

COCKTAILS

ELLADA

Inspired by the foundation and philosophy of estiatorio Milos, translated in a modern sophisticated style complemented by Earth's raw materials: Olives, Honey, Salt, Lemon.

TOMATA 2.0 (D,SU)

Ketel One Vodka, Clarified Tomato, Lemon, Bell Pepper, Oregano & Feta Tincture 90

MELI (D,N,G)

Metaxa 12 Year Brandy, Mathusalem 23 Year Rum, Almond Liqueur, Lime, Fig, Bitters, Phyllo Whey 95

ELIA & TONIC (SU)

Kalamata Bombay Sapphire Gin, St-Germain Elderflower, Cucumber, Lemon, F&S Tonic 85

LEMON SGROPPINO (SU)

Ketel One Vodka, Cachaça Germana, Burnt Lemon, Lemon Sorbet, Sparkling Wine 90

TAXIDI

Journey through traditions, flavors, scents and simple ingredients.

TASTE OF LUCK (D)

Cacao Michter's Bourbon, PX Sherry, Pomegranate, Grapefruit, Lime, Rosemary, Foam+ 120

SUBMARINE (D)

Altos Reposado Tequila, Cointreau Liqueur, Guava, Lemon, Greek Yogurt Whey 95

WICKED (D)

Siete Leguas Blanco Tequila, Verde Mezcal, Coconut, Mountain Tea, Lemon, Citrus Air 95

INDIGO (D,N,SU)

Bombay Sapphire Gin, Parsley, Tropical Banana, Skinos Mastiha, Sparkling Wine 85

VIRGO

Our take on Zero Abv cocktails. Crafted with the finest and freshest ingredients from around the world.

HARMONY

Avantcha Lemon Verbena, Chamomile, Anise, Pineapple Soda 55

NEST

0% Gin, Sugar Snap, Peach Jasmine, Ginger Beer 80

ESSENCE (D)

0% Caleno Rum, Cherry, Tamarind, Tropical Crossip, Mastiha Foam 70

BLUSH (SU)

Wilfred's Orange Spritz 0%, Tomato Watermelon, Grapefruit Soda 65

WINES BY THE GLASS

WHITE 15cl

Ktima Gerovassiliou, Malagousia-Assyrtiko, Epanomi 165

Ktima Gerovassiliou, Sauvignon Blanc, Epanomi 180

Ktima Biblia Chora, Plagios, Chardonnay, Pangeon 220

ROSÉ 15cl

Parparoussis, Petite Fleur, Sideritis Rosé, Achaea 125

RED 15cl

Mikro Ktima Titos, Xinomavro-Negoska, Goumenissa 165

Ktima Biblia Chora, Cabernet Sauvignon Blend, Pangeon 165

Ktima Gerovassiliou, Evangelo, Syrah-Viognier, Epanomi 190

BUSINESS LUNCH

Monday - Friday

AED 200

FIRST

(Kindly select one)

SASHIMI PLATTER (R,F)

Freshly-Caught Premium Selection from the Mediterranean

LAVRAKI CEVICHE (R,D,G,F)

Sea Bass from Corfu Island, White Beans, Cherry Tomatoes, Cucumber, 12-Month Barrel-Aged Feta

TOMATO SALAD (D,V)

The Authentic Greek Salad Prepared with Tomatoes, Cucumber, 12-Month Barrel-Aged Feta and Purslane

THE GREEK SPREADS (G,D,F)

Taramosalata, Tzatziki, Htipiti, Grilled Pita and a Selection of Raw Vegetables

OCTOPUS (S,SU) (AED 40)

Limnos Island Grilled Octopus with Santorini Fava

SECOND

(Kindly select one)

GRILLED FISH OF THE DAY

Served with Almyriki

SALMON

Label Rouge Scottish Salmon, Served with Santorini Piazzi-Style Beans

LOBSTER PASTA (S,G) (AED 85)

Astakomakaronada Athenian-Style

FILET MIGNON (SU) (AED 60)

Prime Australian Black Angus Beef Tenderloin Grilled, Served with Hand-Cut Greek Fried Potatoes

DESSERT

(Kindly select one)

KARYDOPITA (D,E,G,N)

Traditional Greek Walnut Cake in a Sweet Syrup Served with Vanilla Ice Cream

GREEK YOGURT ICE CREAM (D,N)

Served with Thyme Honey from the Island of Kythira and Caramelized Walnuts

ICE CREAM or SORBET (D,N)

Baklava, Honey or Strawberry, Lemon

 Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian,  - Responsibly Sourced.

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

Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% Service charge and 5% VAT.