A NOTE FROM THE CHEF,

OUR CUISINE IS A STORY THAT COMBINES CULTURES, HONORING TRADITIONAL RECIPES AND AUTHENTIC INGREDIENTS WITH A TOUCH OF ARTISANAL CRAFTSMANSHIP

WELCOME TO OUR HOME...
SINCERELY,

Chef

STARTERS

BREAKING *Bread* (G,D) | 42

SOURDOUGH BREAD | HOUSE BUTTER
TOMATO POWDER | SMOKED SALT | OLIVE OIL

Emperor OF THE SEA (S) | 220

MARINATED CARABINEROS | SWEET MELON
GREEN APPLE | FRESH BASIL | SUGAR SNAP PEAS SALAD

BLACK ANGUS *Beef* TARTARE (D,F,G) | 125

AUSTRALIAN BLACK ANGUS BEEF | FINE HERBS
BONE MARROW | CRÈME FRAÎCHE | CAVIAR

MEDITERRANEAN *Octopus* (D,F,E,G) | 135

FRIED OCTOPUS | POTATO SALAD
FRESH FENNEL SUPREME SAUCE

AEGEAN STYLE *Bluefin* TARTARE (F) | 135

FRESH TUNA TARTARE | TOMATO BROTH
CUCUMBER | CAPERS | OLIVES | SHALLOTS

GALICIAN *Carpaccio* (D,N) | 110

RUBIA GALLEGA BEEF | REZZANA CHEESE
ROASTED PECANS | SHALLOT VINAIGRETTE

KING *Crab* & OCEAN BUTTER (S,D,G) | 195

KING CRAB | REMOULADE | FINGER LIME
NORI BUTTER | COCONUT BRIOCHE

HOUSE SMOKED *Salmon* (D,F,G) | 90

APPLEWOOD SMOKED SALMON | HORSERADISH
SOUR CREAM | GRAPEFRUIT

Lobster KEBAB (S,E,D,G) | 165

VANILLA MAYO | RASPBERRY | SRIRACHA
HOMEMADE PICKLES

Hawawshi WITH LOVE (G,D) | 160

BLACK ANGUS BEEF | FOIE GRAS | SWEET CHILI
SEASONAL FRESH TRUFFLES

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (S) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)
** SOME ITEMS MAY INCLUDE TRACE ALLERGENS DEPENDING ON PREP METHODS OR SAUCES, PLEASE ASK YOUR SERVER TO ENQUIRE ABOUT THE SPECIFICS OF YOUR DISH

* THE PRICES ARE IN AED AND INCLUSIVE OF 5% VAT AND SUBJECT TO 7% DIFC TAX

SALADS

Burrata & AGED BALSAMIC (D) | 90

FRESH ITALIAN BURRATA | GRILLED RADICCHIO
PIMENT D'ESPELETTE | APRICOTS | AGED BALSAMIC

BEETROOT & *Tarama* ESSENCE (F,G,N) | 75

ROASTED BEETS | SMOKED TARAMA
PICKLED RHUBARB | CAROB BREAD

BLUEFIN *Tuna* TATAKI NIÇOISE (E,F,Y) | 120

LIGHTLY SEARED TUNA | STEAMED BABY POTATOES
FARM EGGS | CHARRED GREEN BEANS | OLIVES

THE GREEK *Salad* (D) | 80

FETA MOUSSE | HEIRLOOM TOMATOES | STRAWBERRIES
GERANIUM APPLE | GREEN OLIVES | CUCUMBER | ONION

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (S) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)
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RISOTTI | PASTA

Zucchini BLOSSOM RISOTTO (D) | 120

ZUCCHINI-BASIL RISOTTO | WILD MUSHROOMS
PRESERVED LEMON

Graviera & BALSAMIC RISOTTO (D) | 145

CELERIAC PURÉE RISOTTO | AGED GRAVIERA CHEESE
SEASONAL TRUFFLES | AGED BALSAMIC

Octopus PACCHERI PASTA (D,G) | 135

SLOW OCTOPUS RAGÙ | EGYPTIAN CHILI
LEMON CREAM | SICHUAN PEPPER

Lobster ORZO (FOR 2) (S,G,D) | 750

OVEN BAKED | ORZO PASTA | BISQUE | DRIED CHERRY TOMATOES
LEMONGRASS & KAFFIR LIME FOAM

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (S) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)
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MAINS

BLACK ANGUS *Fillet* (D,Y) | 260

AUSTRALIAN BLACK ANGUS TENDERLOIN | POTATO PURÉE
CHARRED BROCCOLINI | MISO SAUCE

FARM *Lamb* CHOPS (D) | 195

GREEK-STYLE LAMB CHOPS | SHEEP'S MILK YOGURT
ORGANIC ROASTED VEGETABLES | PARSLEY OIL

MIBRASA-FLAMED *Chicken* (D) | 145

ORGANIC HALF CHICKEN | MARJORAM BUTTER
SEASONAL BABY VEGETABLES | PICKLED MUSTARD SEEDS

SLOW POACHED WILD *Salmon* (D,N,F,Y) | 190

WILD-CAUGHT NORTH ATLANTIC FILLET | CRETAN OLIVE OIL
ERMIONIS HONEY | FERMENTED CHILI | STEAMED BOK CHOY
BUTTER FENNEL EMULSION

COCONUT MEDITERRANEAN *Sea Bass* (S,D,F,E) | 230

LINE-CAUGHT SEA BASS | SLOW-COOKED CRETE-STYLE
WILD GREENS | COCONUT CREAM | PRESERVED LEMONS

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (S) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)
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TO SHARE

CATCH OF THE DAY *Fish* (F) | 450/KG

MIBRASA-FLAMED | BABY POTATOES | CHARRED LEMON SAUCE

OR

BAKED IN SALT | HERB CRUST

BRETON BLUE *Lobster* (S,F,D) | 900

CHAR-GRILLED | AROMATIC OLIVE OIL

"SNAKE RIVER" *Wagyu* (D,Y) | 850

WAGYU RIB EYE STEAK | HOUSE HERB SAUCE

HERITAGE *Lamb* GYROS (G,D) | 600

SLOW-COOKED LAMB SHOULDER | HOMEMADE TZATZIKI

PITA BREAD | ONION & SWEET TOMATO SALAD

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (S) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)

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TO PAIR

TRUFFLE-INFUSED *Potato* PURÉE (D) | 49

TRIPLE-COOKED FRENCH *Fries* WITH HERB SALT | 43

LEAFY GREEN *Salad* DIJON MUSTARD DRESSING (SS) | 36

GRILLED *Asparagus* WITH STRAWBERRY VINEGAR (D) | 49

SWEET *Potato* WITH BROWN BUTTER (D) | 45

CARAMELIZED SUGAR SNAP *Peas* WITH SPEARMINT OIL & SMOKED SALT | 47

WILD *Greens* WITH PRESERVED LEMON | 42

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (S) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)

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