



## Mezedes Starters

**Tzatziki**    \$18  
Greek Yoghurt, Cucumber, Garlic, Mint

**Ktipiti**     \$18  
Feta Cheese, Yoghurt, Red Peppers, Pine Nuts

**Hummus**   \$18  
Chickpeas, Tahina, Lemon Juice, Olive Oil

**Eggplant Salad**    \$18  
Candied Tomato, Sherry Vinegar

**Crispy Fried Calamari**  \$32  
Spicy Mayo

**Fried Feta**  \$22  
Tomato Jam, Sherry Vinegar

## Salates Salads

**Octopus Salad**  \$30  
Kalamata Olives, Fennel Seed, Potato

 **Artichoke Salad**    \$28  
Baby Spinach, Parmesan Cheese, Truffle Vinaigrette

**Greek Salad**    \$30  
Cucumber, Tomato Datterino, Feta Cheese, Kalamata Olives



**Watermelon Salad**     \$28  
Feta Cheese, Toasted Almond, Basil

## Side Dish




Green Salad \$12  
Grilled Zucchini \$10  
Datterino Tomato Salad \$16  
Pan Roasted Vegetables \$14  
French Fries \$10  
Steamed Rice \$10

## Carpaccio Raw

**Yellowtail Hamachi**  \$32  
Artichoke, Truffle Vinaigrette

**Maldivian Yellowfin Tuna**   \$30  
Tomato Salsa, Spring Onions, Fennel Seed, Raspberry Vinegar

**Local Reef Fish**   \$28  
Greek Honey, Citrus

**Wagyu Beef**    \$34  
Balsamic Reduction, Aged Parmesan, Rocket, Basil Pesto

## Sharing Mains

 **Grilled Sea Bass Butterfly**     \$65  
Spicy Tomato Sauce, Chimichurri Sauce, Green Salad

**Seafood Mixed Grill**    \$210\*  
King Crab, Tiger Prawns, Maldivian Tuna, Sea Bass, Octopus, Calamari

## Seafood Mains

**Baked Sea Bass**   \$34  
Tomato, Capers, Lemon, Oregano

 **Roasted Saganaki Prawns**      \$48  
Tomato, Capsicum, Ouzo, Feta Cheese

**Grilled Pacific Lobster**   \$85\*  
Spicy Tomato

 **Lobster Orzo**    \$62  
Bisque, Lime, Chili, Lump Crab

**Grilled Prawns**    \$48  
Datterino Tomato Salad

 SIGNATURE  ALCOHOL  NUTS  GLUTEN FREE  VEGETARIAN  SHELLFISH  VEGAN  DAIRY  SEAFOOD  PORK  
Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering, We Would Be Happy To Assist You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements.










All Items Marked With A \* Are Not Part Of Any Meal Plan, Will Apply A 30% Discount. All Prices Are In US Dollars And Are Subject To A 10% Service Charge Plus 12% GST



## Meat Mains

- Moussaka**  \$38  
Slow Braised Beef And Lamb Ragout, Eggplant
- Chicken Orzo**   \$38  
Chicken Jus, Feta Cheese
- Grilled Chicken Souvlaki**   \$42  
Yogurt, Oregano, Tomato, Mashed Potato
- Wagyu Beef Striploin** \$85\*  
Mashed Potato, Mustard Sauce

## Dessert

- Greek Yogurt Ice Cream**     \$24  
Caramelized Walnut, Honey
- 100% Lemon**    \$24  
Meringue, Chantilly, Biscuit
- Brookie**    \$24  
Brownie And Chocolate Cookies, Vanilla Ice Cream, Chocolate Sauce
- Pain Perdu**   \$24  
French Toast “Crème Brulee” style
- Mango Tart**    \$30  
Fresh Mango, Almond Cream, Side of Mango Coulis
- Fruit Platter**   \$35  
Seasonally Selected Cut Fruits

## Homemade Ice Cream & Sorbets

Per Scoop \$6

- Vanilla Bean Ice Cream**   
- Pistachio Ice Cream**    
- Rum And Raisin Ice Cream**    
- 40% Milk Chocolate Ice Cream**   
- Wild Strawberry Sorbet**  
- Coconut Sorbet**  
- Raspberry Sorbet**  
- Mango Sorbet**  

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