



## Caviar Bites

**King Crab Cone** (S)(G)(D)  
King Crab Cone with caviar

18

**Cecina Roll** (S)(D)  
Cecina wagyu roll filled with  
steak tartare and caviar

18

**Wagyu Tartare Brioche** (S)(D)(G)  
Wagyu tartare, quail egg, served in  
brioche and topped with caviar

18

## The Bites

**House Loaf & Hummus**  
House-made bread with traditional  
hummus

8

**Trio Of Dips** (G)(D)  
Hummus, moutabal and tzatziki  
served with our sesame bread

23

**Crunchy Olives** (G)(D)  
Stuffed olives with  
jalapeño emulsion

16

**Crispy Calamari** (S)(G)  
Crispy calamari, oriental  
spices, chili and coriander

19

**Feta Kataifi** (N)(G)(D)  
Baked feta dressed in pistachio  
and thyme honey

24

**Lahm Bi Ajin** (G)(D)  
Flatbread layered with minced lamb,  
labneh, pomegranate and mint

21

## Salads

**Caesar Salad** (D)  
Our caesar salad with crispy cecina  
quail egg and parmesan cheese

34

**Orange Blossom Salad** (D)  
Crispy fennel served with salty halloumi  
in a thyme and orange dressing

26

**Karpouzi Salad** (N)(D)  
Watermelon, balsamic vinaigrette  
with feta and mint

28

**Lobster Salad** (S)  
Fresh lobster 600gr, spinach salad with  
classic vinaigrette and caviar 20gr

135

## Cold Dishes

**Bluefin Sashimi** (S)(G) 32  
Served with sweet melon  
and vinaigrette dressing

**Bluefin Tuna Tartare** (S)(G) 39  
Marinated in truffle dressing with sliced avocado,  
topped with labneh and crispy koulouri

**Carpaccio Carabineiro** (S) 42  
Thin-sliced carabinieri in a rich,  
herb-infused emulsion

**Tiradito Hamachi** (S)(G) 29  
Hamachi tiradito with citrus vinaigrette and sumac

## Hot Dishes

**Sultan's Delight** (G)(D) 46  
12hours slow cooked, aubergine  
béchamel, mint oil

**Wagyu Skewers** (G) 48  
Wagyu skewers with teriyaki glaze, 150gr

**Baby Chicken** (G)(D) 39  
24h tea brined, tzatziki and tomato relish

**Charcoal Grilled Lamb Kebab** (G)(D) 42  
Grilled lamb kebab in arabic bread,  
lemon labneh and herb salad

**Dover Sole** (S)(D) 72  
Dover sole served with asparagus,  
lemon butter, and fish roe

## Kitchen Specials

**Lobster Ravioli** (S)(G)(D) 53  
Lobster ravioli with salmon caviar  
and bottarga

**Artichoke Rumman** (G)(N) 33  
Grilled artichoke with romesco  
sauce and pomegranate

## Sides

**Broccolini** 16

**Asparagus** (S)(D) 18

**Potato Mille Feuilles** (D) 19

**Oyster Mushrooms** (G)(D) 16

(D) Dairy (G) Gluten (S) Shellfish & Seafood (N) Nuts

All prices are in Euro Currency. VAT & Service Charge are included in the prices.

