

Summer Lunch

Monday - Friday | 1pm - 3pm

AED 155 per person

Your choice of one starter, main, and side

Starter

Crispy Cheese Saganaki

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

Greek-Style Prawn Tartare

Fresh prawns with avocado and Mediterranean herbs (SH)

Santorini Salad

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

Baked Feta (+AED 15)

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

Beef Tartare (+AED 30)

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

Main

Moussaka

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

Sea Bass Fillet

With sauce vierge

Charred Cauliflower Kebabs

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

Lamb Kofte Kebabs (+AED 20)

Pita bread, herb salad with lemon dressing (G)

Clam Vongole with Bottarga (+AED 30)

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

Side

Broccoli

With lemon, chilli, and olive oil

French Fries

With oregano (G)

Dessert

Add one dessert (+AED 30)

Portokalopita

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

Frozen Greek Yoghurt

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

SON OF A FISH

Prices are in AED, VAT inclusive.

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

Wine Pairing

Three-course pairing | AED 223

Two-course pairing | AED 138



Starter

Sophie Schaal, Born of Fire
Chenin Blanc · Swartland, South Africa

125ml | AED 75

OR

Upgrade your opening glass to
Sigalas Assyrtiko, Santorini from our Sommelier Selection.

+AED 55

Main

Gaia, 6-4H Rosé, Agiorgitiko · Nemea, Greece

125ml | AED 68

OR

Inzuzo, Signature Red Blend · Stellenbosch, South Africa

125ml | AED 65

Recommended with Moussaka.

Dessert

Ximenez-Spinola, Old Harvest
Pedro Ximénez · Jerez, Spain · NV
Rich, nutty, velvety.

80ml | AED 85



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