

MEZZE

 Hummus Fresh Date Chutney (VG, SE) <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 Manhego</i>	55	Citrus Artichoke (VG, GF) <i>Braised Artichoke, Orange Infusion, Fennel</i>	55
Taramasalata (D, GF) <i>Mullet Roe, Dill Oil, Radish</i>	65	Baba Ghanoush (V, GF, D) <i>Charred Eggplant, Labneh, Diced Tomatoes, Garlic, Cucumber</i>	65
Pistachio & Cheese (D, V) <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, Schug, 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>	90	Grilled Halloumi Cheese (LS, D, SE, GF, V) <i>Confit Cherry Tomato, Black Seed Honey, Cucumber & Za'atar Dressing</i>	70
Shrimps Saganaki (SF, GF, D) <i>Garlic, Tomato Sauce, Parsley, Feta Cheese</i>	110	Spinach & Feta Borek (D, E, SE, 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>	70	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.

TO SHARE

Seafood Mix Grilled Platter * (SF, GF) 895
Lobster, White Fish, Tiger Prawns, Octopus, Mussels

Salt-Baked Sea Bass * (GF) 590
1kg Mediterranean Sea Bass (Approximately 45 minutes)

Meat Mix Grilled Platter * (D, GF) 695
Koobide Kebab, Cheese Kofta, Angus Beef, Baby Chicken, Wagyu Flank

FROM THE FIRE

 **Grilled Sea Bass 'Kelebek Style'** (GF) 235
Butterflied Sea Bass, Fresh Tomato Salad

Grilled Corn-Fed Chicken (LS, CS, GF, E, D, SE) 190
Baby Chicken, Oregano, Za'atar Caesar

The Nuska Steak (D, S) 245
AUS Black Angus 200g Tenderloin, Truffle Sauce

Charcoaled Lamb Chops (GF, D, E) 195
Grilled Lamb Chops, Fig Baby Potato

Ribeye Steak (GF) 240
AUS Black Angus 400g

 **Chilean Sea Bass 'Kebab Style'** (GF, S) 210
Smoked Chilli Marinated Sea Bass, Peppers

Koobideh Lamb 'Kebab Style' (D) 185
Lamb Leg, Saffron Butter, Confit Tomato, Herb Salad

Charred Chicken 'Kebab Style' (LS) 195
Corn-Fed Chicken, Markook Bread, Sumac

Wagyu Striploin Steak * (GF) 410
Purebred A10+ AUS Wagyu 250g, Chermoula Sauce

Wagyu Burger (D, E) 185
Wagyu, Veal Pancetta, Yellow Cheddar

MAINS

 **Red Prawn Orzo** (SF) 210
Orzo Pasta, Red Prawns, Red Mazzara Prawn Elixir

Mushroom Orzo (V, D) 145
Orzo Pasta, Wild Mushrooms, Parmesan Cheese

Wild Sea Bass Sayadiyah (D, GF) 180
Tomato Rice, Chermoula Baked Sea Bass, Spicy Crème Fraîche

Lobster Linguine * (SF) 330
Whole Lobster, Cherry Tomatoes, Bisque

Eggplant Frikkeh (VG) 120
Charcoal Eggplant, Frikkeh, Gold Raisin, Grape Molasses

Manti (D) 155
Braised Oxtail Turkish Ravioli, Urfa Chilli, Tava Yoghurt, Fresh Chives

SIDES 45

Sautéed 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 (V, GF)
Fig Béarnaise (V, D, E, GF)
Herbs & Figs (VG, GF)

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