

Why would one eat here? To Eat Greek, of course! Eat Greek honours the breadth of traditional Greek cuisine by bringing fresh, wholesome cooking from all regions of Greece to contemporary and comfortable settings across the UAE.

From the moment you step through our doors you feel you've been transported to Greece. Relax in our cozy Mediterranean atmosphere, share food in true Greek style, and surround yourself with people you love.

Greek cooking offers an incredibly rich and diverse array of tastes that are a culmination of thousands of years of living, cooking, eating and loving. While each Greek meal is fresh and inviting, it's also a trip back through Greece's history.

Rest easy and get hungry as our open kitchen prepares the freshest selection of Mediterranean specialities and authentic Greek food.

Wherever you are in the UAE, you're never too far from fresh home cooking at Eat Greek. Find us at The Beach opposite JBR, Mall of the Emirates, Dubai Hills and The Galleria in Abu Dhabi.

GREEK DIPS

TZATZIKI (V)	28
Yoghurt, cucumber, garlic & fresh herbs	
MELITZANOSALATA (V)(N)	28
Slow-roasted eggplant purée with peppers & herbs	
FAVA (V)	28
Fava beans, lemon juice, capers, spring onion, semi-dried tomato, olive oil	
TIROKAFTERI (V)(N)	35
Feta cheese purée with fresh red chilli, paprika & pine nuts	
TARAMOSALATA (S)	35
Creamy fish roe paste, lemon zest, cold pressed olive oil	
THE GREEK MEZE PLATTER	75
Selection of three traditional dips & grilled pita bread	

APPETIZERS

BAKED BARREL-AGED FETA CHEESE (V)	55
Baked Feta cheese with roasted cherry tomato, olives & capers	
GRILLED OCTOPUS (S)	74
Chargrilled octopus, eggplant mousse, tomato, capers & Salicornia	
FRIED CALAMARI (S)	58
Fresh calamari dusted with flour, salt, pepper and crispy fried. Served with black garlic mayo	
PRAWNS SAGANAKI (S)	70
Queen prawns, tomato sauce, red capsicum, Feta, sourdough bread	
CRISPY WHITEBAIT (S)	60
Fresh whitebait, lightly coated with seasoned flour & fried. Served with citrus mayo & lemon	
FRIED KEFALOTYRI SAGANAKI CHEESE (V)(N)	65
Pan-fried Greek melted cheese, caramelised tomato jam, fresh fig, lemon, nuts	
KEFTEDAKIA	58
Greek beef meatballs, red florina pepper coulis, mint yoghurt, cress & pita bread	
SOUP OF THE DAY	40
Made fresh daily. Please ask your waiter for today's special	



1-Baked Feta 2-Grilled Octopus 3-Crispy Whitebait 4-Keftedakia



1-Tzatziki 2-Melitzanosalata 3-Taramosalata 4-Tirokafteri 5-Fava



Prawns Saganaki



1-Lentil & Manouri 2-Watermelon & Halloumi 3-Heirloom Beetroot 4-Horiatiki



Cretan

SALADS

HORIATIKI - GREEK SALAD (V) 52

Tomatoes, cucumber, olives, onions, capsicum, kritamos & Feta. Tossed with fresh oregano & olive oil

WATERMELON & HALLOUMI SALAD (V) 45

Fresh watermelon, rocket leaves, sundried tomato, croutons & grilled halloumi cheese with our strawberry dressing

CRETAN SALAD (V) 44

Sweet cherry tomatoes, Greek Feta, barley rusk, oregano & olive oil

HEIRLOOM BEETROOT SALAD (V)(N) 42

Roasted baby beetroot, yoghurt & Feta mousse, walnuts, apple & popped quinoa

LENTIL & MANOURI SALAD (V)(N) 45

Green lentil, baby spinach, chickpeas, cherry tomatoes, caramelised pumpkin seeds, grilled manouri cheese

(N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian
Please ask your waiter for dairy-free & gluten-free options.

All prices are in UAE Dirham & inclusive of 10% Service charge and 5% VAT.

PIE & BURGER

HOMEMADE PIE OF THE DAY 72

Freshly baked Greek pie. Ask your waiter for today's special

MOUSSAKA BURGER (SS) 78

200g Angus beef patty, caramelised onions, grilled eggplant, potato topped with cheesy béchamel sauce

PITAS & SOUVLAKI

CHICKEN PITA 72

Grilled chicken mixed with tzatziki, tomato, onions & fries, wrapped in grilled pita bread

LAMB PITA 75

Grilled lamb mixed with tzatziki, tomato, onions & fries, wrapped in grilled pita bread

SOUVLAKI SKEWERS

Served with grilled pita bread & fries

Chicken 78

Beef 80



FilettokEat Greek



Greek Style Bifteki

GRILLED MEAT

Prime beef matured with cold pressed olive oil, lemon & oregano. The Greek way

FILETTO EAT GREEK	162
300g Grilled beef fillet, topped with crushed Kalamata olives, barrel-aged Feta & tomato. Served with florina pepper coulis, lemon olive oil, oregano fries	
RIBEYE ON THE BONE	198
500g Prime ribeye marinated in olive oil, garlic, thyme, flame grilled and served with steak cut chips	
KONTOSOUVLI BEEF	165
300g Slow-roasted beef loin from the chargrill, served with fries	
ROASTED LEMON OREGANO CHICKEN (SS)	120
Oregano & thyme marinated chicken, slow roasted in open fire grill. Served with garlic tahini sauce, oregano fries and baby potatoes. The Greek way!	
PAIDAKIA (LAMB CHOPS) 500g	168
Greek-style lamb chops marinated in fresh herbs, grilled over an open fire and sliced	
GREEK STYLE BIFTEKI	128
Flavoured mince beef patties, yoghurt & Feta sauce & green pepper. Served with potatoes	
MIXED GRILL	210
Beef, lamb, chicken & vegetable skewers, served with pita bread & chips	

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SEAFOOD

CATCH OF THE DAY (S) MP

Whole sea bass or black bream,
grilled with lemon oil, served
with Horta (wild greens)
or your choice of side

GRILLED WHOLE CALAMARI (S) 135

Marinated fresh calamari,
flame-grilled with lemon
olive oil, sweet tomato,
kritamos, capers & spring onion

FISH FILLET & SEAFOOD ORZO (S) 135

Kritharaki pasta with fresh
tomatoes, calamari, baby prawns

GRILLED OCTOPUS & BEAN SALAD (S) 168

Slow-cooked & chargrilled
octopus tentacles, with paprika,
lemon oil, Santorini fava bean
salad & Salicornia

GRILLED TIGER PRAWNS (S) 175

Thyme & garlic marinated prawns,
chargrilled in the shells,
served on a bed of Greek salad &
roasted red capsicum dip, with
lemon olive oil



Grilled Octopus



Catch of the Day



Fish Fillet



Kleftiko Roast Lamb



Pan-Roasted Chicken

GREEK SPECIALTIES

MOUSSAKA	125
The traditional Greek Moussaka "delight" with potatoes, eggplant, minced meat & béchamel sauce	
VEGETARIAN MOUSSAKA	110
Vegan mincemeat, oven-baked layered potatoes, eggplant & zucchini in tomato sauce, topped with béchamel & cheese	
PAN-ROASTED CHICKEN	130
Roasted chicken leg & breast, eggplant & graviera cheese purée with herb oil & chicken jus	
GEMISTA (V)	100
Traditional Greek stuffed peppers, zucchini & tomatoes with rice & herbs. Served with roasted potatoes	
KLEFTIKO ROAST LAMB	155
Slow-cooked lamb shank, served with trahana, graviera, grilled green peppers & roasted potatoes	

SIDES

FRIED POTATOES	18
OVEN-BAKED POTATOES	18
STEAMED GREENS	18
GREEK RICE PILAF	18
COUSCOUS SALAD	20
OREGANO & FETA FRIES	20
GREEK STYLE LETTUCE SALAD	20

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DESSERTS

LOUKOUMADES (N) 40

Grandma's doughnuts with honey,
chocolate sauce & walnuts

GREEK COFFEE TIRAMISU (N) 40

Almond biscuit infused with
Greek coffee, with mascarpone
cheese

ORANGE PIE 38

Phyllo pastry, orange syrup,
caramelised pumpkin seeds,
orange cream & vanilla ice cream

BAKLAVA CHEESECAKE (N) 38

Baked cheesecake layered with
mixed nuts in phyllo pastry,
cinnamon & syrup

SWEET TASTE OF GREECE 65

Selection of desserts for
two people

ICE CREAM PLATTER 35

Chef's selection. Ask your
waiter for available flavours



Orange Pie



Baklava Cheesecake



Loukoumades



Chios



Syros



Patra

MOCKTAILS

MOJITOS 37
Virgin, Strawberry or Passion
Fruit

MINT LEMONADE | RASPBERRY LEMONADE 37

EAT GREEK SIGNATURE MOCKTAILS

CHIOS 40
Fresh figs, lime, Mastiha Greek
water, fig marmalade

CORFU 40
Sparkling Mastiha, Fresh Lemonade,
Greek honey

SYROS 40
Loukoumia, rose water,
pistachio, fresh grapefruit,
rose petals

PATRA 40
Watermelon, mint, Greek
yogurt, lime, Greek honey

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JUICES

Please ask your waiter for our freshly squeezed selection 31

HOMEMADE ICE TEA

Choose from Lemon or Peach 31

LOUKOUMADES MILKSHAKE

Choose from Vanilla, Strawberry or Chocolate 48

SOFT DRINKS

Coca-Cola, Coca-Cola Light, Ginger Ale, Sprite 19

3 Cents Greek Tonic water, Grapefruit Soda, Soda 26

WATER

Still Greek Mineral Water, 0.5L 16

Still Greek Mineral Water, 1L 28

Eira - Still Mineral Water Norway 400ml/700ml 25/35

Eira - Sparkling Mineral Water Norway 400ml/700ml 26/36

EAT GREEK COFFEE SELECTION

Served with our traditionally homemade "Glyko Tou Koutaliou", a Greek addition of happiness to your coffee.

Traditionally made Greek Coffee Single/Double 22/27

Proper Greek Frappe 18

The Original Cappuccino Freddo 24

Espresso Freddo 24

Espresso - Single/Double 21/24

Macchiato 24

Cappuccino 24

Café Latte 24

Americano 24

Hot Chocolate 25

Organic Tea Selection by Avantcha 25

English Breakfast

Finest Full Leaf Blend of Assam, Ceylon and Chinese Yunnan Tea

Majestic Earl Grey

A Classic Tea Made with the Essence of Bergamot Orange and Finest Organic Black Tea

Mint Duo

Crisp and Invigorating Melange of North African Nana Mint and Peppermint

Spring Mao Feng

Smooth and Elegant with Soft Nutty Notes from the West Hunan Wuling Mountains

Greek Mountain Tea 25

Cretan Chamomile 25



1-Traditionally-made Greek Coffee 2. Cappuccino Freddo 3. Espresso Freddo



Ice Tea

ALCOHOLIC BEVERAGES

EAT GREEK SIGNATURE GREEK-TAILS

We have prepared a journey throughout Greek areas picking unique local flavors and preparing our signature drinks list. Get your ticket.

7 STARS 52

Metaxa, Maraschino, Grapefruit Soda, Rosemary

GREEK SPRITZ 52

Skinos Mastiha, Otto's Athens Vermouth, Grapefruit

OLYMPUS 52

Tsipouro, lime, rosemary honey herbs & spices liqueur

ATHENA 52

Mastiha, cacao blanco, coconut, espresso, Aegean sea salt

KALAMATA MARTINI 52

Lavender Gin, Extra Dry Vermouth, drop of Ouzo , Kalamata olives

ELA MARIA 52

Oregano vodka, tomatoes, Greek spices, Kalamata olives

TEARS OF CHIOS 52

Pisco, Mastiha, Lime, Fresh figs & marmalade

CLASSIC COCKTAILS 51/each

A real classic never dies...
Classic cocktails are part of our daily flair

All Prices are inclusive of 10% Service charge and 5% VAT.



Olympos



Kalamata Martini

ENJOY WINE THE GREEK WAY

WHITE WINE FROM GREECE

Glivanos Estate, Epirus,
Greece, Debina & Reditis &
Muscat

Available in 150ml glass, 33/55/98
250ml carafe & 500ml carafe

ROSÉ WINE FROM GREECE

Glivanos Estate, Epirus,
Greece, Agiorgitiko & Syrah &
Xinomavro

Available in 150ml glass, 33/55/98
250ml carafe & 500ml carafe

RED WINE FROM GREECE

Glivanos Estate, Epirus,
Greece, Agiorgitiko & Cabernet
Sauvignon, Merlot & Syrah

Available in 150ml glass, 37/58/100
250ml carafe & 500ml carafe

WHITE WINE

btl

5 Senses, Moschofilero &
Muscat, Peloponnese, Greece

189

Giorgio & Gianni, Pinot
Grigio, Veneto, Italy

190

Château Ksara, Blanc de
L'Observatoire, Bekaa valley,
Lebanon

240

Monemvasia winery, Kydonitsa,
Laconia, Greece

265

Ktima Kir-Yianni, Paranga,
Reditis-Malagouzia, Greece

270

Domaine Papagiannakos,
Assyrtiko, Attiki, Greece

280

Chrysohooy Estate ,Petritis,
Sauvignon Blanc - Malagouzia,
Greece

305

Alpha Estate, Malagouzia,
Amyndeon, Greece

310

Ktima Gerovassiliou, Assyrtiko
- Malagouzia, Epanomi, Greece

345

Ktima Gerovassiliou,
Chardonnay, Epanomi, Greece

365

Biblia Chora Estate, Sauvignon
Blanc - Assyrtiko, Kavala,
Greece

465

RED WINE

btl

5 Senses, Agiorgitiko,
Peloponnese, Greece

200

Gaia, Notios, Agiorgitiko -
Syrah, Nemea, Greece

235

Chrysohooy Estate, Xinomavro,
Naoussa, Greece

273

Ktima Kir-Yianni, Paranga,
Merlot-Xinomavro-Syrah,
Amyndeon, Greece

285

Château Ksara, Réserve du
Couvent, Bekaa valley, Lebanon

320

Little Ark ,Agiorgitiko-
Xinomavro, Peloponnesse, Greece

336

Alpha Estate, Axia, Syrah -
Xinomavro

360

Ktima Gerovassiliou, Syrah-
Merlot-Limnio, Epanomi, Greece

410

Ktima Kir-Yianni, Kali Riza,
Xinomavro, Amyndeon, Greece

495

Gerovassiliou, Avaton, Limnio-
Mavrotragano-Mavrouti, Greece

500

Ktima Kir-Yianni, Ramnista,
Xinomavro, Naoussa, Greece

555

ROSE WINE btl

Lantides Estate, Little Ark, 252
Moschofilero, Peloponnese,
Greece

Gaia, 4-6h, Agiorgitiko, 260
Peloponnese, Greece

Alpha Estate, Xinomavro, 390
Amynteo, Greece

SPARKLING gl/btl

Da Luca, Prosecco , Veneto, 58/280
Italy

Da Luca, Sparkling Rosé, 65/310
Sicily, Italy

Laurent-Perrier, La Cuveé 110/525
Brut, Champagne, France

Laurent-Perrier, Cuveé Brut 950
Rosé, Champagne, France

OUR VODKA SELECTION sgl/dbl

WHEAT

Stolichnaya, Russia 42/76
Grey Goose, France 58/104

RYE

Belvedere, Poland 58/104

CORN

Tito's, Texas 48/86

GRAPE

Ciroc, France 58/104

OUR GIN SELECTION sgl/dbl

LIGHT AND FLORAL

Hendricks's, Scottish Gin 48/89

CITRUSY AND FRESH

Tanqueray, London Dry Gin 42/76

The Botanist, Islay Gin 58/104

FLAVORFUL AND FLORAL

Tanqueray Malacca, Scotland 45/81

Edgerton Pink, London Pink Gin 50/90

SWEET AND SAVOURY

Hayman's, London Sloe Gin 45/81

Ophir Oriental Spiced, London 53/95

Dry Gin

For the very best G&T combination we
serve 3 Cents - premium Greek tonic
water mixer. Enjoy

OUR RUM SELECTION sgl/dbl

BLANCO

Captain Morgan, Caribbean 42/76

SPICED

Sailor Jerry, Caribbean 44/79

GOLD, AGED AND DARK RUM

Zacapa Amber, Guatemala 55/99

Matusalem Gran Reserva, Cuba 58/104

SOLERA

Solera is a maturation system
typical of sherry, rum aged in
this way tend to be smoother,
rounder and softer

Zacapa 23 YO, Guatemala 79/142

OUR TEQUILA SELECTION sgl/dbl

BLANCO

Jose Cuervo, Mexico 42/72

REPOSADO

Patron Reposado, Mexico 58/104

Don Julio, Mexico 63/113

ANEJO

Patron Anejo, Mexico 63/113

Don Julio, Mexico 63/113

FLAVOURED TEQUILA

Patron Xo Café, Mexico 53/95

1800 Coconut, Mexico 58/104

OUR WHISKEY SELECTION sgl/dbl

SINGLE MALT- LIGHT & DELICATE

Most easy to approach with fresh fruit notes and light spices

Glenfiddich 12 YO, Speyside	58/104
Glenmorangie Original, Highlands	63/113
Macallan 12yrs, Highlands	63/113

SINGLE MALT- RICH & COMPLEX

More complex selection of whiskey with dried fruit notes, sherry wood richness towards to spiced, woody complexity

Auchentoshan Three Wood, Lowland	63/113
Hibiki Harmony, Japan	84/151

SINGLE MALT- SMOKY, PEATED AND COMPLEX

Here is the selection of most pungent whiskies with rich, sweet, peat-smoke notes with full-bodied complexity

Laphroaig 10 YO, Islay	58/104
Caol Ila 12 YO, Islay	69/124
Lagavulin 16 YO, Islay	103/185

BLENDED WHISKIES

Our selection starts from light and fruity notes to almost drier peaty flavors with long finish.

Johnnie Walker, Red Label, Scotland	45/81
Jameson, Ireland	42/76
Johnnie Walker, Black Label, Scotland	53/95
Chivas Regal 12 YO, Scotland	53/95
Nikka From The Barrel, Japan	60/108
Johnnie Walker, Blue Label, Scotland	126/210

BOURBONS AND TENNESSEE WHISKEY

Offering light vanilla notes with mellow ripe fruit flavors.

Bulleit, Kentucky	58/104
Bulleit RYE, Kentucky	63/113
Jack Daniels, Tennessee	48/86
Maker's Mark, Kentucky	53/95
Woodford Reserve, Kentucky	58/104

COGNAC, BRANDY, Served at 50ml ARMAGNAC & PISCO

Known as the finest of all the spirits, it is a grape distilled spirit with thousands of flavors and sensations, ranging from fruitiness, warmth, spicy and dry to oaky notes

Metaxa, 5 Stars, Greece	55
Metaxa 12 Stars, Greece	61
Hennessy VSOP, France	74
Hennessy XO, France	168
Pisco Oro Quebranta, Peru	58

SHERRY AND PORT

Those belong to the family of fortify wine, display great complexity of flavor and aromas

Lustau PX, San Emilio Fine Sherry wine, Solera Reserva, Pedro Ximénez	69
Taylor's 10 YO Port, Portugal	63

LIQUORS, APÉRITIF & DIGESTIF

We offer a vast selection of those, all of them served at 40 for a single shot.

HOPS

Mythos, Greece, 33cl 4,7% ABV	36
Corona Extra, Mexico, 4,5% ABV	35
Somersby Apple Cider, Denmark, 4,5% ABV	35

SOURCED FROM GREECE 250ml sgl/dbl/carafe

Ouzo Plomari, Lesvos, Greece	32/53/137
Tsipouro Pyrros, Epirus, Greece	32/53/137
Mastiha Skinos, Chios, Greece	35/62/158



The Beach at JBR | Mall of The Emirates | Dubai Hills

The Galleria | Athens | Thessaloniki