D) Rigatoni, Slow Cooked Lamb Ragu, Snow Peas, Mint Leaves, Pecorino Romano	120
Beef Moussaka (D) Baked Minced Beef, Eggplant, Potatoes, Zucchini, Bechamel Sauce	110

Pizza to Go

Texan Beef (D) (G) Pulled Beef, Semi-Dried Tomato, Mozzarella, Pepper, Olives, Rocket Leaves	75
Chicken Alfredo (D) (G) BBQ Chicken, Alfredo Sauce, Mozzarella, Spinach	75
Tartufatac (V) (D) (G) Seasonal Mushrooms, Truffle Cheese Sauce, Parmesan, Chives	85
Prawncado (S) (D) (G) Gulf Prawns, Smashed Avocado, Spicy Tomato Sauce, Mozzarella, Arugula	75
Cheesy Goodness (D) (G) Burrata, Mozzarella, Parmesan, Crushed Tomato, Fresh Basil	75
Chicken Mushroom Calzone (D) (G) Truffle Paste, Mozzarella, Seasonal Mushrooms	80
Two-Cheese Pide (D) (G) Kashkaval and Provolone Cheese, Slow Cooked Egg Yolk	50

Sides

Zaatar Potato Gratin (V)	30
Briam, Traditional Greek Roasted Vegetables (V)	30
Cauliflower Couscous (V)	30
Garlic Coriander Eggplant (V)	30
Cheesy Sweet Potato Fries (V) (D)	30
Dill Rice	25

Desserts

Yoghurt Ice Cream (G, N, D) Yoghurt Ice Cream, Yoghurt Cremeux, Yoghurt Micro Sponge, Fresh Berries, Meringue Stick	45
Greek Custard Pie (G, N, D) Crunch Filo Pastry, Semolina Custard	40
Walnut Halva Cake (G, N, D) Apple Compote, Walnut Crumble, Vanilla Sauce, Sesame Tuille	40
Chocolate Pudding (G, D) Vanilla Ice Cream, Chocolate Sauce	40
Tiramisu (G, D) Mascarpone Cream, Coffee Infused Lady Fingers, Chocolate Shavings	45
Seasonal Cut Fruits and Berries	35



S – Contains Seafood | N – Contains Nuts | G - Contains Gluten
D – Contains Dairy | V – Vegetarian | VG - Vegan
Do let us know if you have any allergies.

All The Prices Are In AED And Inclusive Of 5% VAT,
7% Municipality Tax & 10% Service Charge