

Dinner Menu

Mezedes

Starters

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

18

Crispy Fried Calamari

Spicy Mayo E | F

32

Oysters

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

Sea Bass

Greek Honey, Caviar, Citrus SF | GF | LF

36

Wagyu Beef Tartare

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

42

Yellowtail Hamachi

Artichoke, Truffle Vinaigrette SF

32

Maldivian

Yellowfin Tuna

Kalamansi, Mandarin, Fennel SF | GF

30

Salates

Salads

Octopus Salad

Octopus, Tomato Dressing,
Octopus Mayonnaise GF | SF

38

Watermelon Salad

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

28

Artichoke Salad

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

28

Greek Salad

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

30

Plant-Based

Mains

Moussaka

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

34

Heirloom Tomato

Tart

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

38

Basil Orzo

Burrata, Tomato Salsa D | N | V

40

Sharing

Mains

Grilled Sea Bass Butterfly

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

85

Seafood Mixed Grill

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

240*

Calamarata Pasta

Chef's Daily Seafood Selection SF

86*

Thalassina

Seafood

Baked Sea Bass 48

Tomato, Capers, Kaffir Leaves SF | GF

» **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

Kreatiká

Meat

» **Moussaka** 38

Slow Braised Beef, Ragout, Eggplant D

Chicken Orzo 42

Chicken Jus, Feta Cheese A | D

Grilled Chicken Souvlaki 42

Yoghurt, Oregano, Tomato, Mashed Potato GF | D

Wagyu Beef Striploin 85*

Mashed Potato, Mustard Sauce D

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 | D

Rum & Raisin Ice Cream A | GF | D

40% Milk Chocolate Ice Cream GF | D

Pistachio Ice Cream N | GF | D

Wild Strawberry Sorbet GF | VG

Coconut Sorbet GF | VG

Raspberry Sorbet GF | VG

Mango Sorbet GF | VG

Epidorpia

Desserts

» **Greek Yoghurt Ice Cream** 26

Caramelised Walnut, Honey N | GF | D

Orange Crème Brûlée 26

Candied Orange, Orange Ice Cream GF | D

Brookie 24

Brownie and Chocolate Cookies, Vanilla Ice Cream, Chocolate Sauce N | D

Pain Perdu 24

French Toast "Crème Brûlée" style D

Mango Tart 30

Fresh Mango, Almond Cream, Side of Mango Coulis N | D

Fruit Platter 35

Seasonally Selected Cut Fruits GF | VG

» SIGNATURE | A ALCOHOL | N NUTS | GF GLUTEN-FREE | V VEGETARIAN | SF SEAFOOD | VG VEGAN | D DAIRY | SH SHELLFISH | E EGG | LF LACTOSE-FREE | CS CERTIFIED SUSTAINABLE | LS LOCALLY SOURCED

All prices are in US Dollars and are subject to a 10% Service Charge and 17% Goods & Services Tax. | Please inform us of any allergies or dietary requirements before ordering, we will be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. | All items marked with an asterisk (*) are not included in any meal plan.