

Mezedes

(Small Plates & Appetizers)

Énas Mezze Platter (D.G.SB.SE.SF.SUL.R)	94	Moussaka Arancini (C.D.G.SUL.SB)	76
Signature Dips & Tapas Selection Kalamata olives, Greek dips, homemade koulouri bread		Crispy-fried Moussaka Rice Balls wagyu beef, eggplant, Idaho potato, tomato fondue	
Taramasalata (G.SE.SF.R)	52	Calamari (G.SB.SF)	84
Classic Greek Dip cured cod roe, extra virgin olive oil, dill		Flash Fried Baby Squid lemon, parsley, garlic, olive oil	
Tzatziki (D.G.V)	46	Charcoal Grilled Octopus (SF.SUL)	128
Classic Yoghurt Dip compressed cucumber, dill oil		'Xtapodi Sti Skara' fava puree, confit red pepper, herbs	
Melitzanosalata (G.SB.V)	52	Pan-seared Tiger Prawns (C.D.G.SF.SUL)	105
Charred Aubergine Dip young coriander, pomegranate		'Garida Tigris Saganaki' tomato ragu, oregano, aged feta, pita bread	
'Switch' Plant-based Kaftas (SUL.VG) 🌱	86	Deep-fried Cheese Croquettes	66
'Keftedes' chargrilled vegetable kafta, tomato chutney		(C.D.E.G.SB.SUL.V) 'Tirokroketes' Graviera cheese, aged feta, tomato ragu	
		Wagyu Beef Kaftas (C.D.G.SE.SUL)	90
		'Keftedes' tomato chutney, tahini yoghurt, sumac	

Raw Plates

Dibba Bay No.3 Oysters (R.SF.SUL)	105
Half Dozen, Shucked To Order yuzu mignonette, lemon	
Tuna Carpaccio (R.SF.SUL)	92
Tuna loin, pomelo, citrus dressing, tarragon	
Wagyu Carpaccio (D.E.G.M.R.SB.SUL)	98
Sliced Wagyu Beef confit pepper, caper berries, artichoke, Skordalia dressing	

Salata

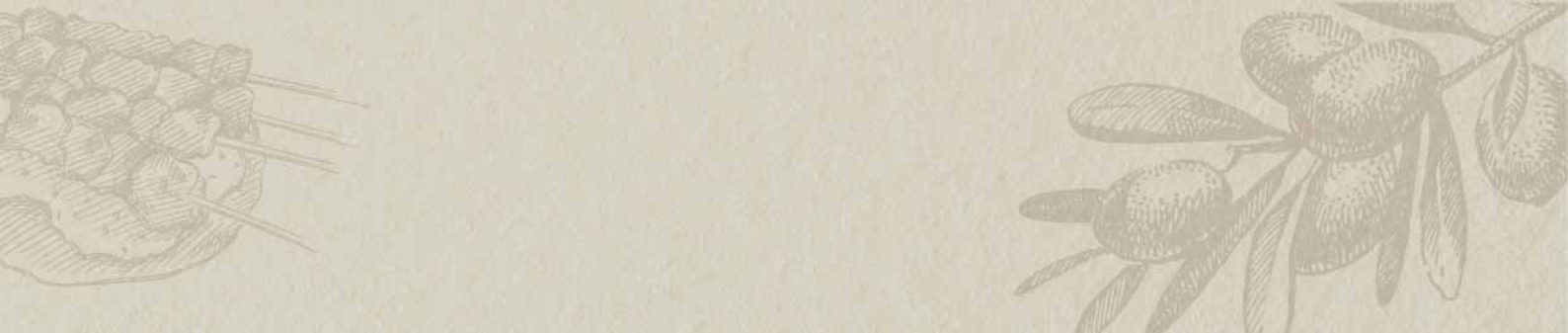
Traditional Greek Salad (D.SUL.V)	85
'Horiatiki' barrel-aged feta, baby cucumber, tomato, oregano, Kalamata olives	
Poached Shrimp Salad (C.SUL.SF)	90
Jumbo Shrimp & Avocado baby gem lettuce, heritage tomato, fennel, Chardonnay vinaigrette	
Zucchini & Feta Spanakopita Salad	80
(D.E.G.N.SB.SUL.V) Dukka yoghurt, baby zucchini, crispy phyllo, hazelnut	

C - Celery | **D** - Dairy | **E** - Egg | **G** - Gluten | **L** - Lupin | **M** - Mustard | **N** - Nut | **SB** - Soy Bean
SE - Sesame | **SF** - Seafood | **SUL** - Sulphur Dioxide | **R** - Raw Ready to Eat
V - Vegetarian | **VG** 🌱 - Vegan

Do let us know if you have any allergies and dietary requirements.
 Consumption of raw or undercooked meat, seafood or poultry products such as eggs
 may increase your risk of food related illness.

🌱 - **switch** - Local, sustainable and delicious plant based meat alternatives

All the prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fee & 10% Service charge



Set Menu Dio

Minimum 2 people / ~~D~~395 per person

Sharing Starters

Énas Mezze Platter (D.G.SB.SE.SF.SUL.R)

Signature Dips & Tapas Selection

kalamata olives, Greek dips, homemade koulouri bread

Traditional Greek Salad (D.SUL.V)

'Horiatiki'

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

Deep-fried Cheese Croquettes (C.D.E.G.SB.SUL.V)

'Tirokroketes'

Graviera cheese, aged feta, tomato ragu

Moussaka Arancini (C.D.G.SUL.SB)

Crispy-fried Moussaka Rice Balls,

wagyu beef, eggplant, Idaho potato, tomato fondue

Choice of Main

Charcoal Red Snapper (SF)

*Mediterranean red snapper, oregano,
marinated heirloom tomato*

Slow-roasted Lamb Kleftiko (C.D.SUL)

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

Loukoumades (D.G.N.SB.V)

Warm Greek donuts

Greek honey, walnut


C - Celery | **D** - Dairy | **E** - Egg | **G** - Gluten | **L** - Lupin | **M** - Mustard | **N** - Nut | **SB** - Soy Bean

SE - Sesame | **SF** - Seafood | **SUL** - Sulphur Dioxide | **R** - Raw Ready to Eat

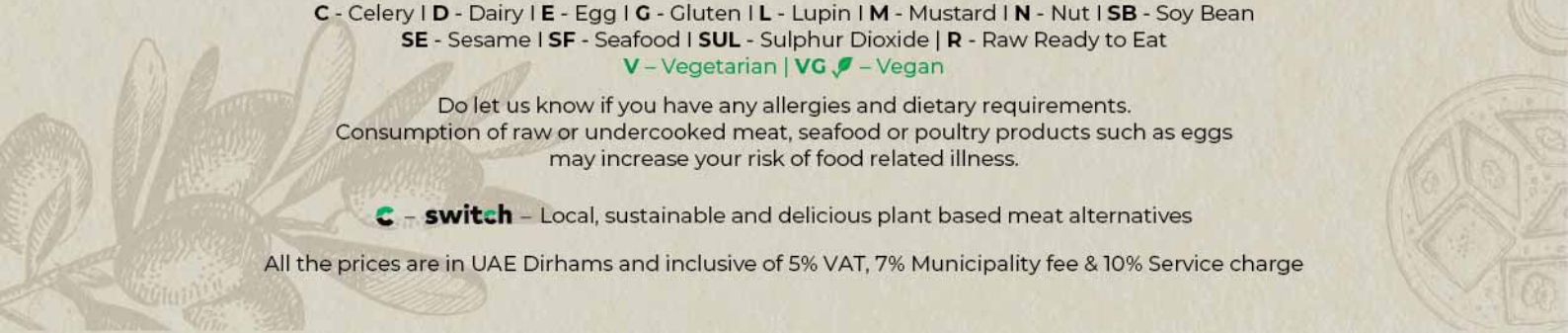
V - Vegetarian | **VG**  - Vegan

Do let us know if you have any allergies and dietary requirements.

Consumption of raw or undercooked meat, seafood or poultry products such as eggs
may increase your risk of food related illness.

 - **switch** - Local, sustainable and delicious plant based meat alternatives

All the prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fee & 10% Service charge



Glyka (Sweets)

Greek Yoghurt Cheesecake (D.E.G.SB.SUL.V) Kataifi base oat crisp, strawberry-basil consommé	55
Melomakarona & Dark Chocolate (D.E.G.N.V) Greek biscuit with dark chocolate mousse candied ginger & orange scented dark chocolate	55
Loukoumades (D.G.N.SB.V) Warm Greek donuts Greek honey, walnut	55
Straggisto Soft Serve (D.G.N.SB) Greek Yoghurt Ice Cream Hellenic shortbread, almond tuille	50

Coffee

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

Meta to Deipno

Athena's Negroni Chamomile & oregano infused gin, sweet Greek vermouth, campari	75
Aegean Mist Ouzo 12, homemade elderflower syrup, anise & fennel syrup, soda water	75
Salted Caramel Espresso Martini Sailor Jerry's spiced rum, espresso, Kahlua, salted caramel	68
Philoxenia Pink peppercorn infused tequila, fresh grapefruit, lemon, honey, hibiscus tea	75

Tea



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

C - Celery | **D** - Dairy | **E** - Egg | **G** - Gluten | **L** - Lupin | **M** - Mustard | **N** - Nut | **SB** - Soy Bean
SE - Sesame | **SF** - Seafood | **SUL** - Sulphur Dioxide | **R** - Raw Ready to Eat
V - Vegetarian | **VG** - Vegan

Do let us know if you have any allergies and dietary requirements.
 Consumption of raw or undercooked meat, seafood or poultry products such as eggs
 may increase your risk of food related illness.

c - switch - Local, sustainable and delicious plant based meat alternatives

All the prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fee & 10% Service charge



Set Menu Ena

Minimum 2 people / ~~D~~265 per person

Sharing Starters

Énas Mezze Platter (D.G.SB.SE.SF.SUL.R)

Signature Dips & Tapas Selection

kalamata olives, Greek dips, homemade koulouri bread

Traditional Greek Salad (D.SUL.V)

'Horiatiki'

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

Calamari (G.SB.SF)

Flash Fried Baby Squid

lemon, parsley, garlic, olive oil

Choice of Main

Charcoal Red Snapper (SF)

*Mediterranean red snapper, oregano,
marinated heirloom tomato*

Slow-roasted Lamb Kleftiko (C.D.SUL)

Australian Lamb Shoulder


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

Sharing Dessert


Loukoumades (D.G.N.SB.V)

Warm Greek donuts


Greek honey, walnut

C - Celery | **D** - Dairy | **E** - Egg | **G** - Gluten | **L** - Lupin | **M** - Mustard | **N** - Nut | **SB** - Soy Bean
SE - Sesame | **SF** - Seafood | **SUL** - Sulphur Dioxide | **R** - Raw Ready to Eat
V - Vegetarian | **VG**  - Vegan

Do let us know if you have any allergies and dietary requirements.
Consumption of raw or undercooked meat, seafood or poultry products such as eggs
may increase your risk of food related illness.

 - **switch** - Local, sustainable and delicious plant based meat alternatives

All the prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fee & 10% Service charge



Kyria Piata

(Main Courses)

Chargrilled King Prawns (SF.SUL) 195 Mediterranean Jumbo Prawns caper leaves, garlic, pickled samphire, dill		Slow Braised Beef Cheek (C.D) 176 caramelized baby onion, beef jus, 'spanakorizo'	
Seafood Orzo (C.D.G.M.SF.SUL) 162 Orzo Pasta and Shellfish Bisque clams, baby squid, shrimp, caramelized tarama		Pan Seared Dover Sole (D.SF.SUL) 176 Yoghurt emulsion, buttered navy beans, herb oil	
Crispy Long Eggplant (D.E.G.N.SB.SUL.V) 92 Tomato fondu, golden raisin jam, almond tarator, graviera		Slow-roasted Lamb Kleftiko (C.D.SUL) 188 Australian Lamb Shoulder olives, roasted potatoes, peppers, tomato, confit garlic, Graviera cheese	
Angus Ribeye (D) 275 300g MBS4 Grilled Ribeye charred padron peppers, 'spanakorizo'		Charcoal Red Snapper (SF) 142 Mediterranean red snapper, oregano, marinated heirloom tomato	
Celeriac Gyros (C.D.G.M.SB.SUL.V) 104 Quinoa Pita Bread, garlic skordalia, confit celeriac, oregano dusted fries		Chicken Souvlaki (D.G.SB) 120 Chargrilled Marinated Chicken fresh pita bread, tzatziki, oregano dusted fries	

To Share

Whole Seabass (D.SF.SUL) 330 1.3kg Grilled Mediterranean Seabass 'Horiatiki' Greek salad, parsley potato	
Charcoal Seafood Platter (D.G.SB.SUL.SF) 562 Octopus, Steamed Clams, Tiger Prawns, Seabass, Calamari, 'Horiatiki' Greek salad, oregano dusted fries, charred lemon	
Grilled Meat Platter (D.G.SUL) 522 Chicken Souvlaki, Ribeye Steak, Charcoal Lamb Cutlets 'Horiatiki' Greek salad, 'spanakorizo', confit cherry tomato	

Sides

Oregano Dusted Fries (SB.VG) 44 crispy French fries, oregano	
Greek Style Rice (VG) 40 'Spanakorizo', dill, spinach, extra virgin olive oil	
Confit Baby Potatoes (VG) 40 herb infused extra virgin olive oil	
Greek Style Roast Vegetables (C.D.SUL.V) 46 'Briam' roasted seasonal vegetables, tomato ragu, oregano, extra virgin olive oil	

C - Celery | **D** - Dairy | **E** - Egg | **G** - Gluten | **L** - Lupin | **M** - Mustard | **N** - Nut | **SB** - Soy Bean
SE - Sesame | **SF** - Seafood | **SUL** - Sulphur Dioxide | **R** - Raw Ready to Eat
V - Vegetarian | **VG** - Vegan

Do let us know if you have any allergies and dietary requirements.
Consumption of raw or undercooked meat, seafood or poultry products such as eggs
may increase your risk of food related illness.

c - switch - Local, sustainable and delicious plant based meat alternatives

All the prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fee & 10% Service charge