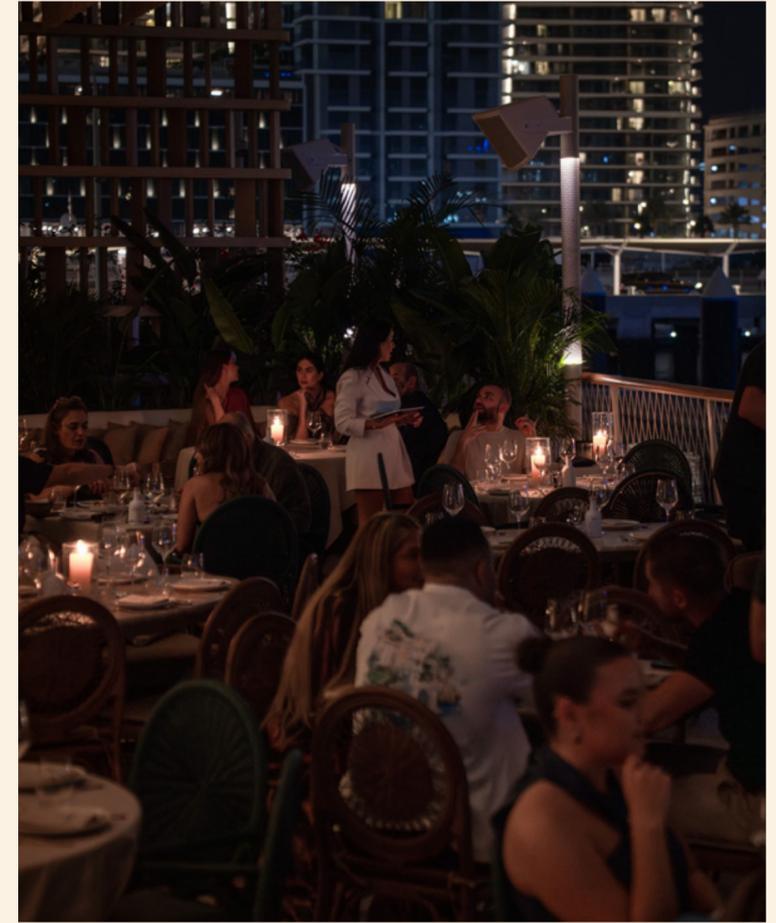
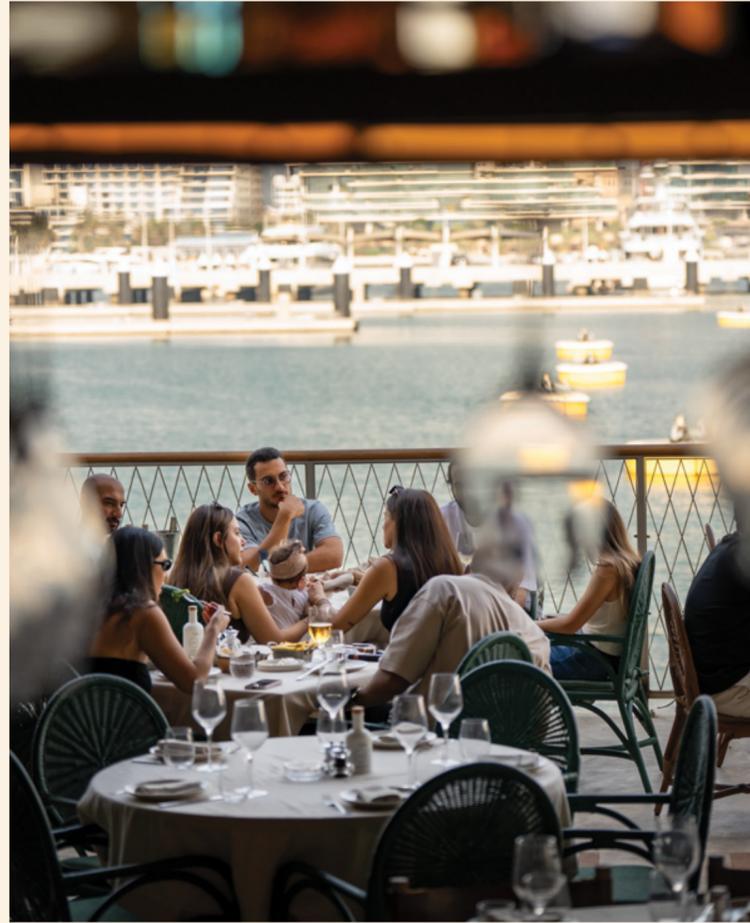
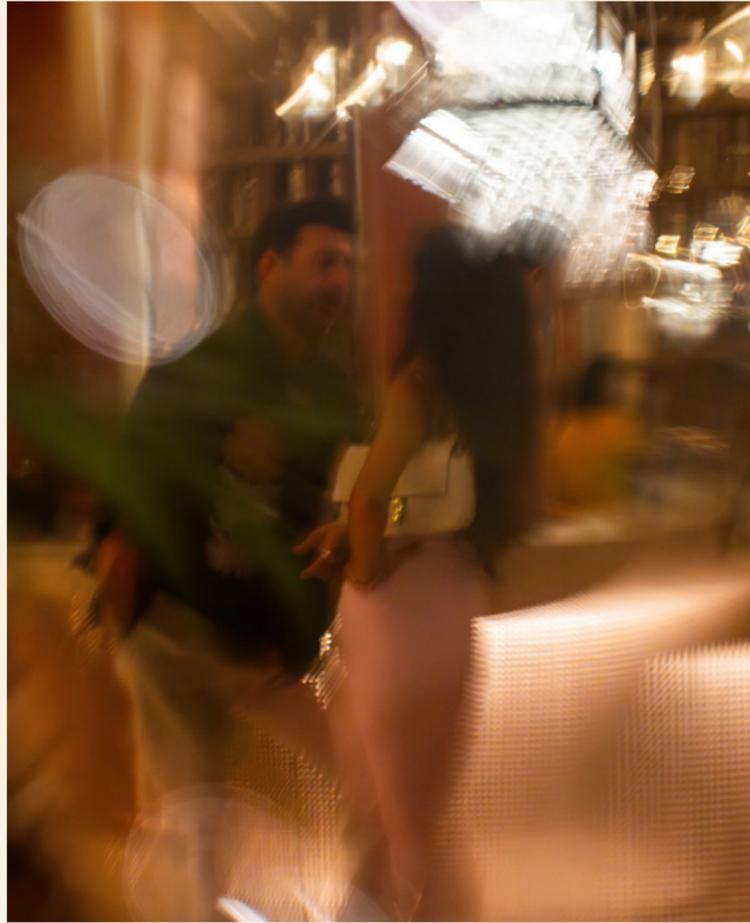


# SON OF A FISH

Private Dining & Events

About Us



## Son of a fish

is a modern Greek dining destination set on the harbour, inspired by the easy rhythm of the Athenian Riviera. The space is designed for long lunches that drift into sunset, dinners that stretch into late evenings, and gatherings that feel social, relaxed, and considered rather than formal.

Our menus are built around sharing, drawing from Greek flavours, Mediterranean produce, and open-kitchen techniques. Whether seated or standing, the experience is always food-led, sociable, and adaptable – designed to move naturally with the pace of the event.

Look & Feel

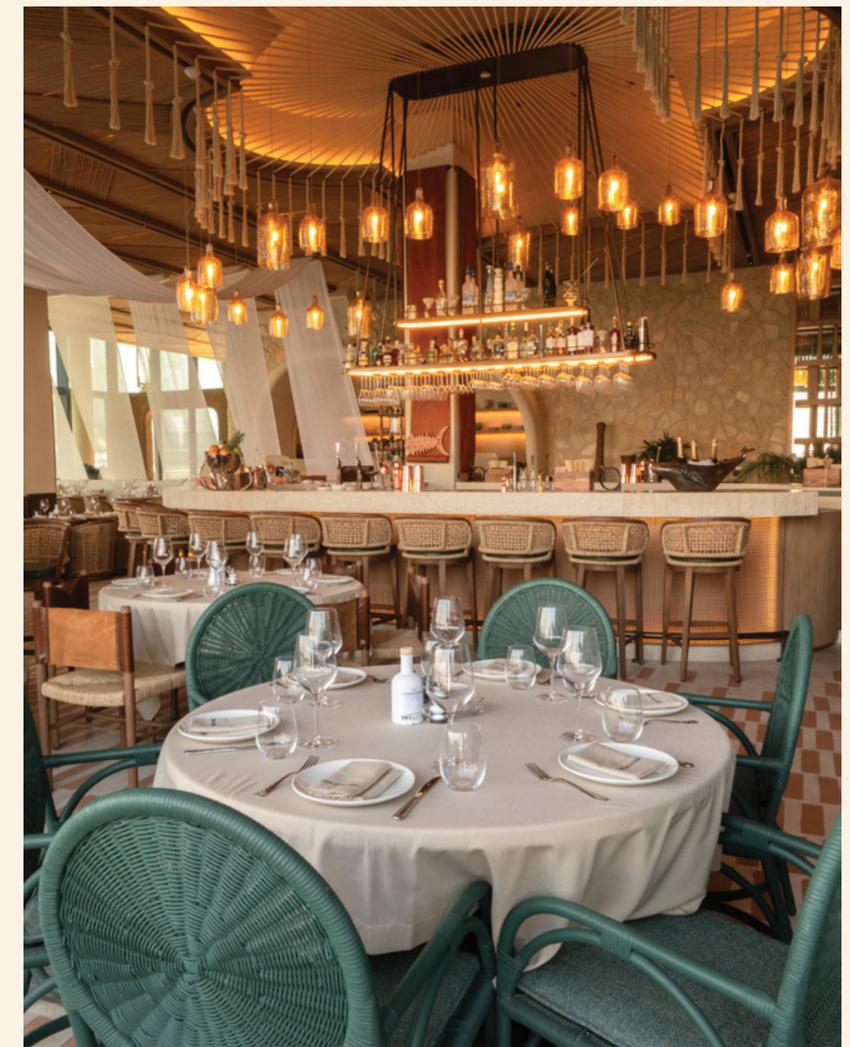


Our indoor and outdoor spaces flow together as one, allowing events to unfold naturally from day into night. The venue comfortably seats up to 190 guests, with the flexibility to host up to 200+. Our furniture is fully modular, making it easy to shape the space around each event – from long, shared dining tables to more relaxed, social layouts. For smaller groups, semi-private table arrangements can also be created within the venue.

# Bar

The bar sets the pace from the moment guests arrive and naturally lends itself to drinks-led events, celebrations, and social gatherings.

- Ideal for standing receptions and canapés
- Semi-private area
- Capacity: Approx. 70-60 guests



# Terrace

Set against the harbour, the terrace offers open views across the Palm, One&Only, and the superyacht marina. It's a natural choice for sunset gatherings, seaside dinners, and relaxed celebrations.

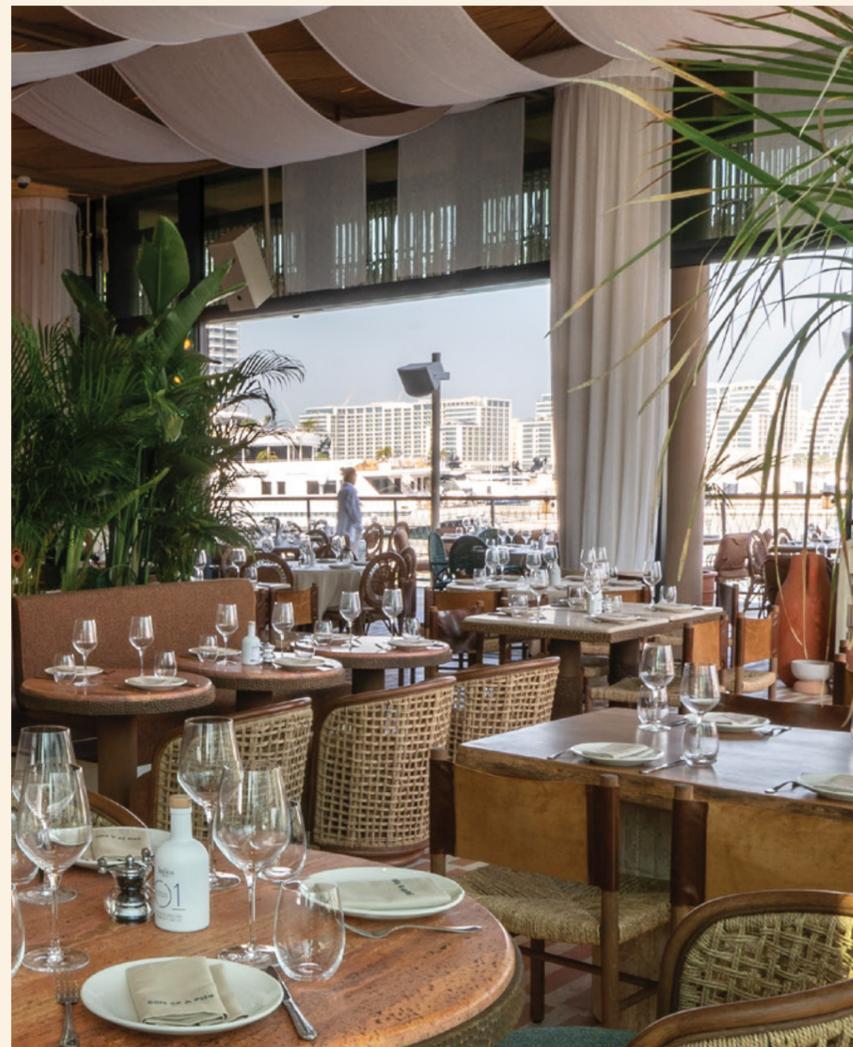
- Ideal for sunset events & seaside dinners
- Partial or exclusive use
- Capacity: up to 120 seated



# Indoor

The indoor dining area offers a more intimate setting while maintaining the lively spirit of Son of a Fish. Live music and DJ programming blend easily into the room, creating an environment that feels social, warm, and unforced.

- Works well with DJ & live music
- Intimate but energetic feel
- Capacity: up to 120 seated



Set *Menu*

# 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

#### Loukoumades

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

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(D) Dairy (SH) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (SE) Sesame (E) Eggs

Prices are in AED, VAT inclusive.

# 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)

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 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 anothyro 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)

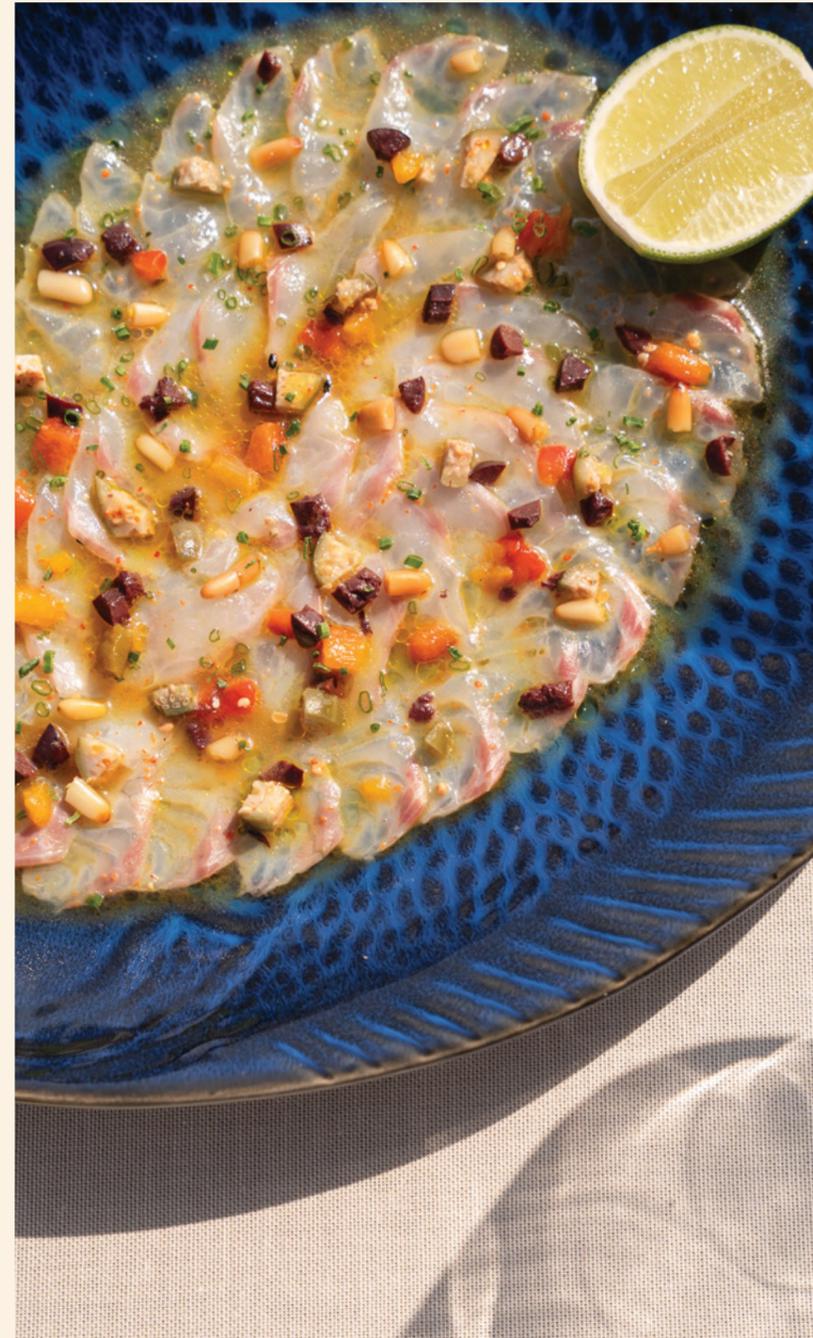
**Grilled Artichokes**  
With tomato relish, sauce vierge, and walnuts (N)

### 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)

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.



# BEVERAGE PACKAGES

## LIGHT CATCH AED 220

### *Wine*

Gran Ventino Sparkling  
Frontera Sauvignon Blanc  
Frontera Merlot  
Frontera Rosé

### *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  
Frontera Sauvignon Blanc  
Frontera Merlot  
Frontera Rosé

### *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 4-6H Rosé

### *Beer*

Heineken Bottle

### *Non-Alcoholic*

Still & Sparkling Water  
Fresh Juices  
Soft Drinks



# *Music Identity*

Music evolves through the day,  
building energy as the evening  
unfolds.



## Djs

- Daily from early evening until close
- Relaxed, warm, and rhythmic selections
- Genres: Afro-house, house, re-edits, ethnic influences

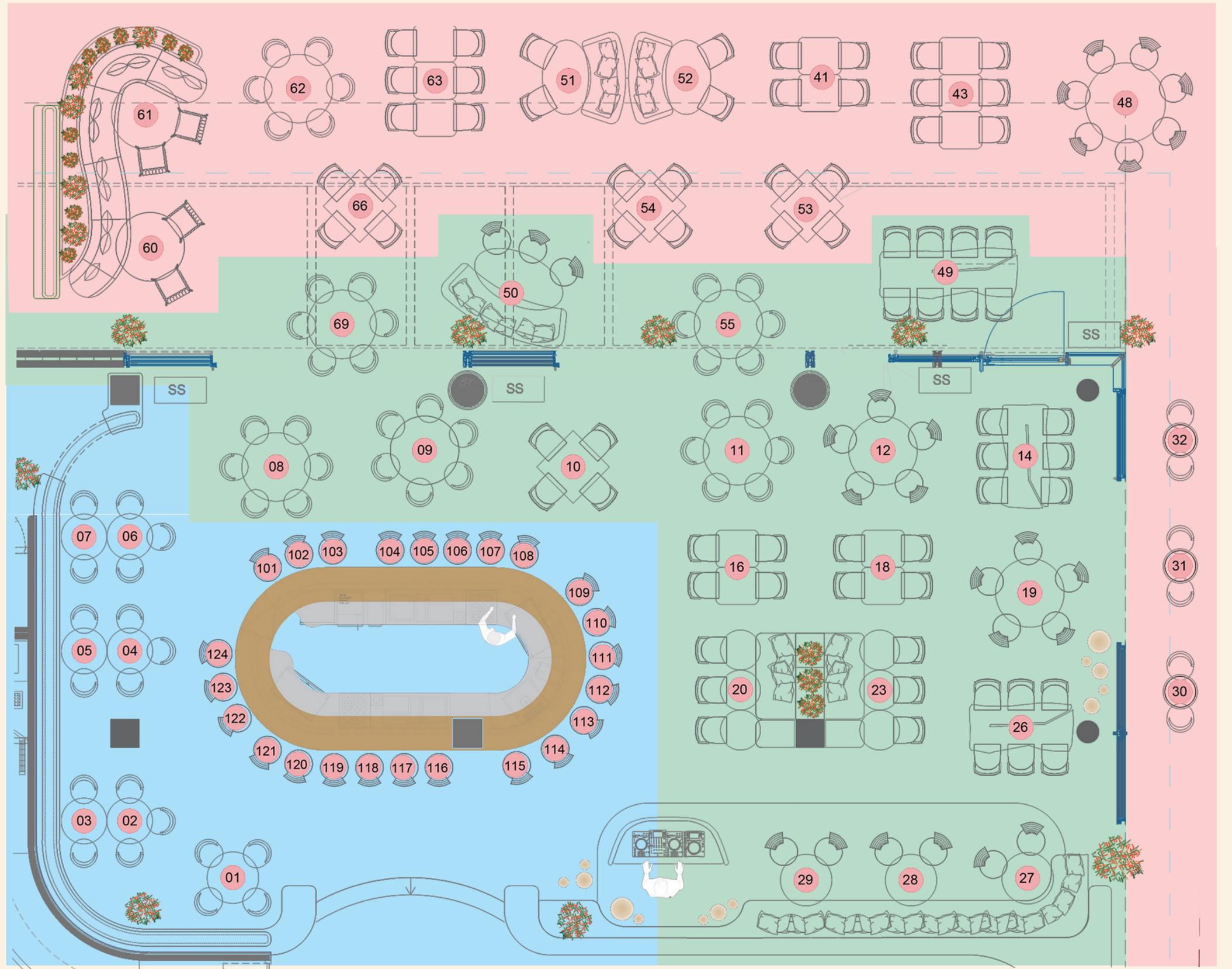


## Live Band

- Wednesdays & Saturdays
- Three sets from 20:30
- Soulful, Mediterranean-leaning sound

# Floor Plan

- Indoor 100 pax
- Bar 70 pax
- Terrace 110 pax



# For you to know

## Contact

Email: [sonofafish.sales@alphamind-group.com](mailto:sonofafish.sales@alphamind-group.com)

## Address

Dubai Harbour Pier Club, Dubai Harbour, Dubai, UAE

## Opening Times

Daily from 12:00 PM to 2:00 AM

## Parking

- Self-parking free for first 3 hours (validation required)
- Valet available at Son of a Fish entrance
- Boat docking available with 24h notice

## Dress Code

Smart – effortless Riviera style

