



## Mezedes Starters

**Tzatziki** (Dairy, Gluten Free, Vegan) \$18  
Greek Yoghurt, Cucumber, Garlic, Mint

**Ktipiti** (Dairy, Gluten Free, Vegan) \$18  
Feta Cheese, Yogurt, Red Peppers, Pine Nuts

**Hummus** (Vegan) \$18  
Chickpeas, Tahina, Lemon Juice, Olive Oil

**Crispy Fried Calamari** (Shellfish) \$32  
Spicy Mayo

**Fried Feta** (Dairy) \$22  
Tomato Jam, Sherry Vinegar

## Salates Salads

**Octopus Salad** (Shellfish) \$30  
Kalamata Olives, Fennel Seed, Potato

**Artichoke Salad** (Dairy, Gluten Free, Vegan) \$28  
Baby Spinach, Parmesan Cheese, Truffle Vinaigrette

**Greek Salad** (Dairy, Gluten Free, Vegan) \$30  
Cucumber, Tomato Datterino, Feta Cheese, Kalamata Olives

**Watermelon Salad** (Dairy, Gluten Free, Vegan) \$28  
Feta Cheese, Toasted Almond, Basil

**Eggplant Salad** (Vegan) \$18  
Candied Tomato, Sherry Vinegar

## Side Dish

Green Salad \$12  
Grilled Zucchini \$10  
Datterino Tomato Salad \$16  
Pan Roasted Vegetables \$14  
French Fries \$10  
Steamed Rice \$10

## Carpaccio Raw

**Yellowtail Hamachi** (Shellfish) \$32  
Artichoke, Truffle Vinaigrette

**Maldivian Yellowfin Tuna** (Shellfish) \$30  
Tomato Salsa, Spring Onions, Fennel Seed, Raspberry Vinegar

**Local Reef Fish** (Shellfish) \$28  
Greek Honey, Citrus

**Wagyu Beef** (Dairy, Gluten Free, Vegan) \$34  
Balsamic Reduction, Aged Parmesan, Rocket, Basil Pesto

## Sharing Mains

**Grilled Sea Bass Butterfly** (Shellfish, Dairy, Gluten Free) \$65  
Spicy Tomato Sauce, Chimichurri Sauce, Green Salad

**Seafood Mixed Grill** (Shellfish, Gluten Free) \$275  
King Crab, Tiger Prawns, Maldivian Tuna, Octopus, Calamari

## Seafood Mains

**Baked Sea Bass** (Shellfish, Gluten Free) \$34  
Tomato, Capers, Lemon, Oregano

**Roasted Saganaki Prawns** (Shellfish, Dairy, Gluten Free, Vegan) \$48  
Tomato, Capsicum, Ouzo, Feta Cheese

**Grilled Lobster** (Shellfish) \$85  
Spicy Tomato

**Lobster Orzo** (Shellfish, Dairy, Gluten Free, Vegan) \$62  
Bisque, Lime, Chili, Lump Crab














**Grilled Prawns** (Shellfish, Dairy, Gluten Free, Vegan) \$48  
Datterino Tomato Salad



## Meat Mains

- Moussaka**  \$38  
Slow Braised Beef And Lamb Ragout, Eggplant
- Chicken Orzo**   \$38  
Chicken Jus, Feta Cheese
- Grilled Chicken Souvlaki**   \$42  
Yogurt, Oregano, Tomato, Mashed Potato
- Wagyu Beef Striploin** \$85  
Mashed Potato, Mustard Sauce

## Dessert

- Greek Yogurt Ice Cream**     \$24  
Caramelized Walnut, Honey
- 100% Lemon**   \$24  
Meringue, Chantilly, Biscuit
- Chocolate Textures**    \$26  
70% Dark Chocolate, Cocoa Sorbet
- Roasted Pineapple**     \$30  
Spicy Caramel, Coconut And Lime Sorbet
- Strawberry Tart**    \$32  
Almond Cream, Side Of Balsamic Vinegar
- Fruit Platter**   \$35  
Seasonally Selected Cut Fruits

## Homemade Ice Cream & Sorbets

Per Scoop \$6

- Vanilla Bean Ice Cream**   
- Wild Strawberry Sorbet**  
- Pistachio Ice Cream**    
- Coconut Sorbet**  
- Rum And Raisin Ice Cream**     
- Raspberry Sorbet**  
- 40% Milk Chocolate Ice Cream**    
- Mango Sorbet**  