

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, bell pepper shrub, lemon juice, tomato water, feta cheese oregano tincture 75

MELI (N,D,G)

Mathusalem 23 Years, Metaxa 12 years, almond & lime liqueur, fig leaf anise shrub, phyllo milk 95

LEMONIA

Chamomile Tsipouro, fresh lime leaf & cucumber, St. Germain liqueur, capri lemon oleo, fresh lemon, foamee 85

NE'LIA

Gin Mare, olive mountain vermouthe, Suze gentian liqueur 85

TAXIDI

A journey through flavors, scents and seasons; including fruits and vegetables from around the world, coming together in sophisticated blend.

NYMPH (SU)

Moet Brut Champagne, lacto blueberry & rhubarb, elderflower liqueur, orange blossom, peach & jasmine soda 165

DEEP SEA (N)

Ketel One Vodka, Skinos mastiha, curacao liqueur, avocado oleo, grapefruit soda 70

EUPHORIA (D,G)

Tequila 818 blanco, Pimento liqueur, fresh melon, capers & marjoram, mezcal, zesty galaktoboureko 95

ORCHARD

Tanqueray 10, Oloroso sherry, apple fennel, green grape soda 85

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

MEADOW (D,G)

Fresh melon juice, coconut dill cordial, verjus, lemon galaktoboureko 45

NIGHT SKY

Mandarin Crossip, lavender honey, fresh mint, soda 45

BLUSH

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

DESSERTS

BAKLAVA (D, G, N, V)

Traditional Filo Pastry with Pistachios, Walnuts and Honey Ice Cream 60

GREEK YOGURT ICE CREAM (D, N, V)

Served with Thyme Honey from the Island of Kythira 90

CHOCOLATE SIN (D, N, V)

Gluten Free Hazelnut Crumble and Dark Chocolate Ganache 60

EKMEK (G, D, N, V)

Kataifi Pastry, Vanilla Custard, Whipped Cream and Caramelized Pistachios 55

RAVANI (D, G, V)

Traditional Greek Dessert Served with Mastiha Ice Cream 55

ICE CREAM/SORBET SELECTION (D, N, V) 35

FRUIT PLATTER

Seasonal Fruit Selection 75

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.