

Mezedes

Starters

Tzatziki

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

Ktipiti

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

Taramasalata

Cod Roe, Yoghurt, Lemon Confit
SF
26

Melitzanosalata

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

Hummus

Chickpeas, Tahina, Lemon Juice, Olive Oil
GF | SE | VG
18

Crispy Fried Calamari

Spicy Mayo DF | SF | DF
32

Oysters

Half Dozen, Mignonette, Lemon
GF | SF
54

Grilled Halloumi

Tomato, Oregano, Kalamata Olives
GF | V
24

Baked Feta

Figs Carpaccio, Figs Chutney,
Honey, Kadaif V | N
30

Carpaccio

Raw

Sea Bass

Greek Honey, Caviar, Citrus
SF | GF | DF | R
36

Yellowtail Hamachi

Artichoke, Truffle Vinaigrette
SF | DF | R
32

Wagyu Beef Tartare

Spicy Garlic Toast, Capers,
Cornichons E | SF | R | AS | MU
42

Maldivian Yellowfin Tuna

Kalamansi, Mandarin, Fennel
SF | GF | LS | DF | R
30

Salates

Salads

Octopus Salad

Octopus, Tomato Dressing,
Octopus Mayonnaise GF | SF
38

Artichoke Salad

Baby Spinach, Parmesan Cheese,
Truffle Vinaigrette GF | V
28

Watermelon Salad

Feta Cheese, Toasted Almond, Basil Oil
V | GF | N
28

Greek Salad

Cucumber, Datterino Tomatoes,
Feta Cheese, Kalamata Olives GF | V | MU
30

Plant-Based

Mains

Moussaka

Braised Eggplant, Bell Peppers,
Tomato, Baby Spinach VG | GF
34

Basil Orzo

Burrata, Tomato Salsa N | V
40

Heirloom Tomato Tart

Mustard, Pesto, Kalamata Olives,
Feta, Pine Nuts N | MU
38

Sharing

Mains

Grilled Sea Bass Butterfly

Spicy Tomato Sauce, Chimichurri
Sauce, Green Salad GF | SF
85

Calamarata Pasta

Chef's Daily Seafood Selection SF
86*

Seafood Mixed Grill

Maldivian Lobster, King Crab, Tiger Prawns,
Maldivian Tuna, Sea Bass, Octopus, Calamari
GF | SF | LS
240*

🍴 SIGNATURE | A ALCOHOL | DF DAIRY-FREE | E EGG | GF GLUTEN-FREE | LS LOCALLY SOURCED | MU MUSTARD | N NUTS | P PORK | R RAW | S SOY | SE SESAME | SF SEAFOOD | CS CERTIFIED SUSTAINABLE | V VEGETARIAN | VG VEGAN

All prices are in US Dollars and are subject to a 10% Service Charge and 17% Goods and Services Tax. | 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 items marked with an asterisk (*) are not included in any meal plan

Thalassina

Seafood

Baked Sea Bass 48
Tomato, Capers, Kaffir Leaves SF | GF

🍷 **Roasted Saganaki Prawns** 48
Tomato, Bell Peppers, Feta Cheese GF | SF

Harissa Style Maldivian Lobster 110*
Garlic, Chilli, Tomato, Fennel GF | SF

🍷 **Lobster Orzo** 62
Bisque, Lime, Chilli, Lump Crab SF

Grilled Prawns 48
Datterino Tomato Salad GF | SF

Kreatiká

Meat

🍷 **Moussaka** 38
Slow Braised Beef Ragout, Eggplant

Chicken Orzo 42
Chicken Jus, Feta Cheese

Grilled Chicken Souvlaki 42
Yoghurt, Oregano, Tomato, Mashed Potato GF

Wagyu Beef Striploin 85*
Mashed Potato, Mustard Sauce MU | GF

Garnitoures

Sides

Green Salad GF | VG 12

Grilled Corn GF | V 16

Datterino Tomato Salad GF | VG 16

Pan-Roasted Vegetables GF | VG 14

French Fries GF | VG 12

Steamed Rice GF | VG 10

Epidorpia

Desserts

🍷 **Greek Yoghurt Ice Cream** 26
Caramelised Walnut, Honey N | GF

Orange Crème Brûlée 26
Candied Orange, Orange Ice Cream GF

Brookie 24
Brownie and Chocolate Cookies, Vanilla Ice Cream, Chocolate Sauce N

Pain Perdu 24
French Toast “Crème Brûlée” Style

Mango Tart 30
Fresh Mango, Almond Cream, Side of Mango Coulis N

Fruit Platter 35
Seasonally Selected Cut Fruits GF | VG

Spitikó Pagotó and Sormpé

6 / Scoop

Homemade Ice Cream and Sorbet

- Vanilla Bean Ice Cream GF
- Rum and Raisin Ice Cream A | GF
- 40% Milk Chocolate Ice Cream GF
- Pistachio Ice Cream N | GF
- Wild Strawberry Sorbet GF | VG
- Coconut Sorbet GF | VG
- Raspberry Sorbet GF | VG
- Mango Sorbet GF | VG

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