

COLD MEZZA

Velvet Hummus

Chickpea mousse | tahini citrus cream | cold-pressed olive oil
(Ve)(Ss) 

60

Smoked Moutabel

Charred aubergine | tahini crème | lemon oil
(Ve)(Ss)(LS) 

60

Dolma Jardin Roll

Stuffed vine leaves | Levant rice pilaf | sun-dried tomato | micro herbs
(Ve)

60

Santorini Seafood Hummus*

Creamy hummus | seared Gulf seafood medley | chilli glaze
(S)(Ss)

115

Heritage Tabbouleh

Hand-cut parsley | heirloom tomato | quinoa | lemon-mint dressing
(Ve)(LS) 

75

Fattoush

Garden vegetables | crispy pita | sumac | molasses vinaigrette
(Ve)(G)(LS)

65

Flame-Grilled Zaalouk

Smoky aubergine | tomato reduction | garlic confit | lemon | coriander petals
(Ve)(LS)

60

Beets and Halloumi

Chilled citrus beets | grilled halloumi | Greek yoghurt | zaatar | caramelised walnuts
(v)(D)(n)

85

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SS - Sesame Seeds So - Soya V - Vegetarian Ve - Vegan LS - Locally Sourced * - Signature Dish

 All our ingredients are ethically sourced and sustainably produced.

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SOUPS

Signature Lentil Soup Silky yellow lentils simmered with cumin, lemon essence, and extra virgin olive oil (Ve)(G)	75
Soup of the Day A chef-curated seasonal creation	85

WARM MEZZA

Royal Chicken Pastilla* Spiced confit chicken almond crisp phyllo sugarveil (G)(N)(D)(LS)	85
Akawi Cheese Cigars Crisp filo molten Akawi thyme dust (G)(N)(D)	65
Pil Pil Mariscos Garlic-butter Gulf shrimp calamari mussels chili tomato fondue coriander charred pita (C)(G)(N)(D)(S)	165
Levantine Pastry Chef's trio: spinach fatayer, kibbeh, lamb sambousek tahina (G)(N)(D)(SS)	85
Batata Harra Nouveau Crisp potatoes garlic mojo lemon cayenne blend (V)	65
Pan-Kissed Feta Honey-toasted feta vegetable medley tomato pepper fondue (G)(D)(N)	115
OIA Signature Saj	
Zaatar & Aged Cheese (G)(D)(N)	75
Spiced Lamb & Tomato Relish (G)(D)	95

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FLAME & FIRE — SIGNATURE MAINS

SIGNATURE MAINS & SIDES

OIA Seafood Market

Daily catch selections:

(C)(D)(S)(LS)

Greek Aegean Sea Bass* 355

U5 Jumbo Prawns* 115 per pc

Fisherman's Catch* 195

Charcoal-grilled | lemon-olive glaze

(LS)

Choice of sauce: Lemon Provençal | Chilli Harra | Chermoula Verde

Moroccan Chicken Tagine* 155

Baby chicken | preserved lemon | potato fries | green olives | Ras el Hanout jus

(D)(N)(LS)

Barkouk Beef Tagine 195

Grass-fed beef stew | prunes | almonds | apricots | fries

(D)(N)(SS)

Levantine Chicken Brochette 145

Citrus-herb skewers | saffron rice or fries

(D)(N)(G)

Kofta Mashwia and Char-grilled Lamb Chops 295

Charcoal lamb kofta | lamb chops | sumac onions | yellow rice or fries

(D)(N)(G)

SIDES

French Fries 40

(G)(So)

Basmati Rice 35

Seasonal Vegetables 45

Whipped Potato Purée 40

(D)

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OIA'S INTERNATIONAL TABLE

SALADS & COLD PLATES

Kale & Manchego Bowl* Manchego snow goji berries nuts sesame vinaigrette kale leaves (V)(N)(D)	95
Burrata Caprese Burrata heirloom tomato basil oil balsamic pearls (V)(D)	105
Sous-Vide Chicken Caesar Baby gem hearts toiberries Caesar emulsion Parmigiano Reggiano shavings (D)(G)(LS)	105
Salmon Wasabi salad* Norwegian salmon baby spinach edamame avocado sesame soya sprouts (S)(So)(Ss)(G)	145

CHEF'S ARTISAN PASTA SELECTION

Choice of Pasta: Spaghetti | Penne | Rigatoni

Ragù alla Bolognese Angus beef ragout San Marzano tomato Parmigiano snow (G)(D)	160
Frutti di Mare Marinera Gulf prawns mussels smoked salmon tomato (G)(S)(C)(D)	195
Pollo al Funghi Sous vide chicken wild mushroom cream truffle oil (G)(D)	165
Aglio e Olio Verde Seasonal vegetables garlic confit chilli threads olive oil (G)(D) 🌿	155

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OCEAN & EARTH ENTRÉES

Baked Black Cod	215
Atlantic black cod miso marinade steamed bok choy pickled ginger seasoned sesame (S)(D)(SS)	
Porcini Truffle Risotto	195
Carnaroli rice porcini Parmesan black truffle mist (G)(D)	
Lobster Thermidor Nouvelle*	395
Omani lobster and prawn chunks shellfish cream cheddar mornay wild mushroom (S)(C)(D)	
BBQ Wagyu Short Ribs*	220
Slow-cooked Australian ribs truffle mash asparagus (D)(G)	
Baked Greek Sea Bass	195
Mediterranean chimichurri butter vegetables baby tomatoes (S)(N)(D)(G)	
Beef Tenderloin Rossini	350
Australian filet mignon foie gras brioche creamed mushroom spinach veal jus (D)(G)	
Greek Olive-Fed Chicken*	175
Saffron-yoghurt poussin Parmesan wilted greens potato mousseline (D)(E)	
Vegetable Fried Rice	135
Stir-fried jasmine rice with fresh vegetables (So)(V)	
Thai vegetable Curry	145
Exotic Asian vegetables galangal and chilli spiced coconut milk steamed jasmine rice (D)(G)	

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THE BIRYANI EXPERIENCE

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Aromatic dum biryanis served with raita, pickle and papadum

Chicken Biryani Spiced chicken masala infused in aromatic saffron rice (n)(D)(LS)	165
Lamb Biryani Slow-cooked lamb handi infused in aromatic saffron rice (n)(D)	175
Prawn Biryani Calicut-style Gulf prawn masala infused in aromatic saffron rice (S)(C)(n)(D)	190
Vegetable Biryani Seasonal vegetables and house masala infused in aromatic saffron rice (v)(D)(n)	145

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DESSERTS

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Um Ali 2.0 Laminated pastry pudding warm milk foam roasted nuts (D)(G)(N)	75
Persian Kunefe Blossom* Cheese vermicelli orange blossom syrup baklava ice cream (D)(G)(N)	85
Batith Cheesecake Cream cheese Arabic date-spiced base caramel drizzle (D)(G)(N)(E)	85
Aegean Parfait Greek yoghurt bake basil infused berries coconut sorbet (D)(N) 🌱	95
Crème Brûlée Classic vanilla custard caramelised top fresh berries (D)(E)	75
Santorini Chocolate Cake Dark chocolate torte 24K gold chocolate sorbet (D)(G)(N)(E)	85
Artisanal Gelati & Sorbets Vanilla Chocolate Mango Lemon Mix berry Pistachio (Ve) Coconut (Ve) Baklava Passion Fruit (D)(E)(N) 🌱	30 per scoop
Seasonal Fruit Curation Exotic cuts wild berries mint cress (Ve)	75

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