Salates/Salads

Spinach and Artichoke Salad | 90
Parmesan, Truffle Vinaigrette
GF | LS | V

Greek Salad | 105
Cucumber, Datterino Tomato, Feta, Kalamata Olives
GF | LS | MU | V

Cauliflower Salad | 75
Almonds, Buckwheat, Fresh Herbs
LS | MU | N | S| SE | V

Watermelon Salad | 85
Feta, Toasted Almonds, Basil
GF | LS | N | V

King Crab Salad | 185
Kaluga Caviar, Avocado, Lemon and Yellow Chilli Dressing, Salmon Roe
E | R | SF

Alifes/Spreads

Trio De Alifes | 60
Choice of Three Dips

Tzatziki | 45
Greek Yoghurt, Cucumber, Garlic, Mint
V

Htipiti | 45
Feta, Yoghurt, Red Capsicum, Pine Nuts
N | V

Melitzanosalata | 45
Roasted Eggplant, Mint
DF | VG

Taramosalata | 45
Cod Roe, Yoghurt, Lemon Confit
SF

Hummus | 45
Chickpeas, Tahina, Lemon Juice, Olive Oil
DF | SE | VG

Oma Seafood Experience | 665
Tasting of Oma | Raw Selection
E | R | SF

Oma/Raw

Oysters Gillardeau n°2 | 235
Daily Selection (6 Pieces)
R | SF

Truffle Yellowtail | 130
Artichoke, Fresh Truffle, Truffle Vinaigrette
CS | DF | R | S | SF

Tuna Carpaccio | 125
Kalamansi and Mandarin Dressing, Spring Onions, Fennel
DF | GF | R | SF

Sea Bass Caviar | 130
Lemon and Honey Dressing
DF | GF | MU | R | SF

Bluefin Tuna Tartare | 280
Kaluga Caviar, Yoghurt Lime Sauce
GF | R | SF

Gambero Rosso Tartare | 185
Coriander, Avocado, Yellow Chilli
Caviar | 140
DF | R | SF

Wagyu Beef Tartare | 150
Spicy Garlic Toast, Capers, Cornichons
E | MU | R | S | SF

Mezedes/Starters

Crispy Fried Calamari | 95
Spicy Mayo
DF | E | SF

Soutzoukakia | 75
Meatballs, Tomato Sauce, Greek Yoghurt, Feta
E

Moussaka | 130
Eggplant, Beef Ragout, Bechamel

Vegetable Moussaka | 90
Eggplant, Vegetable Ragout
DF | GF | LS | VG

Baked Feta | 85
Fig Chutney, Honey, Kadaif, Pistachios
N | V

Spanakopita | 70
Feta, Spinach, Lemon Confit, Black Pepper
E | V

Shimmers Tart | 110
Graviera Cheese, Tomato, Pine Nuts, Basil Pesto
MU | N | V

Roasted Prawns Saganaki | 170
Tomato, Capsicum, Feta
GF | SF

Grilled Halloumi Cheese | 85
Tomato, Oregano, Kalamata Olives
GF | V

Grilled Octopus | 150
Fava Purée, Tomato Salsa, Basil Oil
DF | GF | SF

SIGNATURE DISH | **CS** CERTIFIED SUSTAINABLE | **DF** DAIRY FREE | **E** EGG | **GF** GLUTEN FREE | **LS** LOCALLY SOURCED | **MU** MUSTARD | **N** NUTS | **R** RAW
S SOY | **SE** SESAME | **SF** SEAFOOD | **V** VEGETARIAN | **VG** VEGAN

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All prices are in UAE Dirhams, inclusive of 10% service charge and 5% VAT, and subject to 7% municipality tax.

Thalassina/Seafood

Baked Sea Bass | 220
Tomato, Capers,
Kaffir Leaves
DF | GF | SF

Harissa Style Lobster | 525
Garlic, Chilli, Tomato, Fennel
GF | SF

Spaghetti Clams | 130
Garlic, Parsley
DF | LS | SF

Mediterranean Cod | 230
Chickpeas Ragout, Clam Jus,
Beef Spianata
GF | S | SF

Grilled Prawns | 185
DF | GF | SF

Kreatika/Meat

Lemon Baby Chicken | 190
Chicken Jus, Lemon, Olives
CS | GF | LS

Grilled Chicken | 170
Souvlaki
Tzatziki, Pita
LS

Black Angus Rib Eye | 365
Beef Jus
Truffle | 100
MU

Lamb Chops | 280
Asparagus, Lamb Jus
GF

Garnitoures/Sides

Green Asparagus Salad | 60
DF | GF | MU | VG

Truffle French Fries | 75
V

Pan-Roasted Vegetables | 60
DF | GF | VG

Crushed Potatoes | 75
with Truffle
E | V

Datterino Tomato Salad | 55
DF | GF | LS | MU | VG

Steamed Rice | 55
DF | GF | VG

Grilled Corn | 60
GF | V

French Fries | 55
DF | VG

Green Salad | 55
DF | GF | MU | VG

Mashed Potato | 55

Tis Pareas/Sharing

Shimmers 'Shyros' | 465
Our signature take on the traditional Greek Gyros
Lamb Shoulder, Tomato, Onion and Cucumber Salad, Tzatziki, Pita Bread

Butterfly Grilled Sea Bass | 465
Tomato, Chimichurri Sauce
DF | GF | SF

Seafood Calamarata Pasta | 410
Chef's Daily Seafood Selection
SF

Wagyu Tomahawk | 1450
Truffle | 200
GF

Seafood Mixed Grill | 1095
Chef's Daily Selection
DF | GF | SF

Catch of the Day

Subject to Market Price

Salt Crust
Steamed in Salt Crust,
Kaffir Leaves, Herbs
DF | E | SF

Harissa Style
Garlic, Chilli, Tomato, Fennel
SF

Kritharaki/Orzo

Lobster Orzo | 210
Lobster Bisque, Canadian
Lobster
Caviar | 140
S | SF

Chicken Orzo | 130
Thyme Jus
Truffle | 100
LS

Basil Orzo | 115
Burrata, Tomato Salsa,
Balsamic Vinegar
LS | N | V

SIGNATURE DISH | **CS** CERTIFIED SUSTAINABLE | **DF** DAIRY FREE | **E** EGG | **GF** GLUTEN FREE | **LS** LOCALLY SOURCED | **MU** MUSTARD | **N** NUTS | **R** RAW
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