

ELAINA

✦ THE NIGHT OF THE GODDESS ✦

Choice of Two Courses and Two Hours of Free-flow Selected Beverages AED171

FOOD

Starter

MELITZANOSALATA, TIROKAFTERI DUO

(Served with bread)

Smoked eggplant, confit garlic, citrus, fresh parsley,
EVO oil (v, vg)

Roasted bell peppers, feta cheese, Greek yoghurt,
ricotta cheese, garlic, green olives, EVO oil, chilli (d, v)

CRISPY ZUCCHINI

Fried zucchini, tzatziki, tomato sauce (g, d, v)

CRISPY CALAMARI

Garlic aioli (g, f, e)

BETROOT CARPACCIO

Roasted beetroot, green apple, balsamic maple dressing,
Baby rocket leaves, caramelised walnuts (n, m, vg)

KYPROS

Mixed lettuce, baby roquette, fried haloumi, Cherry
tomatoes, pickled onion, maple dressing (g, d, v)

GIN BASIL

Tanqueray London
Dry, Fresh Basil,
Lemon

COCKTAILS / MOCKTAILS

POMONA

Raspberry, Pineapple,
Coconut, Lime

XENOS DELIGHT

Ketel One, Aperitivo
Blend, Pineapple
Juice, Prosecco Syrup,
Lime

WINES

(Red, White, Rose)

GRANNY'S SANGRIA

Fresh Green Apple,
Apple Nectar,
Lemon, Soda

DESSERT

LOUKOUMADES

Traditional Greek fried donuts
with rum ice cream (g, d, e)

BASQUE CHEESECAKE

Traditional burnt Spanish cheesecake
with berry compote

Main

CATCH OF THE DAY, GREEK STYLE

Fish fillet, garlic, lemon & herb marinade,
asparagus (f)

BURRATA RAVIOLI ALLA NORMA

Homemade ravioli, eggplant, Parmesan cheese,
basil, ricotta, classic tomato sauce (g, d, e, v)

KEFTEDES WITH MASH

Beef meatballs, oregano, thyme, Greek feta
cheese, tomato sauce, fresh basil, mashed potatoes
(d)

CHICKEN SOUVLAKI

Marinated chicken thighs, cherry tomato, red onion
and parsley salad, pita bread, feta cheese (g, d)

BUFFALA (Vegan option available)

Buffalo mozzarella cheese, tomato sauce, datterino
tomato, EVO oil, basil (g, d, v)

(g) Gluten, (d) Dairy, (e) Eggs, (p) Peanuts, (f) Fish, (ce) Celery, (vg) Vegan, (v) Vegetarian

All Prices are in AED & are inclusive of 7% Municipality fees, 10% service charge & 5% VAT