

BUSINESS LUNCH

110 FOR 2 COURSE / 130 FOR 3 COURSE



WELCOME BREAD & OLIVE

selection of homemade sourdough breads & kalamata olives

OREKTIKA & SALATES (choice of one)

Mushrooms Tigania [v,d]

chives, thyme, crispy onion, kefalograviera

Kolokythokeftedes [v,d]

baby marrow kefta, mint, greek yogurt

Spanakopita [v,d]

spinach, feta, fresh herbs

Fish Marinato

yellowtail tartare, chives, red chili, rosemary, garlic, oregano, lime, olive oil +20

Grilled Calamari horta, tomato, onion, lemon, olive oil

Keftedakia [d]

greek-style beef & lamb meatballs, pulses salad, greek yogurt

Mountain Salad [vg]

roasted beets, wild horta, green beans, baby marrow, lemon, olive oil

Horiatiki [v,d]

traditional greek salad, feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil

KYRIOS (choice of one)

Fakes [v,d]

beluga lentils, carrot, celeriac, roasted feta, olive oil

Sea Bass [n]

wild greens, cauliflower, garlic, toasted almonds, lemon-olive oil +30

Chicken Souvlaki [d]

pita bread, tzatziki, greek fries

Biftekia [d]

beef & lamb patty, sautéed potatoes, kefalograviera

Lamb Pilafi [d]

slow cooked suckling lamb, pilafi rice, wild oregano, lemon, olive oil, kefalograviera



GLYKA (choice of one)

Portokalopita [d]

orange pie, aromatic syrup

Greek Yogurt [d]

with honey & walnuts [n] or sour cherry

Selection of Homemade [d] Ice Cream & Srobet

Monday - Friday
12:30pm - 3:45pm

Terms & Conditions Apply



All prices are in UAE dirhams & are inclusive of 7% municipality fee, 10% service charge & 5% vat
[v] vegetarian [vg] vegan [d] dairy [n] nuts [a] alcohol