

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 & RIGANI (D)

Ketel One, lemon juice, tomato water, bell pepper & oregano tincture 75

MELI (D,N,G)

Mathusalem 23 years, Metaxa 12 years, almond & lime liqueur, fig leaf anise shrub, phyllo whey 120

LEMONADA (D,E)

Custard Ketel One, lemon & lime juice, lime leaf lemon oleo, tonic bitters 120

ELIA (C)

Celery gin, green olive & basil cordial, tonic water 95

THALASSA

The journey begins at sea, where the essence of flavors is born from the depths of nature's bounty.

NYMPH (SU)

Moet Brut Champagne, lacto blueberry & rhubarb, elderflower liqueur, orange blossom, peach & jasmine soda 220

IRIDA

Patron silver, bay leaf peppercorn grapefruit, clarified sour mandarin 120

INDIGO (SU,D,N)

Bombay Sapphire, parsley eue de vie, tropical banana liqueur, mastiha, sparkling wine 85

PEARL (D)

JW Black label, Aperol, clarified kiwi, rosemary & chamomile honey water 100

VIRGO

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

HARMONY

Lemon Verbena, chamomile, anise, pineapple soda 45

SEED(G)

0% Amaretto, blackberry carob honey, barley water, lime leaf, lemon juice 60

NEST

0% Lyre's gin, sugar snap juice, peach jasmine tea, ginger beer 70

BLUSH

Lyre's Italian spritz, fresh basil, watermelon tomato base, grapefruit soda 55

WHITE WINE 15cl

Parparoussis Winery, Sideritis, Peloponnese 155  
Ktima Gerovassiliou, Malagousia-Assyrtiko, Epanomi 145  
Petrakopoulos, Gold, Zakynthino, Kefalonia 185  
Venetsanos Winery, Nykteri, Assyrtiko, Santorini 295  
Ktima Gerovassiliou, Museum Collection, Epanomi 250

ROSÉ WINE 15cl

Ktima Gerovassiliou, Xinomavro Rosé, Epanomi 140  
Ktima Biblia Chora, Biblinos Rosé, Pangeon 140

RED WINE 15cl

Ktima Biblia Chora, Areti, Agiorgitiko, Pangeon 180  
Ktima Gerovassiliou Red, Syrah-Merlot-Limnio, Epanomi 135  
Ktima Biblia Chora, Plagios, Merlot, Pangeon 170  
Ktima Biblia Chora, Red, Cabernet Blend, Pangeon 150  
Ktima Biblia Chora, Biblinos, Pangeon 170

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)

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

OCTOPUS (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 (AED 85) (G, S)

Astakomakaronada Athenian-Style

FILET MIGNON (AED 60)

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

DESSERT

(Kindly select one)

RAVANI (D, G, V)

Traditional Greek Dessert Served with Mastiha Ice Cream

GREEK YOGURT ICE CREAM (D, N, V)

Served with Thyme Honey from the Island of Kythira and Walnuts

ICE CREAM or SORBET (D, V)

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 and 10% Service charge and 5% VAT.