

# DUBAI RESTAURANT WEEK

1 - 17 MAY 2026

## Three-course Dinner Menu - AED 250

Choice of one starter, one main, and one dessert.

### Choriatiki Salata / Greek Salad (V)

Cucumber, Florina pepper confit, barrel aged feta, mizithra cheese, cherry tomato confit, Carob rusks

### Keftedakia / Beef Meatballs (E)

Tomato, mint yoghurt

### Omi Tsipoura / Whole Sea Bream Sashimi (GFV)

Chilli, citrus dressing, lemon zest

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### Paidakia / Lamb Chops (E)

Aubergine purée, crumbled onion, yoghurt

### Orzo san Gemista / Orzo (V)

Feta, chive oil, carob rusk

### Spaghetti Garida / Shrimp Spaghetti (A:SF:DF)

Cherry tomatoes, ouzo and bisque

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### Pagoto Giaourti / Greek Yoghurt Ice Cream (N:GF)

Pagoto giaourti / Greek yoghurt ice cream

### To Nectar tis Ellados / Nectar of Hellas Savoie Sponge (N:E)

Savoie sponge, yoghurt ice cream, honey spuma, pollen and honey

### I Odisia Tou Kakao / The Odyssey of Cacao (N:E:GF)

Intense cremoux 64% chocolate biscuit moelleux, Mucilage confit and corn praline

Contains Alcohol (A), Vegetarian Dish (V), Contains Pork (P), Gluten Free (GF), Contains Sesame (SE), Contains Seafood (SF), Dairy Free (DF), Contains Egg (E), Contains Soy (S), Contains Nuts (N), Mustard (MU), Vegan (VG), Raw (R), Locally Sourced (LS), Certified Sustainable (CS)

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.