



SON OF A FISH

Raw

Fine de Claire Oysters N°3 (SH) 40/pc

Sea Bream Carpaccio

Thinly sliced sea bream with chilli, capsicum, pine nuts, and citrus (G,N) 95

Tuna & Prawn Tartare Duo

Fresh tuna tartare, Mediterranean prawn tartare, Oscietra caviar, citrus dressing, and crispy sourdough (SH,G) 260

Octopus Carpaccio

Thinly sliced octopus with citrus chilli dressing, fennel relish (SH) 95

Beef Tartare

Hand chopped beef tenderloin with dijon mustard, capers, shallots, and cornichons (G) 115

Tuna Carpaccio

Smoked tuna with tomato vinaigrette, finely chopped kumquat, and fennel (D,G) 120

Seafood Platter

A generous selection of our finest seafood, shellfish and caviar, raw and cooked, served with their sauces and dressings 650

Your Catch, Three Ways MP

Select your fish from the fish market display and enjoy it prepared as carpaccio, tartare or ceviche

Cold Mezedes

Tarama

Cod roe with lemon and olive oil (D,G) 45

Tzatziki

Yoghurt with cucumber, garlic, and oregano (D,G) 35

Smoky Aubergine

Roasted aubergine with tomatoes, walnuts, and basil (G,N) 40

Tyrokafteri

Whipped feta with roasted red pepper (D,G) 45

Greek Salad

Tomato, cucumber, olives, feta, onion, and capers (D) 90

Prawn Salad

Fresh prawns with baby gem, avocado, asparagus and Caesar-style dressing (D,SH) 95

Santorini Salad

Marinated tomatoes with anthotyro cheese, capers, and olives (D,G) 80

King Crab Salad

King crab with baby gem, avocado, sun-dried tomato and white balsamic dressing (D,SH,SE) 125

Hot Mezedes

Crispy Cheese Saganaki

Saganaki cheese with fig chutney and hazelnut dukka (D,N,SE) 75

Zucchini Tiganito

Fried zucchini with tzatziki (D,E,G) 65

Prawn Saganaki

Pan-seared prawns with cherry tomatoes, garlic, rosemary, and feta (D,G,SH) 95

Calamari Tiganito

Fried calamari with tartare sauce (E,G,SH) 70

Rhodes Lamb

Roasted lamb, béchamel, graviera cheese, and zaatar salad (D,G) 70

Pan-Seared Red Mullet

Red mullet with sauce vierge and lemon oil (G) 175

Cheek-y Pie

Beef cheek and Greek pie in kunafa dough with truffle honey and lemon gel (D,G) 145

Grilled Calamari

Marinated with rosemary and garlic, with a spicy lemon oil dressing (SH) 120

Grilled Octopus

Octopus with gigantes bean purée, fennel salad (D,SH) 125

Spanakopita

Spinach and feta pie in crispy filo (D,G,N) 85

Tyropita

Cheese pie in crispy filo with spiced honey and hazelnut dukkah (D,G,N,SE) 95

Baked Feta

Feta with cherry tomatoes, thyme honey (D,N,SE) 75

From the sea

Clam Vongole with Bottarga

Sautéed clams with linguine pasta, garlic, parsley, and chilli (D,G,SH) 155

Lobster Linguine (for two)

Whole lobster with linguine pasta, lobster bisque, and confit shallots (D,G,SH) Half 260 | Full 520

Athina's Tagliatelle

Prawns with tagliatelle pasta, calamari, and seafood bisque (D,G,SH) 165

Langoustine Risotto

Grilled langoustine risotto, squid ink, and tomato (D,SH) 275

Fasolakia Ladera with Tuna

Smoked tuna in a green bean stew with tomato and Greek herbs 225

Son of a fish market

What the sea brought us is right in front of you. Choose your fish and tell us exactly how you'd like it – grilled, raw, baked in salt, tossed in pasta, whatever sounds good to you. Want our take? Don't be shy, we love talking fish.

Hamour (100gr) 40

Sea bass (100gr) 50

Seabream (100gr) 45

Fagri (100gr) 85

Turbot (100gr) 65

U10 Tiger Prawn 50/pc



The kind of fish your grandfather would approve of, best enjoyed with the people he wouldn't.

From the land

Slow-Cooked Baby Lamb Shoulder

Tender lamb marinated with Greek herbs served with sumac rice (D) 365

Souvlaki Party

Chicken souvlaki, beef gyro, lamb chops, lamb kofte, and grilled halloumi with fries, tzatziki, and pita (D,G) 345

Lamb Kofte Kebabs

Pita bread, herb salad with lemon dressing (G) 125

Charred Cauliflower Kebabs

Tahini glaze, harissa spices, and herb salad with lemon dressing (VG,SE) 95

Char-Grilled Tenderloin

300g Australian tenderloin with truffle sauce (D) 295

Moussaka

Aubergine layers with potato, beef, and béchamel sauce (D,G) 125

Slow-Cooked Beef Cheeks

Orzo, tomato sauce, beef stock, graviera cheese (D,G) 175

On the side

French Fries

With oregano (G) 40

Grilled Artichokes

With tomato relish and sauce vierge 65

Asparagus

With lemon dressing 55

Baked Potatoes

With lemon oil and oregano 55

Broccolini

With lemon, chilli, and olive oil 55

The guests are responsible of informing the server and the restaurant for any allergies or dietary restrictions.
(D) Dairy (SH) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (SE) Sesame (E) Eggs
Prices are in AED, VAT inclusive.