

A woman with long dark hair is seen from the back, looking out over a large, clear blue swimming pool. The pool is surrounded by lush tropical vegetation, including palm trees and other green plants. In the distance, a city skyline with several tall buildings is visible under a clear sky. The overall atmosphere is serene and luxurious.

ILIĀNA

Thiana's Lunch

195 AED

First Course

Alifes / Homemade Spreads

Served with pita & lachanika - Tarama, Tzatziki (V·D·GF),
Htipiti (V·D·GE), Melitzanosalata (VG·GF)

Choriatiki Salate / Greek Salad

Cucumber, Florina pepper confit, barrel aged feta,
mizithra cheese, cherry tomato confit (V·D)

Sashimi Of the Day

Citrus dressing, chilli (SF·R·GF)

Chtapodi Sta Karvouna / Grilled Octopus

Fava cream, onion chutney (GF·SF)

Keftedakia / Beef Meatballs

Tomato, mint yoghurt (D·E)

Second Course

Fresh fish Fillet Of The Day

Served with wild greens and ladolemono (GF)

Paidakia / Lamb Chops

Aubergine Puree, Lemon Yogurt (D·E)

Moussakas / Moussaka

Aubergine, minced meat, potato (D·E)

Souvlaki Kotopoulo / Chicken Souvlaki

Mint, parsley, lemon (D)

Orzo San Gemistas / Orzo

Feta, chive oil, carob rusk (D·V)

Side Dishes

+20 AED

Patates Tiganites / Hand cut Potatoes (VG·GF)

Prasini Salata / Green Salad (GF)

Patates Me Staka / Baby Potatoes (D·GF·V)

Third Course

Pagoto Giaourti / Greek Yoghurt Ice Cream

Thyme honey, caramelized walnuts (D·E·GF)

To Nectar tis Ellados / Nectar of Hellas

Savoie Sponge, Yoghurt Ice cream, Honey Spuma, Pollen and Honey (N·D·E)

I Odisia Tou Kakao / The Odyssey of Cacao

Intense Cremoux %64 Chocolate Biscuit moelleux,
Mucilage confit and Corn Praline (N·D·E·GF)

Contains Alcohol (A), Vegetarian Dish (V), Contains Nuts (N), Gluten Free Dish (GF), Contain Sesame (SE), Contain Shellfish (SF),
Contain Dairy (D), Contain Egg (E), Contain Soy (S), Vegan (VG), Raw (R), Lactose Free (LF), Locally Sourced

All prices are in UAE Dirhams and are inclusive of a 10% service charge, 5% VAT and subject to 7% Municipality fee

