



SMALL PLATES

-  **Greek Olive Selection** (VE) 35
-  **Padron Peppers** (VE) 40
- Manchego Cheese & Sweet Quince Paste** (D) (G) (V) 45
-  **Pan Con Tomate** (G) (VE) 32
-  **Bruschetta's with Olive Tapenade** (G) (VE) 35
-  **Dibba Bay Oysters** (SH) 20
-  **David Herve Special Oysters** (SH) 29
-  **BB Boudeuse NO.5 Oysters** (SH) 26

SALADS

- Greek Salad** (D*) (V) 97
Feta cheese, heirloom tomatoes, olives
-  **Watermelon and Vegan Feta** (N*) (VE) 85
Honey, mint, pistachio
-  **Grill Tuna Salad** (D) (G) 120
Mesclun, charred leeks, pickled onions, Greek yogurt dressing
-  **Couscous Salad** (G) (N*) (VE) 80
Pistachio, almond, pickle cucumber, crispy chickpeas, arugula, candy tomato, balsamic
- Italian Burrata** (D) (N) (V) 114
Locally grown heirloom tomato, arugula, walnuts, pesto, balsamic

RAW

- Beef Tartare** (D) (E) (G) 130
Toasted sourdough, rosemary, lemon, black truffle, olive oil
-  **Blue Fin Tuna, Salmon, Seabass Carpaccio** (F) 210
Lemon oil, finger lime, chives
- Vitello Tonato** (D) (E) (F) (G) 115
Sliced veal, tuna mayonnaise, capers, arugula, parmigiano
- Spanakopita** (D) (G) 85
Greek spinach pie, feta cheese sauce
-  **Mussels** (D) (E) (G) (G) (SH) 130
Dutch Mussels, rouille sauce

PASTA

- Gnocchi di Patate burro, Butternut Squash Cream & Girolles Mushroom** (D) (E) (N*) (V) 140
Crispy sage, parmigiano, roasted almonds
-  **Spaghetti Alle Vongole** (E) (G) (SH) 160
Italian clams, olive oil, garlic, parsley
- Datterino Tomato Rigatoni** (D*) (G) (V) 130
Burrata, basil, olive oil
-  **Calamarata Frutti Di Mare** (E) (G) (SH) 145
Mussels, calamari, shrimps, lemon oil
- Mafaldine Pasta with Osso Buco Sauce** (D) (E) (G) 150
Black truffle, parmigiano, parsley

All dishes on the menu are prepared in strict compliance with Halal requirements. All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality fee and 5% value added tax, Subject to change and market availability

D Dairy E Eggs
 Sustainable Fish G Gluten N Peanuts &
Tree Nuts S Soybeans SE Sesame Seeds
SH Shellfish V Vegetarian  Vegan





WOOD FIRED GRILL

-  **Fried Baby Squid** (E) (G) (SH) 99
Canarias mojo Verde, onion salad, rouille sauce
- Baked Greek Feta with honey & lemon** (D) (V) 95
Candy tomatoes, pomegranate, parsley
-  **Grilled U5 Prawns** (D) (SH) 280
Garlic beurre noisette, charred lemon, baby potatoes, capers, mix herbs salad
- Lamb Chop Souvlaki** (D) (G) 230
Canarias mojo rojo, new potatoes, onion, truffle hummus
-  **Mediterranean Octopus** (E) (G) (SH) 210
Fregola pasta, chorizo, bell pepper, espelette mayonnaise, parsley, kalamata olives
-  **Boneless Sea Bream** (F) (G) 250
Baked potato, onion seaweed salad, charred lemon
- Chicken Gyros** (D) (G) 135
Pita bread, onion, tomato, bell peppers, parsley, sumac, tzatziki
- Beef Souvlaki Skewers** (D) (G) 150
Pita bread, onion, tomato, bell peppers, parsley, sumac, tzatziki
- Beef Tagliata 500 Gr** (D) (G) 380
Arugula, parmigiano, candy tomato, crushed potatoes, balsamic

CARVED TABLE SIDE

- Côte De Boeuf 1kg** (D) 700
Australian MB5+, Canarias mojo Verde, potatoes, charred vegetables, beurre de Paris
-  **Whole Seabass** (F) 420
Baby potatoes, arugula salad, fried capers, charred lemon, garlic sauce
-  **Daily Changing Fish Display** (F)
Made up of the freshest local & international options

SIDES

- Truffle Parmesan Fries** (D) (E) (G) 69
-  **Charred Cauliflower, Harissa** (VE) 45
-  **Bean Salad** (VE) 45
-  **Broccolini, Crispy Garlic** (VE) 55
- Asparagus, Pecorino** (D*) (V) 55
-  **Traditional Greek Ratatouille** (VE) 55

DESSERTS

- Basque Burnt Cheesecake** (D) (E) 62
Preserved blackberries
- Chocolate Namelaka** (D) (G) (N) 58
Dark & white chocolate mousse, chocolate shavings
- Crème Catalan** (D) (E) 55
Vanilla custard, burnt sugar
- Greek Bougatsa** (D) (E) (G) 55
Filo pastry, local honey, Seville orange custard
- Laguna Ice Cream** (D) (N*) 58
Greek yogurt, candied lemon, amaretti biscuit, caramelized almonds
-  **Sharing Fruit Platter** (VE) 99
Seasonal fruits

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SIGNATURE COCKTAILS

Sage Carica 80

Sage infused rum, orange-flavoured liqueur, sage syrup, lemon juice, soda

Alligator Pear 75

Rosemary infused gin, apple syrup, lemon juice, simple syrup, fresh avocado

Origanum Peach 75

Oregano infused vodka, honey, lemon zest, cherry tomato, siracha sauce, oregano, peach

Toasted Almond 75

Almond liqueur, sparkling wine, almond

PawPaw Smash 75

Papaya infused tequila, Aperol, agave nectar, lemon juice, orange juice, papaya

SANGRIA JUGS

2L JUG 449

Sparkling Sangria

White wine, orange-flavoured liqueur, soda, mixed fruits & berries

Summer Rose Sangria

Rose wine, orange-flavoured liqueur, brandy, Lemon juice, mixed fruits & berries

Lighter Bodied Sangria

Red wine, brandy, lemon juice, mixed fruits & berries

Wild Sangria

White wine, raspberry liqueur, mixed fruits & berries

VODKA

Glass / Bottle

Absolut 60 / 1140

Beluga Gold Line 160 / 3200

Belvedere 75 / 1520

Ciroc 75 / 1520

Crystal Head 90 / 1850

Grey Goose 75 / 1520

Russian Standard Original 70 / 1140

Russian Standard Platinum 70 / 1450

Stolichnaya 55 / 1050

Zubrowka 50 / 1290

GIN

Glass / Bottle

Bombay Sapphire 55 / 1050

Bulldog 55 / 1050

Cannonball 65 / 1265

Gin Mare 75 / 1520

Hendrick's 75 / 1520

Monkey 47 100 / 1620

Plymouth Gin 60 / 1150

Roku 70 / 1390

Tanqueray No.10 70 / 1450





TEQUILA

Glass / Bottle

Don Julio 1942 400 / 9200

Don Julio Añejo 95 / 2100

Jose Cuervo Gold 60 / 1100

Jose Cuervo Silver 55 / 1050

Patrón Añejo 90 / 2000

Patron Silver 75 / 1700

Patron XO Café 60 / 1100

Tequila Reserva 1800 Reposado 65 / 1200

SINGLE MALT SCOTCH

Glass / Bottle

Auchentoshan 12 75 / 1400

Glenfiddich 18 105 / 2150

Glenkinchie 12 90 / 2000

Glenlivet 15 90 / 1735

Lagavulin 16 215 / 4515

Macallan 12 90 / 2000

Macallan 18 250 / 5275

Octomore 205 / 3850

Talisker 10 70 / 1445

Laphroaig 10 90 / 2000

WHISKY

Glass / Bottle

Chivas Regal 12 65 / 1200

Chivas Regal 18 125 / 2650

Grant's 55 / 1050

Hibiki Harmony 175 / 3500

Jack Daniel's 65 / 1200

Jameson 60 / 1100

Jim Beam 60 / 1100

Johnnie Walker Black Label 65 / 1200

Johnnie Walker Blue Label 265 / 6000

Johnnie Walker Red Label 60 / 1100

Maker's Mark 65 / 1265

Nikka from the barrel 110 / 1350

RUM

Glass / Bottle

Angostura 1824 180 / 3800

Bacardi 10 75 / 1600

Bacardi Superior 55 / 1050

Kraken 55 / 1050

Matusalem Gran Reserva Solera 23 90 / 1900

Pyrat XO 70 / 1500





BRANDY

Glass / Bottle

Torres 10 50 / 1000

PISCO

Glass / Bottle

Casa Lapostolle 55 / 1050

COGNAC

Glass / Bottle

Hennessy VS 75 / 1550

Hennessy VSOP 90 / 2015

Hennessy XO 215 / 4500

Rémy Martin VSOP 85 / 1735

Rémy Martin XO 215 / 4500

DRAUGHT BEER

Heineken 70

BOTTLE BEERS

Amstel 60

Corona 60

Heineken 60

Magners 60

Peroni 60

Stella Artois 60

Strongbow 60

MOCKTAILS

Glass / Bottle

Paw-Paw Orange 55

Orange juice, cranberry juice, beetroot juice, papaya

Fig Spritz 60

Lemon juice, soda, figs

Mangifera Mule 60

Cucumber, mango purée, lemon juice, honey, ginger ale

Red Garden Beets 60

Fresh beetroot juice, lemon juice, honey, ginger beer, tonic water

Star Cassy 60

Fresh beetroot juice, lemon juice, mint leaves, honey, soda

Citrus Paradise 60

Fresh grapefruit juice, lemon juice, maple syrup, soda

Salty Palm 60

Dates, sea salt, cumin, lemon juice, ginger beer

Pink Coco 55

Pineapple juice, coconut cream, strawberry purée

We offer a vast selection of Liqueurs,
Teas, Coffees, Juices & Water.
Please ask the waiter for your favourite.



WINE MENU



SPARKLING

Glass / Bottle

Prosecco Doc, Pierlant Brut, Veneto, Italy 65 / 300

Prosecco Doc, Da Luca, Veneto, Italy 390

Brut, Nyetimber Classic Cuvee, Sussex, United Kingdom 975

Brut, Pongracz NV Method Cap Classique, Stellenbosch, South-Africa 370

Brut, Prosecco DOC Gold, Botega, Veneto, Italy 680

Organic Prosecco DOC, Alberto Nani, Veneto, Italy 445

Sea Change Prosecco, Veneto, Italy 370

CHAMPAGNE

Glass / Bottle

Brut, Laurent – Perrier La Cuvee NV, Champagne, France 195 / 925

Brut, Armand De Brignac Gold M, Champagne, France 6600

Brut, Dom Perignon Blanc, Champagne, France 4550

Brut, Louis Roederer Cristal, Champagne, France 6240

Brut, Moët Chandon, Champagne, France 1100

Brut, Ruinart, Champagne, France 1300

Brut, Veuve Clicquot Yellow Label, Champagne, France 1210

ROSE CHAMPAGNE

Brut, Dom Perignon Rose, Champagne, France 8750

Brut, Laurent-Perrier Rose, Champagne, France 2050

Moët & Chandon rosé, Champagne, France 1705

ROSE CHAMPAGNE LARGE FORMATS

Laurent-perrier rosé, Champagne 1.5L , France 4000

Veuve Clicquot rosé 1.5L, Champagne, France 2900

Moët & Chandon rosé Impérial 1.5L, Champagne, France 3400





ROSE WINES

Glass / Bottle

Barton & Guestier Rose 60 / 280

Grenache Blend, Cuvée Serpolet, Côtes De Provence, France 75 / 350

Grenache, Château D'esclans Whispering Angel Rosé, Côtes De Provence, France 670

Grenache, M De Minuty, Provence Rosé, Côtes De Provence, France 550

Grenache, Sabourin Grande Réserve Rosé, Pays D'oc, France 320

Shiraz Blend, Chateau Roubine La Vie En Rose, Côtes De Provence, France 370

ROSE WINES LARGE FORMATS

Grenache, Château D'esclans Whispering Angel Rosé, Magnum 1.5l, Côtes De Provence, France 1300

Grenache, Château D'esclans Whispering Angel Rosé, Magnum 3l, Côtes De Provence, France 3500

Grenache, Chateau Minuty Rose Et Or 1.5l, Côtes De Provence, France 1265

Shiraz Blend, By. Ott Rose, Domaines Ott 1.5l, Côtes De Provence, France 1250

Shiraz Blend, Chateau Minuty 281 Provence rosé 1.5L, Côtes de Provence, France 3350





WHITE WINES

Glass / Bottle

Blend, Laguna Taverna White, Emilia-Romagna, Italy 125 (500ml) / 225 (1L)

Barton & Guestier Blanc, Bordeaux, France 60 / 280

Garganega, Pinot Grigio, Garda, Italy 65 / 300

Warwick, Chardonnay, Stellenbosch, South Africa 75 / 350

Mud House, Sauvignon Blanc, Marlborough, New Zealand 80 / 380

Sauvignon Blanc/Sémillon, Le Grand Chapelain, Antoine Moueix, Bordeaux, France 315

Sauvignon Blanc, Jacobs Creek, Barossa Valley, Australia 335

Riesling, 'Dr L' Qba, Dr. Loosen, Mosel, Germany 380

Cortese, La Scolca Gavi Dei Gavi, 'Black Label' Docg, Gavi, Italy 1260

Chardonnay, Petit Chablis, Laroche, France 860

Chardonnay, Pouilly – Fuisse, Louis Latour, Burgundy, France 1280

Colombard Sauvignon Blanc, Vieux Monde Cotes De Gascone, France 290

Edelzwicker Blend, Gentil, Hugel Et Fils, Alsace, France 515

Rhone M. Chapoutier Cotes Du Rhone Blanc, Belleruche, France 360

Viognier Blend, Cotes Du Rhone Blanc, Guigal, France 695

Chardonnay, Koonunga Hill, Penfolds, Australia 665

Pinot Grigio, Y Series, Yalumba, Australia 420

Viognier – Marsanne, D'arenberg The Hermit Crab, McLaren Vale, Australia 380

Cava Blend, Blanc De Pacs Clasica, Pares Balta, Penedès, Spain 445

Gruner Vetliner, Laurenz V Singing, Kamptal, Austria 415

Riesling, Kung Fu Girl, Charles Smith, Washington, United States 570

Riesling, Tesch Unplugged, Nahe, Germany 390

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 900

Torrontés, Zuccardi Serie A Torrentes, Mendoza, Argentina 320





RED WINES

Glass / Bottle

Blend, Laguna Taverna Red, Emilia-Romagna, Italy 125 (500ml) / 225 (1L)

Barton & Guestier Rouge, Bordeaux, France 60 / 280

Araldica, Barbera, Piedmont, Italy 65 / 300

Bodega Norton, Merlot, Mendoza, Argentina 70 / 330

Pinot Noir, Mud House, Central Otago, New Zealand 85 / 400

Cape Blend, Kadette Kanonkop, Stellenbosch, South Africa 390

Cabernet Sauvignon, Antoine Moueix Chapelain Rouge, Bordeaux, France 315

Nebbiolo, Beni di Batasiolo, Langhe Nebbiolo, Italy 525

Nebbiolo, Cosseti Barolo DOCG, Piedmont, Italy 1380

Sangiovese, Rocca Delle Macie, Familia Zingarelli, Chianti Classico, Italy 630

Syrah, Col Di Sasso, Banfi, Toscane, Italy 400

Cabernet Sauvignon blend, Baron Phillippe Rothschild Mouton Cadet, Bordeaux, France 480

Cabernet Sauvignon blend, Chateau Latour Camblanes, Bordeaux, France 725

Grenache/Syrah, Marius by M. Chapoutier, Pays d' Oc, France 290

Merlot, Sea Change, Languedoc, France 305

Pinot Noir, Pascal Jolivet Attitude, Touraine, France 690

Syrah blend, Chateau Mont Redon, Chateauneuf- Du- Pape, France 1315

Cabernet Sauvignon, Cape Mentelle, Margaret River, Australia 2500

Cabernet Sauvignon, Penfolds Koonunga Hill, Shiraz Cabernet, South Australia, Australia 630

Cabernet Sauvignon, Rubicon Meerlust, Stellenbosch, South Africa 1050

Mencia, Martin Codax Mencia, Cuatro Pasos Bierzo Do, Castilla y León, Spain 405

Garnacha Cabernet, Mas Petit, Pares Balta, Penedes, Spain 475

Malbec, Zuccardi Q Series, La Consulta, Argentina 460

Pinot Noir, QBA, Villa Wolf, Pfalz, Germany 530

Merlot blend, Le Petit Clos, By Lapostolle, Colchagua valley, Chile 1885





PORT WINE

Glass / Bottle

Graham's 10-year-old Tawny, Porto, Portugal 120 / 1155

Taylor's 10-Year-Old Tawny, Porto, Portugal 110 / 1035

SWEET WINE

Glass / Bottle

Torres Moscatel Oro Floralis, Penedes, Spain 70 / 390

Botrytis Semillon, De Bortoli Noble, Riverina, Australia 910

