



DIPS



SIGNATURE DIPS

Served with homemade fresh pita bread

TYROKAFTERI (D)(G)

Spiced feta, roasted smoked peppers, garlic

TZATZIKI (D)(G)

Greek yoghurt, dill, and mint

MELITZANOSALATA (G)

Smoked aubergine, onions, tomato, and lemon

AED 35 per dip | AED 60 trio dips



SALADS



SANTORINI SALAD (G)(N)

Bell peppers, endives, capers, datterini tomatoes, caramelised pecan nuts

AED 80

AEGEAN SALAD (D)(N)

Iceberg lettuce, Greek DOP feta, hazelnuts, avocado, grape vinaigrette, datterini tomato, green apple

AED 85

SPANAKOPITA (G)(D)

Garlic-spinach, Greek DOP feta, oregano, filo pastry

AED 90

WATERMELON FETA SALAD (D)

Compressed cucumber & watermelon, mint, Greek virgin olive oil, rocket leaves, balsamic vinegar

AED 90

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APPETISERS



BLUEFIN TUNA (E)(S)

Diced tuna, hash avocado, chopped chives, ginger lemon broth

AED 115

ATHERINA TIGANITI – GREEK FRITTO MISTO (D)(G)(S)

Fried white local bait, anchovies, and popcorn shrimps
served with lemon wedges and tzatziki dip

AED 125

ANCHO GRILLED OCTOPUS (D)(S)

Pan-seared octopus, smoked charcoal fennel purée, Greek chimichurri, ancho chilli
glaze

AED 130

PAN-SEARED HOKKAIDO SCALLOPS (A)(D)(G)(M)

Hokkaido scallops, hazelnut beurre blanc, hazelnut paste herb oil, green apple, crispy
pear, wheat crisp, white wine reduction

AED 145

BEEF TARTARE – MADE AT YOUR TABLE (D)(E)(G)

Wagyu beef tenderloin, capers, pearl onions,
Dijon mustard, shallots, chives, lemon juice,
Tabasco, egg yolk, bone marrow, rye toast

AED 160

KARAKINOS CRAB LEG (C)(E)(S)

Marinated king crab legs, grated eggs, chives, shallots,
served on crushed ice with lemon wedges

AED 295



SOUP



KAKAVIA – GREEK FISHERMAN SOUP (E)(D)(G)(S)

Mixed seafood soup, seafood rouille, mixed seafood

AED 95

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MAINS



AUBERGINE MOUSSAKA (V)

Grilled aubergine, roasted potatoes, tomato concasse,
almond béchamel, pistachio, almonds

AED 120

SOUVLAKI (D)(G)

Served with sumac salad, tzatziki, and freshly baked pita

Chicken souvlaki – **AED 150**

Mixed souvlaki – **AED 220**

Beef souvlaki – **AED 250**

GREEK LEMON CHICKEN & PATATAS

Baked chicken with Greek patatas, heritage lemon, baby fennel,
olives, saffron, and Greek spices

AED 165

WHOLE BAKED SEABREAM (D)(S)

Kalamata olive, tomato, braised fennel, mussels, beurre blanc,
spring vegetables

AED 195

SLOW-COOKED GREEK LAMB SHANK (D)(G)

-18hour slow-braised lamb shank, Mykonos tomatoes, lemony
Greek orzo pasta, dried parsley

AED 230

KREIS-LIKE IN SANTORINI

Beans purée & Santorini peppers, served
with truffle mash and roasted veggies

Orange confit duck – **AED 220**

Mint and garlic-flavoured lamb chops (D) – **AED 295**

Premium five-bar six MB 390 grams Wagyu steak (D) – **AED 490**

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MAINS



SHRIMP SAGANAKI (A)(C)(D)(G)

Fresh Arabian jumbo prawns, chunky tomato sauce with parsley,
crumbled baked feta, white wine reduction

AED 295

CHILEAN SEABASS (D)(G)(S)

Glacier 51 Chilean seabass, chopped edamame, lemon sanchouk cream,
chimichurri, fried potato strings, seabass croques

AED 320

THALESIAN PLATTER FOR TWO (C)(D)(G)(M)(S)

Selection of lobster tail, octopus, seabream, calamari,
scallops, tiger prawns, crab legs, and baked oysters.
Served alongside sumac salad, pita bread, grilled lemon,
lemon beurre blanc, sauce veirge

AED 850

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DESSERT



TEXTURES OF GREEK YOGHURT (D)

Greek yoghurt, manuka honey, yoghurt crisps,
white chocolate ganache, meringue

AED 75

GREEK BOUGATSA (D)(G)(N)

Crispy kataifi rolls, pistachio muslin, slivered pistachios

AED 80

GALATAS'S LEMON (D)(G)

Cretan lemon mousse, lemon and mint insert, chocolate soil

AED 85

PISTACHIO FONDANT (D)(G)(N)

Raspberry sorbet, homemade pistachio praline, pistachio sponge

AED 85

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