

MEZZE

Hummus Date Chutney (VG, SE, S, D) <i>Chickpeas, Tahini, Lemon, Dates, Spices</i>	60	Fava Bean Dip (VG, GF) <i>Broad Beans, Fresh Green Salsa, Garden Herbs</i>	55
Tzatziki (V, D, GF, LS) <i>Greek Yoghurt, Cucumber, Mint</i>	55	Crispy Artichoke (V, D, GF) <i>Crispy Artichoke, Fennel Pollen, Paprika, Amalfi Lemon</i>	55
Taramasalata (D) <i>Mullet Roe, Dill Oil, Radish</i>	65	Baba Ghanoush (V, GF, D, SE, N) <i>Charred Eggplant, Labneh, Diced Tomatoes, Garlic, Cucumber</i>	65
Pistachio & Cheese (D, V, GF, N) <i>Goat Cheese, Goat Curd, Pistachio, Watercress</i>	60		

RAW

 Nuska Steak Tartare * (R) <i>Black Angus Tenderloin, Bulgur, Pomegranate Dressing, Carasau Bread</i>	135	Tuna Tartare * (R, CS, D) <i>Bluefin Tuna, Mediterranean Lemon Dressing, Coriander Salsa, Carasau Bread</i>	125
Sea Bass Carpaccio (R, GF) <i>Fresh Grape, Chilli Sauce, Tomato Coulis</i>	110	Yellowtail Crudo (R, D, GF) <i>Yellowtail Fish, Verjus, Grapes, Coconut, Yellow Chilli</i>	120
Oysters * (R, SF, GF) <i>Fine De Claire</i>	6 pcs 210 12 pcs 390	Oscietra Caviar - Ars Italica * (R, D, E) 30g 600 50g 760	

STARTERS

 Grilled Calamari (GF, SF, SE) <i>Baby Calamari, Baba Ghanoush, Lemon Dressing</i>	95	Beef Kibbeh (D, N) <i>Short-Rib Angus Beef, Bulgur Wheat, Greek Yoghurt, Walnut, Aleppo Pepper</i>	80
Fried Calamari (SF, D, E) <i>Fried Baby Calamari, Tartare Sauce</i>	95	Grilled Halloumi Cheese (D, SE, GF, V) <i>Confit Cherry Tomato, Black Seed Honey, Cucumber & Za'atar Dressing</i>	75
Shrimps Saganaki (SF, GF, D) <i>Garlic, Tomato Sauce, Parsley, Feta Cheese</i>	110	Spinach & Feta Borek (D, E, V) <i>Baked Phillo Pastry, Spinach, Feta Cheese, Manchego Cheese, Buffalo Mozzarella</i>	85
Chargrilled Clams (SF, GF) <i>Charcoal Grilled Clams, Parsley, Garlic</i>	115	Zucchini Fritters (E, D, V) <i>Tzatziki, Dill Oil</i>	65
Charcoal Grilled Octopus (SF, SE, GF) <i>Mediterranean Octopus, Tomato Compote, Coriander Salsa, Eggplant, White Tahini</i>	110		

SALATA

 Burrata & Heirloom Salad (D, V, N) <i>Tomatoes, Pickled Red Onion, Pistachio Pesto, Sumac Pomegranate Dressing</i>	95	Heart Salad (LS, D, V) <i>Chargrilled Beetroot & Carrots, Mint Labneh, Tulum Cheese, Baby Gem Lettuce</i>	80
Greek Style (D, V, GF) <i>Tomatoes, Olives, Red Onion, Feta Cheese, Oregano</i>	75	King Crab Salad * (SF) <i>King Crab, Avocado, Carasau Bread</i>	125
Watermelon & Greek Feta (D, N, SE, S, V) <i>Green Olives, Feta Cheese, Mint, Cherry Tomatoes</i>	70		

 Signature Dish * Dish not included in Half-Board (V) Vegetarian (VG) Vegan (SE) Sesame (SF) Shellfish (D) Dairy (E) Eggs (S) Soy (R) Raw Food (GF) Gluten Free (N) Nuts (CS) Certified Sustainable (LS) Locally Sourced

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and value added tax.

MAINS

 Grilled Sea Bass ‘Kelebek Style’ ^(GF) <i>Butterflied Sea Bass, Fresh Tomato Salad</i>	235	 Chilean Sea Bass ‘Kebab Style’ ^(GF) <i>Smoked Chilli Marinated Sea Bass, Peppers</i>	210
Grilled Corn-Fed Chicken ^(LS, CS, GF, E, D, SE) <i>Baby Chicken, Oregano, Za’atar Caesar</i>	190	Koobideh Lamb ‘Kebab Style’ ^(D) <i>Lamb Leg, Saffron Butter, Confit Tomato, Herb Salad</i>	185
The Nuska Steak ^(D, S) <i>AUS Black Angus 200g Tenderloin, Truffle Sauce</i>	265	Charred Chicken ‘Kebab Style’ ^(LS, D) <i>Corn-Fed Chicken, Greek Yoghurt, Amalfi Lemon, Grilled Vegetables</i>	210
Charcoaled Lamb Chops ^(GF, D, E) <i>Grilled Lamb Chops, Fig Baby Potato</i>	195	Wagyu Striploin Steak * ^(GF) <i>Purebred A10+ AUS Wagyu 250g, Chermoula Sauce</i>	410
Ribeye Steak ^(GF) <i>AUS Black Angus 400g</i>	240	Wagyu Burger ^(D, E) <i>Wagyu, Veal Pancetta, Yellow Cheddar</i>	185
 Red Prawn Orzo ^(SF) <i>Orzo Pasta, Red Prawns, Red Mazzara Prawn Elixir</i>	210	Lobster Linguine * ^(SF) <i>Whole Lobster, Cherry Tomatoes, Bisque</i>	360
Mushroom Orzo ^(V, D) <i>Orzo Pasta, Wild Mushrooms, Parmesan Cheese</i>	145	Eggplant Frikkeh ^(VG) <i>Charcoal Eggplant, Frikkeh, Gold Raisin, Grape Molasses</i>	120
“Scampi” Risotto ^(D, GF, SF) <i>Langoustines, Fennel, Asparagus, Verjus</i>	210	Manti ^(D) <i>Braised Oxtail Turkish Ravioli, Urfa Chilli, Tava Yoghurt, Fresh Chives</i>	155

TO SHARE

Seafood Mix Grilled Platter * ^(SF, GF) <i>Lobster, White Fish, Tiger Prawns, Octopus, Mussels</i>	895	Meat Mix Grilled Platter * ^(D, GF) <i>Koobideh Kebab, Cheese Kofta, Angus Beef, Baby Chicken, Wagyu Flank</i>	695
Salt-Baked Sea Bass * ^(GF) <i>1kg Mediterranean Sea Bass (Approximately 45 minutes)</i>	590		

SIDES

55

Grilled Broccolini ^(VG, GF)
Crushed Potatoes ^(GF, VG)
Grilled Asparagus ^(GF, VG)
Mixed Salad ^(GF, VG)
French Fries ^(GF, VG)

SAUCES

25

Nuska Truffle ^(D, S)
Chermoula ^(VG, GF)
Harissa ^(VG, GF)
Fig Béarnaise ^(V, D, E, GF)
Herbs & Figs ^(VG, GF)

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