



DIPS



TZATZIKI

Greek yogurt, cucumber, garlic, mint leaves, dill, olive oil (D)

40

TYROKAFTERI

Spiced Persian feta, roasted smoked peppers, garlic (D)

40

MELITZANOSALATA (GRILLED EGGPLANT)

Smoked aubergine, tomato, onion, garlic, fresh herbs

40



SALADS



MOSAIC OF WATERMELON AND FETA

Compressed cucumber and watermelon, mint, extra virgin olive oil, arugula leaves, balsamic reduction (G) (D)

95

SANTORINI SALAD

Sweet cherry tomatoes, capers, bell peppers, endives, pecan nut, spring onion, pita croutons, sweet wine vinaigrette (D) (G) (N)

105

HORIATIKI (TRADITIONAL GREEK SALAD)

Persian feta, tomatoes, cucumbers, bell peppers, onions, kalamata olives, oregano, vinaigrette (D)

115

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M – Molluscs N – Nuts S – Seafood SS – Sesame Seeds

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APPETISERS



CHARRED LEEKS

Romesco sauce, toasted hazelnuts, orange oil, white balsamic vinegar
(D) (G) (N)

95

CHARGRILLED OCTOPUS

Charred lime, edamame puree, sweet tomato coulis,
oregano, and thyme glaze
(D) (S)

200

LEMON – MARINATED GRILLED PRAWNS

Santorini fava beans puree, espelette chili, marinated red onions,
mesclun mix, oregano dressing (C) (D) (S)

200

GREEK FISHERMAN SOUP – KAKAVIA

Mixed seafood soup, saffron, shrimp dolma in savoy cabbage, seafood rouille,
pickled shallots, dill leaves, baby radish, sourdough baguette garlic crostini
(C) (M) (S)

120

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RAW BAR



SALMON CRUDO

Lemon & blood orange gastrique crème, bell peppers, pickled banana shallot rings,
lemon segments, dill leaves, pickled pearl onions
(D) (S)

195

WAGYU BEEF TARTAR

Australian Wagyu, capers, shallots, mustard, egg yolk, herbs,
and tabasco served with grilled sourdough crostini
(D) (G)

220

LOCAL DIBBA BAY OYSTER NO. 2

Oyster with sherry mignonette and lemon
(M)

180

OYSTER ROCKEFELLER

With champagne butter
(D) (M)

200

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FROM THE SEA

LINGUINE MYDIA

Mussels, homemade tomato sauce, kalamata olives, feta, parsley
(D) (G) (M) (S)

195

LAVRAKI (GRILLED SEABASS)

Fresh Mediterranean seabass, olive, and capers beurre blanc,
fragrant herbs oil, served with Santorini Salad
(D) (G) (S)

220

CHILEAN SEABASS SAGANAKI

Gambas tomato coulis, feta crème foam, edamame puree
(D) (G) (S)

235

SEARED MADAGASCAN TIGER PRAWNS AND HOKKAIDO SCALLOPS

Edamame puree, hazelnut beurre blanc, sweet potato crisp
(D) (G) (N) (S)

250

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FROM THE LAND

GREEK BRIAM

Zucchini, eggplant, onion, potato, tomato sauce, oregano, rosemary
(D) (G)

150

CLASSIC VEGETARIAN MOUSSAKA

Classic Greek casserole, layers of eggplant, zucchini crumbled feta,
bechamel sauce and coastal herbs (D) (G) (N)

175

CHICKEN SOUVLAKI

Marinated chicken, tzatziki, sumac salad, freshly baked pita (D) (G)

195

HERB CRUSTED LAMB CHOPS

Pressed dauphinoise potatoes, sauteed forest mushroom, edible flowers, herb mint
jus, oregano, thyme, parsley crust (D) (G)

250

KOKINISTO (SLOW COOKED WAGYU STRIPLOIN)

18 hour slow braised wagyu striploin, rich red wine infused beef consommé,
fermented tomato jam, sweet potato crisps, glazed celeriac, beetroot and zucchini
(A) (D)

270

WAGYU BEEF SOUVLAKI

Prunes and smoked paprika glaze, home baked pita, tzatziki (D) (G)

260

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THE GRILL



KREAS – MEAT PLATTER

Beef souvlaki

Lamb chops

Chicken souvlaki

Served with freshly baked pita, tzatziki, garlic sauce,
grilled tomatoes, sumac salad

(D) (G)

375

THALASSINA – SEAFOOD PLATTER

Calamari

Lobster tail

Octopus

Seabream

Tiger prawns

Served with freshly baked pita, tzatziki, lemon-capers sauce,
grilled tomatoes, sumac salad

(C) (D) (G) (S)

425

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SWEET ENDING



BOUGATSA

Crispy kataifi rolls stuffed with Arabic cream custard
(D) (E) (G)

75

DECONSTRUCTED BAKLAVA

Layered filo pastry, pistachio mousseline,
rose-infused cream, baklava ice cream
(D) (E) (G) (N)

85

SECRET OF THE FOREST

Dark chocolate crunchy mousse, sour cherry compote,
vanilla chantilly, dark chocolate shavings
(D) (E) (G) (N)

95

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