



Mezedes

(Small Plates & Appetizers)

Enas Meze Platter (D.G.N.V)


Signature Dips & Tapas Selection

Kalamata olives, marinated feta, Greek dips, homemade koulouri bread

Greek-style Bruschetta (D.G.V)

'Dakos'

aged feta, Kalamata olives, mixed herbs

'Switch' Plant-based Kaftas (G.VG) 

'Keftedes'

chargrilled vegetable kafta, tomato chutney

Soup of the day (D.V)

Served with freshly baked Artisanal bread

Moussaka Arancini (D.G.N)

Crispy-fried Moussaka Rice Balls

wagyu beef, eggplant, Idaho potato, tomato fondue

Traditional Greek Salad (D.V)

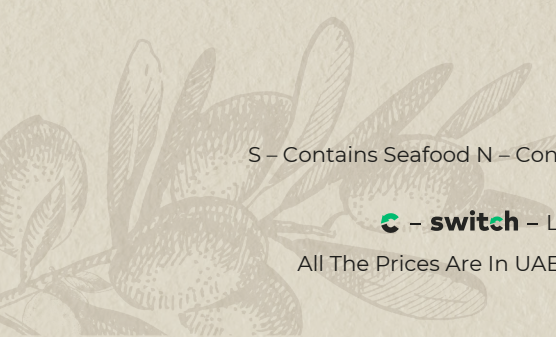
'Horiatiki'

barrel-aged feta, baby cucumber, tomato, oregano, Kalamata olives


Compressed Melon & Aged Feta (D.V)

Marinated Mixed Melon Salad


Greek cheese, balsamic pearls, toasted sunflower seeds



S – Contains Seafood N – Contains Nuts | G - Contains Gluten | D – Contains Dairy | A - Contains Alcohol
V – Vegetarian | VG  - Vegan

 – **switch** – Local, sustainable and delicious plant based meat alternatives

All The Prices Are In UAE AED And Inclusive Of 5% VAT, 7% Municipality Fee & 10% Service Charge





Kyria Piata

(Main Courses)

Chicken Souvlaki (D.G)

Chargrilled Marinated Chicken
fresh pita bread, tzatziki, oregano dusted fries

Seafood Orzo (D.G.S)

Orzo Pasta and Shellfish Bisque
clams, baby squid, shrimp, caramelized tarama

Sour Tarhana (D.G.V)

Fermented Grain and Yoghurt
tomato, young spinach, asparagus, crispy artichoke

Wild Seabream (D.S)

Pan Seared Fillet of Seabream
mixed herbs, samphire, yoghurt & herb oil

Panko Red Mullet (G.S)

Pan-fried Local Mullet
oregano, charred lemon, mixed salad


Chargrilled Lamb Cutlets (D.G) +AED 85

Australian Lamb
whipped feta, fig jam, pulled lamb phyllo


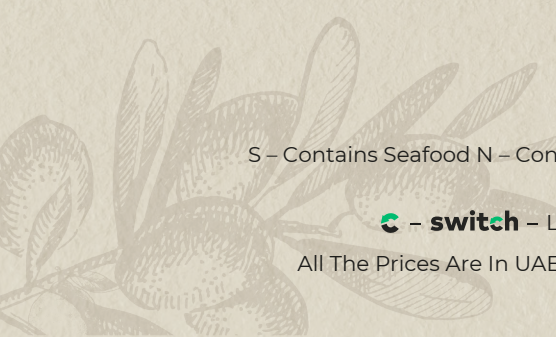
Angus Ribeye (D) +AED 95

300g MBS4 Grilled Ribeye
charred padron peppers, 'spanakorizo'

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Glyka (Sweets)

Loukamades (G.D.N)

Warm Greek donuts
Greek honey, pistachios

Seasonal Fruit Platter

Selection of fresh, seasonal fruits

Straggisto Soft Serve (G.D.N)

Greek Yoghurt Ice Cream
Hellenic shortbread, almond tuille

'RISEN' Sweet Sensations

Selection of artisanal sweet treats
from our signature café
Please ask your server for today's selections

Meta to Deipno (After dinner drinks)

Blood of Zeus

65

Metaxa 5*, Taylor's port wine, fresh lemon
juice, pasteurized egg white, smoked
rosemary cordial

Banana Brandy

75

Metaxas 5*, Sweet Vermouth, Cherry Heering,
homemade banana cordial

Salted Caramel Espresso Martini

65

Sailor Jerry's spiced rum, espresso, Kahlua,
salted caramel

Philoxenia

75

Pink peppercorn infused tequila,
fresh grapefruit, lemon, honey, hibiscus tea

Digestif

Skinos Mastiha

50

Limoncello Del Sole

50

Jagermeister

50

Ouzo 12

50

Metaxa 5yrs

50

Chivas 12yrs

60

Macallan 12yrs

70

Buffalo Trace

80

Coffee

Espresso

17

Americano

20

Macchiato

20

Flat White

22

Latte

26

Cappuccino

26

Tea

Black Tea

25

English Breakfast Tea


25


Green Tea

25

Chamomile Tea

25

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