

# Mezedes

### **Tzatziki**

Greek Yoghurt, Cucumber, Garlic, Mint D | V | GF 18

## Ktipiti

Feta Cheese, Yoghurt, Red Capsicum, Pine Nuts D | V | N | CS 18

### Taramasalata

Cod Roe, Yoghurt, Lemon Confit VG | D 26

### Melitzanosalata

Roasted Eggplant, Mint, Garlic LF | VG | GF 18

### Hummus

Chickpeas, Tahina, Lemon Juice, Olive Oil V | GF | LF

## **Crispy Fried Calamari**

Spicy Mayo E | F

32

## **Ovsters**

Half Dozen, Mignonette, Lemon GF | SF

54

### **Grilled Halloumi**

Tomato, Oregano, Kalamata Olives D | GF | V

24

### **Baked Feta**

Figs Carpaccio, Figs Chutney, Honey, Kadaif D | V | N

30

# Carpaccio

Raw

32

### Sea Bass

Greek Honey, Caviar, Citrus SF | GF | LF

#### 36 Wagyu Beef Tartare

Spicy Garlic Toast, Capers, Cornichons E | D | F

### Yellowtail Hamachi

Artichoke, Truffle Vinaigrette SF

## Maldivian Yellowfin Tuna

Kalamansi, Mandarin, Fennel SF | GF

42

30

28

30

38

# Salates

Salads

### **Octopus Salad**

Octopus, Tomato Dressing, Octopus Mayonnaise GF | SF

### ★ Artichoke Salad

Baby Spinach, Parmesan Cheese, Truffle Vinaigrette GF | VG | D

#### Watermelon Salad 38

Feta Cheese, Toasted Almond, Basil Oil D|V|GF|N

#### 28 **Greek Salad**

Cucumber, Tomato Datterino, Feta Cheese, Kalamata Olives GF | V | D

# Plant-Based

Mains

### Moussaka

Braised Eggplant, Bell Peppers, Tomato, Baby Spinach VG | GF

**Basil Orzo** 

Burrata, Tomato Salsa D | N | V

#### **Heirloom Tomato** 34

40

85

Mustard, Pesto, Kalamata Olives, Feta, Pine Nuts N | D

# Sharing

Mains

## ு Grilled Sea Bass Butterfly

Spicy Tomato Sauce, Chimichurri Sauce, Green Salad GF | D | F

### Calamarata Pasta

Chef's Daily Seafood Selection SF

#### 240\* Seafood Mixed Grill

Maldivian Lobster, King Crab, Tiger Prawns, Maldivian Tuna, Sea Bass, Octopus, Calamari GF | SF | SH

86\*

# **Thalassina** Seafood **Baked Sea Bass** 48 Tomato, Capers, Kaffir Leaves SF | GF M Roasted Saganaki Prawns 48 Tomato, Bell Peppers, Feta Cheese GF | SH | D Harissa Style Maldivian Lobster 110\* Garlic, Chilli, Tomato, Fennel GF | SH △ Lobster Orzo 62 Bisque, Lime, Chilli, Lump Crab SH | D **Grilled Prawns** 48 Datterino Tomato Salad GF | SH

Garnitoures Sides	
Green Salad	12
Grilled Corn	16
Datterino Tomato Salad	16
Pan-Roasted Vegetables	14
French Fries	12
Steamed Rice	10

Spitikó Pagotó &	
Sormpé	6/Scoop
Homemade Ice Cream & Sorbet	
Vanilla Bean Ice Cream GF   VG   D	
Rum & Raisin Ice Cream A   GF   VG   D	
40% Milk Chocolate Ice Cream GF   VG   D	
Pistachio Ice Cream N   GF   VG   D	
Wild Strawberry Sorbet GF   VG	
Coconut Sorbet GF   VG	
Raspberry Sorbet GF   VG	

Mango Sorbet GF | VG

Kreatiká Meat	
Moussaka Slow Braised Beef, Ragout, Eggplant D	38
Chicken Orzo Chicken Jus, Feta Cheese A   D	42
Grilled Chicken Souvlaki Yoghurt, Oregano, Tomato, Mashed Potato GF   D	42
Wagyu Beef Striploin Mashed Potato, Mustard Sauce D	85*

Epidorpia Desserts	
△ Greek Yoghurt Ice Cream  Caramelised Walnut, Honey N   VG   GF   D	26
Orange Crème Brûlée Candied Orange, Orange Ice Cream E   D	26
Brookie  Brownie and Chocolate Cookies, Vanilla Ice Cream, Chocolate Sauce N   VG   D	24
Pain Perdu French Toast "Crème Brûlée" style VG   D	24
Mango Tart  Fresh Mango, Almond Cream, Side of Mango Coulis N   VG   D	30
Fruit Platter Seasonally Selected Cut Fruits GF   VG	35