

Salates/Salads

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

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

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

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

Octopus Salad | 105
Kalamata Olives, Tomato
Dressing, Celery
GF | SF | DF

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

Melitzanosalata | 45
Roasted Eggplant, Mint,
Garlic
VG | DF

Taramosalata | 45
Cod Roe, Yoghurt,
Lemon Confit
SF

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

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

Oma/Raw

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

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

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

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

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

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

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

Mezedes/Starters

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

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

Moussaka | 130
Eggplant, Beef Ragout,
Bechamel

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

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

Spanakopita | 70
Feta Cheese, 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
Cheese
SF | GF

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

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

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

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens.

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
SF | DF | GF

Harissa Style Lobster | 525

Garlic, Chilli, Tomato, Fennel
SF | GF

Spaghetti Clams | 130

Garlic, Parsley
SF | LS | DF

Kreatika/Meat

Lemon Baby Chicken | 190

Chicken Jus, Lemon, Olives
GF | LS | CS

Grilled Chicken | 170

Souvlaki
Tzatziki, Pita
LS

Mediterranean Cod | 230

Chickpeas Ragout, Clams,
Plum Juice
GF | SF | S



Grilled Prawns | 185

SF | GF | DF

Black Angus Rib Eye | 365

Beef Jus
Add Truffle: 100
MU

Lamb Chops | 280

Asparagus, Lamb Jus
GF

Garnitures/Sides

Green Asparagus Salad | 60

VG | GF | DF | MU

Truffle French Fries | 75

V

Pan-Roasted Vegetables | 60

VG | DF | GF

Crushed Potatoes | 75

with Truffle
E | V

Datterino Tomato Salad | 55

VG | GF | DF | LS | MU

Steamed Rice | 55

VG | GF | DF

Grilled Corn | 60

V | GF

French Fries | 55

VG | DF

Green Salad | 55

VG | DF | GF | MU

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 | 465

Sea Bass

Tomato, Chimichurri Sauce
SF | DF | GF

Seafood Calamarata | 410

Pasta

Chef's Daily Seafood Selection
SF



Wagyu Tomahawk |

120/100g

MB 8-9

Add Truffle: 200
GF

Seafood Mixed Grill | 1095

Chef's Daily Selection
SF | GF | DF

Catch of the Day

Subject to Market Price

Salt Crust

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

Harissa Style

Garlic, Chilli, Tomato, Fennel
SF

Kritharaki/Orzo

Lobster Orzo | 210

Lobster Bisque, Canadian
Lobster
Add Caviar: 140
SF | S

Chicken Orzo | 130

Thyme Jus
Add Truffle: 100
LS

Basil Orzo | 115

Burrata, Tomato Salsa,
Balsamic Vinegar
N | V



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

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens.

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