

SON OF A FISH

Set Menus

CANAPÉ MENUS

AED 110

Cold & Hot Mezedes

Tyrokafteri with Pita Bread (D,G)
Smoky Aubergine with Focaccia (G,N)
Sea Bass Tartare with Focaccia (D,G)

Mains

Prawn Kataifi (SH,G,E)
Chicken Souvlaki (D)
Slow-cooked Short Rib Mini Burger (D,G)

Dessert

Lemon Meringue Mastic Tart (D,G,E)

AED 180

Cold & Hot Mezedes

Tarama with Pita Bread (D,G)
Smoky Aubergine with Focaccia (G,N)
Seabass Tartare with Focaccia (D,G)
Prawn Kataifi (SH,G,E)

Mains

Black Cod Souvlaki (E)
Chicken Souvlaki (D)
Beef Tenderloin Souvlaki (E)
Slow-cooked Short Rib Mini Burger (D,G)

Desserts

Ravani Cake Bites (D,G,E)
Rose & Raspberry Loukoumi Soufflé (N)

AED 290

Cold & Hot Mezedes

Tarama with Pita Bread (D,G)
Tyrokafteri with Pita Bread (D,G)
Smoky Aubergine with Focaccia (G,N)
Tuna Tartare with Focaccia (D,G)
Prawn Kataifi (SH,G,E)

Mains

Black Cod Souvlaki (E)
Chicken Souvlaki (D)
Beef Tenderloin Souvlaki (E)
Grilled Octopus Souvlaki (SH)
Slow-cooked Short Rib Mini Burger (D,G)

Desserts

Ravani Cake Bites (D,G,E)
Rose & Raspberry Loukoumi Soufflé (N)
Mastic & Cherry Tartelette (D,G,E)

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (SH) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (SE) Sesame (E) Eggs
Prices are in AED, VAT inclusive.

SET MENU

AED 250

Cold Mezedes

Tyrokafteri

Whipped feta with roasted red pepper (D, G)

Smoky Aubergine

Roasted aubergine with tomatoes, walnuts, and basil (G, N)

Greek-Style Prawn Tartare

Fresh prawns with whipped avocado, basil oil, and lime zest (SH)

Greek Salad

Tomato, cucumber, olives, feta, onion, and capers (D)

Hot Mezedes

Zucchini Tiganito

Fried zucchini with tzatziki (D, E, G)

Spanakopita

Spinach and feta pie in crispy filo (D, G, N)

Mains

Char-Grilled Tenderloin

Australian tenderloin with truffle sauce (D)

Seabass Fillet

With sauce vierge

On the side

Broccolini

With lemon, chilli, and olive oil

Dessert

Loukoumades

Greek doughnuts with frozen mastiha cheesecake and thyme honey (D, G, E)

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SET MENU

AED 350

Cold Mezedes

Tyrokafteri

Whipped feta with roasted red pepper (D, G)

Smoky Aubergine

Roasted aubergine with tomatoes, walnuts, and basil (G, N)

Octopus Carpaccio

Thinly sliced octopus with onion, jalapeño, capers, olives, and lemon dressing (SH)

Santorini Salad

Marinated tomatoes with anthotyro cheese, peppers, capers, and olives (D, G)

Hot Mezedes

Prawn Saganaki

Pan-seared prawns with cherry tomatoes, garlic, rosemary, and feta (D, G, SH)

Tyropita

Cheese pie in crispy filo with spiced honey and hazelnut dukkah (D, G, N, SE)

Mains

Grilled Lamb Chops

With tzaztiki and warm baked pita (D, G)

Seabass Fillet

With sauce vierge

Greek Tagliatelle

Prawns with tagliatelle pasta, calamari, mussels, and seafood bisque (D, G, SH)

On the side

Broccolini

With lemon, chilli, and olive oil

French Fries

With oregano (G)

Desserts

Loukoumades

Greek doughnuts with frozen mastiha cheesecake and thyme honey (D, G, E)

Portokalopita

Orange filo cake with fresh figs and fig leaf ice cream (G, E, D)

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SET MENU

AED 450

Cold Mezedes

Selection of Dips & Spreads

Served with warm baked pita (D, G)

Octopus Carpaccio

Thinly sliced octopus with onion, jalapeño, capers, olives, and lemon dressing (SH)

Santorini Salad

Marinated tomatoes with anthotyro cheese, peppers, capers, and olives (D, G)

Prawn Salad

Fresh prawns with baby gem, avocado, asparagus, and Caesar-style dressing (D, G)

Hot Mezedes

Prawn Saganaki

Pan-seared prawns with cherry tomatoes, garlic, rosemary, and feta (D, G, SH)

Beef Kunafa

Beef cheek with truffle honey and lemon gel (D, G)

Baked Feta

Feta with cherry tomatoes, thyme honey, and walnuts (D, N, SE)

Mains

Slow-Cooked Lamb Shoulder

Rice with rosemary, oregano, pomegranate, and pine nuts (D, N)

Whole Grilled Seabass

With sauce vierge, tomato relish, and lemon oil

Greek Tagliatelle

Prawns with tagliatelle pasta, calamari, mussels, and seafood bisque (D, G, SH)

On the side

Broccolini

With lemon, chilli, and olive oil

French Fries

With oregano (G)

Grilled Artichokes

With tomato relish, sauce vierge, and walnuts (N)

Desserts

Chocolate Mousse Millefeuille

Spiced filo with yuzu olive oil, sea salt, and orange zest (D, G, E, N)

Frozen Greek Yoghurt

Frozen yoghurt with fried walnuts and thyme honey (D, N)

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BEVERAGE PACKAGES

LIGHT CATCH AED 220

Wine

Gran Ventino Sparkling
Altre Stelle Bianco
Altre Stelle Rosso
Altre Stelle Rosato

Beer

Heineken Bottle

Non-Alcoholic

Still & Sparkling Water
Fresh Juices
Soft Drinks

DEEP DIVE AED 350

Spirits

SKYY Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Dewar's White Label Whisky

Wine

Gran Ventino Sparkling
Altre Stelle Bianco
Altre Stelle Rosso
Altre Stelle Rosato

Beer

Heineken Bottle

Non-Alcoholic

Soft Drinks
Still & Sparkling Water
Fresh Juices
Soft Drinks

OFF THE HOOK AED 490

Spirits

Grey Goose Vodka
Star of Bombay Gin
Chivas 12 Years Old Whisky
Bacardi Añejo Cuatro Rum
Patrón Silver Tequila
Mijenta Silver Tequila

Wine

Martini Prosecco
Notios by Gaia White
Notios by Gaia Red
Gaia 6-4H Rosé

Beer

Heineken Bottle

Non-Alcoholic

Still & Sparkling Water
Fresh Juices
Soft Drinks

Sales & Events Team Contact
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