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Ancient Greeks fell in love with their land  
the blue Sea and the warmth of the Sun  
that provided them with food all year round.  
To show their gratitude, they developed  
myths and told stories of a female deity  
called GAIA, the mother of all life.

Greeks believe that good company  
makes a meal taste even better.  
The magic of their cooking combines ingredients  
memories, new ideas and the warm feeling  
of sitting around a table. Sharing food  
is considered a therapeutic time of day  
where families can maintain their values and rituals  
giving them an opportunity to talk and reflect.

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SALATES / SALADS

**Choriatiki Salata / Greek Salad 50/95** (V) (D)

*Greek salad, mountain tomatoes  
barrel aged feta and homemade pickled olives*

**Carpouzi Salata / Watermelon Salad 50** (V)

(N) (D)

*Watermelon, feta, almonds, basil and mint*

**Salata Antidi / Endive Salad 50** (V) (N) (D)

*Endives, Graviera cheese  
apple and lemon dressing*

**Astakosalata / Lobster Salad 135** (D) (S)

*Lobster, baby gem, asparagus, red onion and light  
mayo dressing*

**OsPRIADA Salata / Legumes Salad 45** (V) (N)

*Black eyed beans, lentils, pickled vegetables  
raisins, hazelnuts and white balsamic dressing*

**Pantzarosalata / Beetroot Salad 55** (V) (N) (D)

*Red beets, mandarin, caramelized walnut, yogurt  
green beans*

**Salata Kolokithi / Zucchini Salad 55** (V) (N)

(D)

*Mint, pistaccio and tyrokafteri*

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OM A / RAW

**Solomos / Salmon Carpaccio 70** (G)

*Lemon, olive oil, chilli and dill*

**Tonos me Troufa / Tuna with Truffle 120**

(G)

*Lightly smoked tuna carpaccio  
black truffle dressing*

**Lavraki Marine / Sea Bass Ceviche 75**

*Sea bass ceviche, pear, confit tomatoes*

**Stridia / Oysters market price per piece**

*Gillardeau n.3 45*

*Gillardeau n.5 30*

*Josephine n.3 45*

**Tsipoura / Sea Bream Carpaccio 150** (G)

*Whole sea bream carpaccio*

MEZEDES / STARTERS

ALIFES / SPREADS

- **Taramosalata 35** (D) (G)

*Smoked cod roe, lemon juice and olive oil*

- **Fava 25** (D)

*Fava beans, lemon juice and olive oil*

- **Melitzanosalata 25** (N)

*Grilled aubergine, mountain tomatoes  
roasted garlic and parsley*

- **Tzatziki 35** (D)

*Greek yogurt, garlic, cucumber, olive oil*

**Kotosoupa / Chicken Soup 35** (G)

*Celery, carrot, rice and grilled bread*

**Tiganita Lachanika / Vegetables Tempura 45** (V)

(D) (G)

*Aubergine and zucchini tempura with tzatziki*

**Piperies Florinis / Sweet Peppers 50** (V) (D) (G)

*Koulouri, marinated capsicum, goat cheese dressing*

**Varelisia Feta Psiti / Baked Feta Cheese 50** (V) (N)

(D) (G)

*Barrel aged feta, baked with honey and nuts*

**Tiropita / Cheese Pie 95** (V) (D) (G)

*Ksinomitzithra, Graviera cheese and goat cheese, black  
truffle*

**Spanakopita / Spinach Pie 40** (V) (D) (G)

*Spinach and feta cheese pie*

**Tiganito Calamari/ Fried Calamari 65** (G) (D)

*Fried baby calamari, sweet peppers and spiced emulsion*

**Chtapodi sti Schara / Grilled Octopus 105** (D)

*Grilled octopus with fava puree*

**Kalamari sti Schara / Grilled Calamari 55** (N)

*Grilled baby calamari, lemon, tomato, oregano*

**Garides Saganaki / Prawns Saganaki 90** (N) (D) (S)

*Prawns, tomato sauce, garlic and basil*

**Mousakas / Moussaka 60** (D)

*Grilled aubergine, minced beef  
potato, nutmeg and Graviera cheese*

**Keftedakia / Greek Style Meatballs 45** (N) (D) (G)

*Kofta with cumin, mint, tomato sauce and yogurt*

A – Alcohol, D – Dairy, G – Gluten, N – Nuts, S – Shellfish, V - Vegetarian

Prices are in AED and are subject to a 7% DIFC authority fee and 5% VAT

## FROM THE SEA

Our Chefs and Fishelier will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish are sold by the kilo at market price.

**RAW**  
Fish of your  
choice  
thinly sliced

**BAKED  
ALA  
SPECIOTA**  
With spiced  
tomato and Greek  
herbs

**GRILLED**  
Simply grilled  
in the charcoal  
oven with  
lemon oil

**SALT  
CRUST**  
Steamed in  
salt crust with  
sage and orange  
zest

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## KIRIOS PIATA / MAINS

**Astakomakaronada / Lobster Pasta 290**

(D) (G) (S)

*Lobster linguini and cherry tomato sauce*

**Kritharaki / Orzo Seafood Pasta 105**

(D) (G) (S)

*Kritharaki pasta, calamari and prawns*

**Skioufikta Me Moshari / Short Rib Pasta 150**

(D) (G) (A)

*"Skioufikta" Pasta, braised short rib, port wine sauce*

**Rizi me Chtapodi / Rice with Octopus 165 (D) (S)**

*Rice, octopus and seafood*

**Gemista / Stuffed Vegetables 90 (V)**

*With rice and herbs*

**Makaroni Me Manitaria / Mushroom**

**Pasta with Cream 90 (D) (G)**

*Add black truffle at market price*

**Paidakia Arnisia / Lamb Cutlets 210 (D) (G)**

*Lamb cutlets, pita bread and tzatziki 350gr*

**Wagyu Beef 300g 720 (N) (D) (G)**

*Grilled wagyu with sweet peppers*

**Spalomprizola / Rib Eye 330 (N) (D)**

*Grilled rib eye 400gr*

**Katsikaki / Baby Goat 350 per 500gr (D)**

*Slow cooked baby goat in our wood oven*

**Psito Kotopoulo / Roasted Chicken (D) (G)**

*Roasted chicken, thyme and oregano sauce*

*Half chicken 155*

*Whole chicken 305*

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## SIDES

**Psites Patates / Grilled Potatoes 30 (V)**

*Olive oil, lemon, oregano*

**Patates Tiganites / French Fries 30 (V)**

*Homemade fries with oregano*

**Rizi / Basmati Rice 30 (V) (D)**

*Olive oil, garlic, sumac, parsley*

**Patates me Troufa / Truffle Potatoes 65 (V) (D)**

*Grilled potatoes, fresh cheese, fresh black truffle*

**Mpriam / Baked Vegetables 30 (V)**

*Cherry tomato sauce and basil*

**Brokolo / Broccoli 30 (V)**

*Chili, garlic and lemon oil*

**Spanaki / Baby Spinach 40 (V)**

*Olive oil and garlic*

**Sparagia / Asparagus 55 (V)**

*Garlic and lemon oil*

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G A I A  
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