

Mezedes

(Small Plates & Appetizers)


Enas Meze Platter (D.G.N.V) Signature Dips & Tapas Selection <i>Kalamata olives, marinated feta, Greek dips, homemade koulouri bread</i>	90	Moussaka Arancini (D.G.N) Crispy-fried Moussaka Rice Balls <i>wagyu beef, eggplant, Idaho potato, tomato fondue</i>	65
Taramasalata (G.S) Classic Greek Dip <i>cured cod roe, extra virgin olive oil, dill</i>	45	Calamari (G.S) Flash Fried Baby Squid <i>lemon, parsley, garlic, olive oil</i>	60
Tzatziki (D.G.V) Classic Yoghurt Dip <i>compressed cucumber, dill oil</i>	40	Charcoal Grilled Octopus (G.S) 'Xtapodi Sti Skara' <i>fava pureè, confit red pepper, herbs</i>	115
Melinzanosalata (G.V) Charred Aubergine Dip <i>young coriander, pomegranate</i>	45	Pan-seared Tiger Prawns (D.G.S) 'Garída Tígris Saganaki' <i>tomato ragu, oregano, aged feta, pita bread</i>	95
Greek-style Bruschetta (D.G.V) 'Dakos' <i>aged feta, Kalamata olives, mixed herbs</i>	50	Deep-fried Cheese Croquettes (D.G.V) 'Tirokroketes' <i>Graviera cheese, aged feta, tomato ragu</i>	55
'Switch' Plant-based Kaftas (G.VG)  'Keftedes' <i>chargrilled vegetable kafta, tomato chutney</i>	75	Wagyu Beef Kaftas (D.G) 'Keftedes' <i>tomato chutney, tahini yoghurt, sumac</i>	80

Raw Plates

Dibba Bay No.3 Oysters (S) Half Dozen, Shucked To Order <i>yuzu mignonette, lemon</i>	90
Wild Bream Crudo (S) Thinly-sliced Cured Seabream <i>jalapeño, preserved kumquat, olive, lemon oil</i>	80
Wagyu Carpaccio (D.G) Sliced Wagyu Beef <i>confit pepper, caper berries, artichoke, Skordalia dressing</i>	85

Salata

Traditional Greek Salad (D.V) 'Horiatiki' <i>barrel-aged feta, baby cucumber, tomato, oregano, Kalamata olives</i>	75
Poached Shrimp Salad (S) Jumbo Shrimp & Avocado <i>baby gem lettuce, heritage tomato, fennel, Chardonnay vinaigrette</i>	80
Compressed Melon & Aged Feta (D.V) Marinated Mixed Melon Salad <i>Greek cheese, balsamic pearls, toasted sunflower seeds</i>	70

S – Contains Seafood N – Contains Nuts | G - Contains Gluten | D – Contains Dairy | A - Contains Alcohol
V – Vegetarian | VG  - Vegan

 – switch – Local, sustainable and delicious plant based meat alternatives

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Kyria Piata

(Main Courses)


Chargrilled King Prawns (S) Mediterranean Jumbo Prawns <i>caper leaves, garlic, pickled samphire, dill</i>	175	Beef Cheek 'Stifado' Slow Braised Beef Cheek <i>caramelized baby onion, beef jus, 'spanakorizo'</i>	150
Seafood Orzo (D.G.S) Orzo Pasta and Shellfish Bisque <i>clams, baby squid, shrimp, caramelized tarama</i>	140	Wild Seabream (D.S) Pan Seared Fillet of Seabream <i>mixed herbs, samphire, yoghurt & herb oil</i>	150
Chargrilled Lamb Cutlets (D.G) Australian Lamb <i>whipped feta, fig jam, pulled lamb phyllo</i>	180	Slow-roasted Lamb Kleftiko (D) Australian Lamb Shoulder <i>olives, roasted potatoes, peppers, tomato, confit garlic, Graviera cheese</i>	165
Sour Tarhana (D.G.V) Fermented Grain and Yoghurt <i>tomato, young spinach, asparagus, crispy artichoke</i>	95	Panko Red Mullet (G.S) Pan-fried Local Mullet <i>oregano, charred lemon, mixed salad</i>	125
Angus Ribeye (D) 300g MBS4 Grilled Ribeye <i>charred padron peppers, 'spanakorizo'</i>	240	Chicken Souvlaki (D.G) Chargrilled Marinated Chicken <i>fresh pita bread, tzatziki, oregano dusted fries</i>	105

To Share

Whole Seabass (D.S) 1.3kg Grilled Mediterranean Seabass <i>'Horiatiki' Greek salad, parsley potato</i>	275
Charcoal Seafood Platter (D.G.S) Octopus, Steamed Clams, Tiger Prawns, Seabass <i>'Horiatiki' Greek salad, oregano dusted fries, charred lemon</i>	395
Grilled Meat Platter (D.G) Chicken Souvlaki, Ribeye Steak, Charcoal Lamb Cutlets <i>'Horiatiki' Greek salad, 'spanakorizo', confit cherry tomato</i>	445

Sides

Oregano Dusted Fries (V) crispy French fries, oregano	35
Greek Style Rice (D.V) 'Spanakorizo', dill, spinach, extra virgin olive oil	35
Confit Baby Potatoes (V) herb infused extra virgin olive oil	35
Greek Style Roast Vegetables (D.V) 'Briam' roasted seasonal vegetables, tomato ragu, oregano, extra virgin olive oil	40

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Set Menu Ena

Minimum 2 people / AED 250 per person

Sharing Starters

Enas Mezze Platter (D.G.N.V)

Signature Dips & Tapas Selection

kalamata olives, marinated feta, Greek dips, homemade koulouri bread

Traditional Greek Salad (D.V)

'Horiatiki'

barrel-aged feta, baby cucumber, tomato, oregano, kalamata olives

Calamari (G.S)

Flash Fried Baby Squid

lemon, parsley, garlic, olive oil

Choice of Main

Wild Seabream (D.S)

Pan Seared Fillet of Seabream

mixed herbs, samphire, yoghurt, herb oil

Slow-roasted Lamb Kleftiko (D)

Australian Lamb Shoulder

olives, roasted potatoes, peppers, tomato, confit garlic, Graviera cheese

Sharing Dessert

Loukamades (G.D.N)

Warm Greek donuts

Greek honey, pistachios

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Set Menu Dio

Minimum 2 people / AED 375 per person

Sharing Starters

Enas Mezze Platter (D.G.N.V)

Signature Dips & Tapas Selection

kalamata olives, marinated feta, Greek dips, homemade koulouri bread

Traditional Greek Salad (D.V)

'Horiatiki'

barrel-aged feta, baby cucumber, tomato, oregano, kalamata olives

Deep-fried Cheese Croquettes (D.G.V)

'Tirokroketes'

Graviera cheese, aged feta, tomato ragu

Moussaka Arancini (D.G.N)

Crispy-fried Moussaka Rice Balls,

wagyu beef, eggplant, Idaho potato, tomato fondue

Choice of Main

Wild Seabream (D.S)

Pan Seared Fillet of Seabream

mixed herbs, samphire, yoghurt, herb oil

Slow-roasted Lamb Kleftiko (D)

Australian Lamb Shoulder

olives, roasted potatoes, peppers, tomato, confit garlic, Graviera cheese

Angus Ribeye (D)

300g MBS4 Grilled Ribeye

charred padron peppers, 'spanakorizo'


Sharing Dessert

Loukamades (G.D.N)

Warm Greek donuts

greek honey, pistachios

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Glyka (Sweets)

Greek Yoghurt Cheesecake (G.D) Kataifi base <i>oat crisp, strawberry-basil consommé</i>	50
Melomakarona & Dark Chocolate (G.D.N) Greek biscuit with dark chocolate mousse <i>candied ginger & orange scented dark chocolate</i>	50
Loukamades (G.D.N) Warm Greek donuts <i>Greek honey, pistachios</i>	50
Straggisto Soft Serve (G.D.N) Greek Yoghurt Ice Cream <i>Hellenic shortbread, almond tuille</i>	45

Coffee

Espresso	17
Americano	20
Macchiato	20
Flat White	22
Latte	26
Cappuccino	26

Metá to Deipno

Blood of Zeus <i>Metaxa 5*, Taylor's port wine, lemon juice, pasteurized egg white, smoked rosemary cordial</i>	65
Banana Brandy <i>Metaxas 5*, Sweet Vermouth, Cherry Heering, homemade banana cordial</i>	75
Salted Caramel Espresso Martini <i>Sailor Jerry's spiced rum, espresso, Kahlua, salted caramel</i>	65
Philoxenia <i>Pink peppercorn infused tequila, fresh grapefruit, lemon, honey, hibiscus tea</i>	75

Tea

Black Tea	25
English Breakfast Tea	25
Green Tea	25
Chamomile Tea	25

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