Raw

Fine de Claire Oysters N°3 (SH) 40/pc

Sea Bream Carpaccio
Chilli, capsicum, pine nuts, and citrus (G,N) 105

Tuna & Prawn Tartare Duo
Oscietra caviar, citrus dressing, and crispy sourdough (SH,G) 295

Octopus Carpaccio
Citrus chilli dressing, fennel relish (SH) 95

Beef Tartare
Dijon mustard, capers, shallots, and cornichons (G) 125

Tuna Carpaccio
Tomato vinaigrette, finely chopped kumquat, and fennel (G) 120

Seafood Platter
A generous selection of our finest seafood, shellfish and caviar, raw and cooked, served with their sauces and dressings (SH,G,N) 700

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,E) 45

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

Smoky Aubergine
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) 95

Prawn Salad
Baby gem, avocado, asparagus and Caesar-style dressing (D,SH,E) 95

Aegean Ruby Salad
Garden tomatoes, anthotyro cheese, pomegranate seeds, zaatar (D) 75

King Crab Salad
Baby gem, avocado, sun-dried tomato and white balsamic dressing (D,SH,SE,E) 135

Cretan Blush
Beetroot, Greek creamy cheese, roasted walnuts, mint, parsley, dill, finely chopped kumquat, lemon oil (D,N) 85

Hot Mezedes

Crispy Cheese Saganaki
Fig chutney and hazelnut dukkah (D,N,SE,G,E) 75

Zucchini Tiganito
With tzatziki (D,E,G) 65

Prawn Saganaki
Cherry tomatoes, garlic, rosemary, and feta (D,SH) 115

Calamari Tiganito
With tartare sauce (E,G,SH) 80

Rhodes Lamb
Béchamel, graviera cheese, and zaatar salad (D,G) 70

Grilled Scallop (1pc)
Live scallop, grilled in its shell with butter, herb marination and lemon oil (SH, D, G) 140

Sardeles Tiganites
Fried sardines, oregano, fennel, cumin, fried herbs, tzatziki (D, G) 125

Grilled Calamari
Marinated with rosemary and garlic, with a spicy lemon oil dressing (SH) 130

Grilled Octopus
Gigantes bean purée, fennel salad (D, SH) 140

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

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

Baked Feta
Cherry tomatoes, thyme honey (D, SE) 75

Manitaria & Cured Eggs
King mushrooms, herb butter, lemon oil (E,G,D,V) 70

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

From the Land

Slow-Cooked Baby Lamb Shoulder
Marinated with Greek herbs served with sumac rice (D) 365

Souvlaki Party (to share, 2-3 guests)
Chicken souvlaki, beef gyro, lamb chops, lamb kofte, and grilled halloumi with fries, tzatziki, and pita (D,G) 365

Lamb Kofte Kebabs
Pita bread, herb salad with lemon dressing (G,D) 140

Charred Cauliflower Kebabs
Tahini glaze, harissa spices, and herb salad with lemon dressing (VG,SE,V) 105

Kontra Fileto
Char-grilled black angus MB5+ 500gr (D,G) 525

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

Slow-Cooked Beef Cheeks
Orzo, tomato sauce, beef stock, graviera cheese (D,G) 185

From the Sea

Clam Vongole with Bottarga
Sautéed clams with linguine pasta, garlic, parsley, and chilli (D,G,SH) 175

Lobster Linguine
Linguine pasta, lobster bisque, and confit shallots (D,G,SH)
Half 280 (for one) | **Full** 540 (for two)

Athina's Tagliatelle
Prawns, calamari, and seafood bisque (D,G,SH) 180

Langoustine Risotto
Squid ink, and tomato (D,SH) 275

Yiayia's Spanakorizo
Rice, spinach, feta, herbs, mushroom (V,D) 120

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
Seabream (100gr) 45
Turbot (100gr) 65
Scallop (1pc) 140
Sea bass (100gr) 50
Fagri (100gr) 85
U10 Tiger Prawn 50/pc



On the Side

French Fries
With oregano (G) 40

Grilled Artichokes
With tomato relish and sauce vierge 70

Asparagus
With lemon dressing 55

Baked Potatoes
With lemon oil and oregano 55

Broccolini
With lemon, chilli, and olive oil 55

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.

SON OF A FISH