

# 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 75**   
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 95**  
Grilled Octopus, Boiled Potato, Green Onions,  
Parsley, Romesco Sauce (S)

**PRAWNS SAGANAKI | AED 75**  
Grilled Halloumi Wrapped in Buttered Kataif,  
Crumbled Feta Cheese, Lobster Tomato Sauce (S,G)

**IRON SKILLET ROASTED MUSSELS | AED 95**  
Choice of Provencale Sauce and  
Spicy Lemon-Herb Butter Sauce (S,G) 


**CHICKEN "KOFTA" MEATBALLS | AED 75**  
Moroccan Spice Sauce (G,N)

## 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,V)



## le bar huitre

**SEAFOOD BAR**  
**FRESH OYSTERS ½ DOZEN | AED 60**  
**BOILED TIGER PRAWNS | AED 60**  
**MUSSELS | AED 55**

**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  
**BOUILLABAISSE | AED 180**  
Garlic Rouille & Toasted Baguette (S)

tuesday  
**DUCK SHEPHERD'S PIE (G) | AED 160**

wednesday  
**TO SHARE**  
**CARRÉ D'AGNEAU AUX HERBES | AED 320**  
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 175**  
Grilled Seabass, 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 Brisket, 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, Greek Tartar Sauce

**BAKALIAROS SKORDALIA | AED 165**  
Fried Battered Snapper Fish Fillet, Burnt Lemon, Potato,  
Garlicky Dip, Greek Tartar Sauce (G)

**OVEN BAKED SALMON - 180G | AED 215**  
Grilled Endive, Shaved Fennel, Tomato, Caper,  
Slices of Orange and Lemon, 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

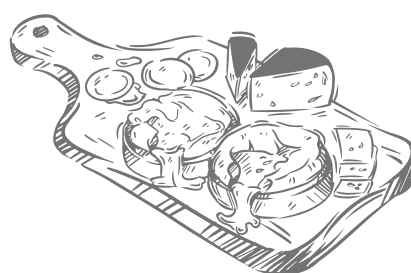
**FRIED CHILI CHICKEN | AED 130**  
Garlic- Ginger Soy Sauce, Mixed Peppers,  
Spring Onion served with Jasmine Rice (G)

**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)

## charcuterie

**CHEESE SELECTION | AED 90**  
Selection of Mediterranean Cheeses  
Home Made Crafted Crackers  
Marmalade and grapes



## bake my day

**LOTUS-CHURROS | AED 60**  
Loqimat Ice Cream, Warm Chocolate Sauce (G)

**BREAD PUDDING | AED 60**  
Salted Caramel (G,N)


**PARIS-BREST | AED 60**  
Hazelnut & Almond Mousseline 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