

## (Small Plates & Appetizers)

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

Raw Plates

Zaláta

Dibba Bay No.3 Oysters (S.R) Half Dozen, Shucked To Order yuzu mignonette, lemon	90	Traditional Greek Salad (D.V) 'Horiatiki' barrel-aged feta, baby cucumber, tomato, oregano, Kalamata olives	75
Tuna Carpaccio (s.R)	78		
Tuna loin, pomelo, citrus dressing, tarragon		Poached Shrimp Salad (S) Jumbo Shrimp & Avocado baby gem lettuce,	80
Wagyu Carpaccio (D.G.R)		heritage tomato, fennel, Chardonnay vinaigrette	
Sliced Wagyu Beef	85		
confit pepper, caper berries, artichoke,		Zucchini & Feta Spanakopita Salad (D.V.N.G)	68
Skordalia dressing		Dukka yoghurt, baby zucchini, crispy phyllo, hazelnut	

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



(Main Courses)

Chargrilled King Prawns (S) Mediterranean Jumbo Prawns caper leaves, garlic, pickled samphire, dill	175	Slow Braised Beef Cheek (D) caramelized baby onion, beef jus, 'spanakorizo'	150
Seafood Orzo (D.G.S) Orzo Pasta and Shellfish Bisque clams, baby squid, shrimp,	140	Pan Seared Dover Sole (D.S) Yoghurt emulsion, buttered navy beans, herb oil	150
caramelized tarama  Crispy Long Eggplant (N.G.V.D)	80	Slow-roasted Lamb Kleftiko (D) Australian Lamb Shoulder olives, roasted potatoes, peppers, tomato,	165
Tomato fondu, golden raisin jam, almond tarator, graviera		confit garlic, Graviera cheese  Charcoal Red Snapper (S)	120
Angus Ribeye (D) 300g MBS4 Grilled Ribeye charred padron peppers, 'spanakorizo'	240	Mediterranean red snapper, oregano, marinated heirloom tomato	120
Celeriac Gyros (D.G.V)  Quinoa Pita Bread, garlic skordalia, confit celeriac,	90	Chicken Souvlaki (D.G) Chargrilled Marinated Chicken fresh pita bread, tzatziki, oregano dusted fries	105
oregano dusted fries			
17),			
To Share		Sides	
Whole Seabass (D.S) 1.3kg Grilled Mediterranean Seabass	275	Oregano Dusted Fries (V) crispy French fries, oregano	40
Whole Seabass (D.S) 1.3kg Grilled Mediterranean Seabass 'Horiatiki' Greek salad, parsley potato Charcoal Seafood Platter (D.S)	275	Oregano Dusted Fries (v)	40
Whole Seabass (D.S) 1.3kg Grilled Mediterranean Seabass 'Horiatiki' Greek salad, parsley potato  Charcoal Seafood Platter (D.S) Octopus, Steamed Clams, Tiger Prawns, Seabass 'Horiatiki' Greek salad, oregano dusted fries,		Oregano Dusted Fries (V) crispy French fries, oregano Greek Style Rice (V)	
Whole Seabass (D.S) 1.3kg Grilled Mediterranean Seabass 'Horiatiki' Greek salad, parsley potato  Charcoal Seafood Platter (D.S) Octopus, Steamed Clams, Tiger Prawns, Seabass		Oregano Dusted Fries (V) crispy French fries, oregano  Greek Style Rice (V) 'Spanakorizo', dill, spinach, extra virgin olive oil  Confit Baby Potatoes (V)	35

S – Contains Seafood N – Contains Nuts | G - Contains Gluten | D – Contains Dairy | R - Raw Ready To Eat V – Vegetarian | V – Vegan

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Minimum 2 people / AED 250 per person

Sharing Starters

Énas Mezze Platter (D.G.S.V) Signature Dips & Tapas Selection kalamata olives, 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

Charcoal Red Snapper (S)

Mediterranean red snapper oregan

Mediterranean red snapper, oregano, marinated heirloom tomato

Slow-roasted Lamb Kleftiko (D)

Australian Lamb Shoulder

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

Loukoumades (G.D.N) Warm Greek donuts Greek honey, walnut

Sharing Dessert



Minimum 2 people / AED 375 per person

Sharing Starters

Énas Mezze Platter (D.G.V.S) Signature Dips & Tapas Selection kalamata olives, 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)
Crispy-fried Moussaka Rice Balls,
wagyu beef, eggplant, Idaho potato, tomato fondue

Choice of Main

Charcoal Red Snapper (S)
Mediterranean red snapper, oregano,
marinated heirloom tomato

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

Loukoumades (G.D.N) Warm Greek donuts Greek honey, walnut

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



Greek Yoghurt Cheesecake (G.D) Kataifi base oat crisp, strawberry-basil consommé	50	Athena's Negroni Chamomile & oregano infused gin, sweet Greek vermouth, campari	75
Melomakarona & Dark Chocolate (G.D.N) Greek biscuit with dark chocolate mousse candied ginger & orange scented dark chocolate	50	Aegean Mist Ouzo 12, homemade elderflower syrup, anise & fennel syrup, soda water	75
Loukoumades (G.D.N) Warm Greek donuts Greek honey, walnut	50	Salted Caramel Espresso Martini Sailor Jerry's spiced rum, espresso, Kahlua, salted caramel	68
Straggisto Soft Serve (G.D.N) Greek Yoghurt Ice Cream Hellenic shortbread, almond tuille	45	Philoxenia Pink peppercorn infused tequila, fresh grapefruit, lemon, honey, hibiscus tea	75

Coffee

Espresso 17 Black Tea 25 Americano 20 English Breakfast Tea 25 Macchiato 20 Green Tea 25 Flat White 22 Chamomile Tea 25 Latte 26 Cappuccino 26