
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.

SALATES / SALADS

Choriatiki Salata / Greek Salad (V) (D)
*Greek salad, mountain tomatoes
barrel aged feta and homemade pickled olives*

Carpouzi Salata / Watermelon Salad
(V) (N) (D)
Watermelon, feta, almonds, basil and mint

Astakosalata / Lobster Salad (D) (S)
*Lobster, baby gem, asparagus, red onion and
light mayo dressing*

Ospriada Salata / Legumes Salad (V) (N)
*Black eyed beans, lentils, pickled vegetables
raisins, hazelnuts and white balsamic dressing*

Pantzarosalata / Beetroot Salad (V) (N) (D)
*Red beets, mandarin, caramelized walnut,
yogurt green beans*

Salata Kolokithi / Zucchini Salad (V) (N) (D)
Mint, pistaccio and tyrokafteri

O M A / R A W

Tonos me Troufa / Tuna with Truffle (G)
*Lightly smoked tuna carpaccio
black truffle dressing*

Lavraki Marine / Sea Bass Ceviche
Sea bass ceviche, pear, confit tomatoes

Stridia / Oysters market price per piece
*Gillardeau n.2
Gillardeau n.5
Josephine n.3*

Tsipoura / Sea Bream Carpaccio (G)
Whole sea bream carpaccio

M E Z E D E S / S T A R T E R S

- **Taramosalata** (D) (G)
Smoked cod roe, lemon zest and koulouri bread

- **Fava** (D)
Fava beans, lemon juice and olive oil

- **Melitzanosalata** (N)
Smoked aubergine, tahina and sourdough

- **Tzatziki** (D)
*Greek yogurt, garlic, cucumber, olive
oil and Pita bread*

Tiganita Lachanika / Vegetables Tempura
(V) (D) (G)
Aubergine and zucchini tempura with tzatziki

Piperies Florinis / Sweet Peppers (V) (D) (G)
Koulouri, marinated capsicum, goat cheese dressing

Dolmadakia / Stuffed Vine Leaves (D) (N) (V)
Stuffed wine leaves with rice, herbs and yogurt

Varelisia Feta Psiti / Baked Feta Cheese
(V) (N) (D) (G)
Barrel aged feta, baked with honey and nuts

Tiropita / Cheese Pie (V) (D) (G)
*Ksinomitzithra, Graviera cheese and goat cheese, black
truffle*

Spanakopita / Spinach Pie (V) (D) (G)
Spinach and feta cheese pie

Tiganito Calamari/ Fried Calamari (G) (D)
*Fried baby calamari, sweet peppers and spiced
emulsion*

Chtapodi sti Schara / Grilled Octopus (D)
Grilled octopus with fava puree

Kalamari sti Schara / Grilled Calamari (N)
Grilled baby calamari, lemon, tomato, oregano

Garides Saganaki / Prawns Saganaki (N) (D) (S)
Prawns, tomato sauce, garlic and basil

Mousakas / Moussaka (D)
*Grilled aubergine, minced beef
potato, nutmeg and Graviera cheese*

Keftedakia / Greek Style Meatballs (N) (D) (G)
Kofta with cumin, mint, tomato sauce and yogurt

Garides ston ksilofourno / Prawns from Wood Oven (G) (S)
Rosemary, harissa lemon juice, olive oil

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.

R A W
Fish of your choice
thinly sliced

**B A K E D
A L A
S P E C I O T A**
With spiced
tomato and Greek
herbs

G R I L L E D
Simply grilled in
the charcoal
oven with
lemon oil

**S A L T
C R U S T**
Steamed in
salt crust with sage
and orange zest

K I R I O S P I A T A / M A I N S

Astakomakaronada / Lobster Pasta (D) (G) (S)
Lobster linguini and cherry tomato sauce

Kritharaki / Orzo Seafood Pasta (D) (G) (S)
Kritharaki pasta, calamari and prawns

**Lahanorizo me mpakaliaro / Cabbage Rice with
Chilean Seabass**
Pickled cabbage rice and Chilean seabass

Gemista / Stuffed Vegetables (V)
With rice herbs and mitzithra cheese

Paidakia Arnisia / Lamb Cutlets (D) (G)
Lamb cutlets, pita bread and tzatziki 350gr

Spalomprizola / Rib Eye (N) (D)
Grilled rib eye 400gr

Katsikaki / Baby Goat 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
Whole chicken

Makaroni me troufa / Truffle Pasta (G) (D)
Homemade pasta with cream sauce and black truffle

S I D E S

Psites Patates / Grilled Potatoes (V)
Olive oil, lemon, oregano

Patates Tiganites / French Fries (V)
Homemade fries with oregano

Rizi / Basmati Rice (V) (D)

Olive oil, garlic, sumac, parsley

Patates me Troufa / Truffle Potatoes (V) (D)
Potatoes, fresh cheese, fresh black truffle

Mprium / Baked Vegetables (V)
Cherry tomato sauce and basil

Brokolo / Broccoli (V)
Chili, garlic and lemon oil

Sparagia / Asparagus (V)

Garlic and lemon oil

Prasini Salata / Mixed Leaves (V)
Cherry tomatoes, spring onion and citrus dressing

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G A I A
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