

small plates of the mediterranean

TYROKAFTERI | AED 60

Feta Cheese, Florins Peppers, Paprika and Pine Nuts (V,N)

BEETROOT MOUSSE | AED 60

With Toasted Hazel Nuts, Yoghurt (V,N)

TZATZIKI | AED 55

Greek Yoghurt-Cucumber (V)

TRIO OF DIPS | AED 60

Feta Cheese, Beetroot, Greek Yoghurt (V,N)

ROASTED RED BEETS | AED 60

Oregano Labneh, Fresh Goat Cheese, Cumin Seed (V)

SEA BASS CARPACCIO | AED 65

Smoked Herring, Lemon Confit & Oregano Dressing, Micro-Cress

CRISPY FRIED GONOS (CALAMARI) | AED 80

Greek Tartare Dip (G)

ESCARGOT | AED 70

In Garlic Butter, Grated Lemon Zest (S,G)

OCTAPODI | AED 75

Grilled Octopus, Boiled Potato, Green Onions, Parsley, Romesco Sauce

PRAWNS SAGANAKI | AED 70

Grilled Halloumi Wrapped in Buttered Kataif, Crumbled Feta Cheese, Lobster Tomato Sauce (S,G)

IRON SKILLET ROASTED MUSSELS | AED 70

Choice of Provencale Sauce or Spicy Lemon-Herb Butter Sauce (S,G)

CHICKEN "KOFTA" MEATBALLS | AED 75

Moroccan Spice Sauce (G)

salads

HOUSE MADE CAESAR SALAD | AED 75

Herb-Paprika Croutons, Shaved Parmesan Cheese, Crispy Turkey Bacon Bits (G)

With Greek Marinade Chicken Breast | AED 90

With Cajun Marinated Prawns (S) | AED 95

NICOISE SALAD | AED 90

Marinated Tuna Belly, Baby Potatoes, Hard Boiled Egg, Anchovy, Kalamata Olives, Cherry Tomatoes, Green Beans, Fresh Herb Vinaigrette (H)

ENDIVE SALAD | AED 80

Roasted Beets, Toasted Hazelnut, Crunchy Quinoa, Blue Cheese, Fresh Parsley, Orange Dressing (V,N)

CRETAN SALAD | AED 75

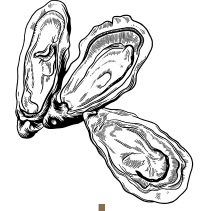
Marinated Feta Cheese, Barley Rusk, Capers, Black Olives, Cherry Tomatoes, Cucumber, Grated Halloumi, Red Vinegar & Lemon Dressing (G)



fruits de mer

PLATEAU DE FRUITS DE MER | AED 280

Boiled Lobster, Seasonal Fresh Oysters, Black Mussels, Prawns, Mignonette, Tartare, Marie Rose Sauce (S,N,G)



soupe du jour

SOUPE À L'OIGNON | AED 70

French Onion Soup
Baguette Bread topped with Gruyère Cheese (G)

AVGOLEMONO | AED 60

Greek Lemon- Rice Chicken Soup (G)



plat du jour

monday

BOUILLABAISE | AED 180

Garlic Rouille & Toasted Baguette (S)

tuesday

DUCK SHEPHERD'S PIE (G) | AED 160

wednesday

CARRÉ D'AGNEAU AUX HERBES | AED 185

Rack of Lamb, Cherry Tomatoes, Ratatouille, Gratin Dauphinois, Thyme Jus

thursday

ROASTED CORN FED CHICKEN BREAST | AED 155

Truffle Mash, Roasted Vegetables, Jus

friday

LIGHT & LEAN | AED 220

Capers, Browned Butter (G)
Served with Hydroponic Salad

saturday

CONFIT DUCK LEG | AED 175

Puy Lentils, Roasted Potatoes, Duck Jus (G)

sunday

BEEF BOURGUIGNON | AED 190

Braised Beef Chuck, Mushroom, Veal Bacon (G)

rotisserie • fry • baked • grillades

TURKISH SPICES RUBBED SPRING CHICKEN - 250G | AED 155

Warm Baby Potatoes, Orange Zest, Cucumber-Fennel Salad

MOROCCAN SPICES CRUSTED TUNA - 180G | AED 195

Lemon Confit Couscous, Chives Oil, Garlicky Dip, Greek Tartar Sauce

BAKALIAROS SKORDALIA | AED 165

Fried Battered Snapper Fish Fillet, Burnt Lemon, Potato (G)

OVEN BAKED SALMON - 180G | AED 215

Grilled Endive, Shaved Fennel, Tomato, Capers & Orange Segment, Chili Pepper Oil

BUTTER HERB GRILLED RIB-EYE STEAK - 220G | AED 270

Roasted Garlic Olive Oil Mashed Potato, Lemon-Chili Pepper Spinach

wok a holic

FRIED CHILI CHICKEN | AED 130

Garlic- Ginger Soy Sauce, Mixed Peppers, Spring Onion served with Jasmine Rice (G)

SCALLION- GINGER BEEF STRIPS | AED 135

Shitake Mushrooms, Flat Beans, Onion, Oyster & Soya Sauce, Served with Jasmine Rice (G)

SPICY PRAWN RICE NOODLE | AED 130

Bok Choy, Onion, Cabbage, Snap Peas, Bean Sprouts, Peanuts, Lime (S,N,G)

kid's corner

JUNIOR PIZZA | AED 50

Let your kids choose their own toppings:
Veal Bacon, Cherry Tomato, Mushroom (G)

SPAGHETTI OR PENNE | AED 40

Your choice of Cream, Tomato or Meat Sauce (G)

SLIDERS | AED 50

Chargrilled Beef or Chicken Burger Lettuce, Tomato, Cheddar Cheese, Soft Potato Bun (G)

CRISPY BITES | AED 50

Breaded Chicken Breast, Tartar Dipping, Fries (G)

JUNIOR SEA-SONED CHIPS | AED 50

Fried Battered Snapper Fish Fillet, Tartar Sauce, Fries (G)

bake my day

LOTUS-CHURROS | AED 60

Loqaimat Ice Cream, Warm Chocolate Sauce (G)

BREAD PUDDING | AED 60

Salted Caramel (G,N)

PARIS-BREST | AED 60

Topped with Almond Flakes, Hazelnut & Almond Mouseline Praliné Cream (G,N)

ORANGE CONFIT VANILLA

CRÈME BRÛLÉE | AED 60

Citrus Sauce, Almond Cinnamon Tuiles (G,N)

TRIO OF ICE CREAM | AED 60

Please ask a member of our team for the Daily Specials

SL-ICED FRESH FRUITS | AED 60

(v) vegetarian - (n) nuts - (g) gluten- (d) dairy - (s) shellfish

OWN GROWN Providing a choice of truly unique farm-to-table dining experiences, each pesticide-free organic plant is carefully grown and picked less than 100 meters away from our restaurants.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes