

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 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

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

## 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

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

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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	

(N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian  
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Orange Pie



Baklava Cheesecake



Loukoumades



Chios



Syros



Patra

## MOCKTAILS

VIRGIN MOJITOS	27
Strawberry Passion Fruit	
HOME-MADE MINT LEMONADE	27
STRAWBERRY LEMONADE	27

## SIGNATURE GREEK-TAILS

We have prepared a journey through Greece, picking unique local flavors to create our signature drinks list. Get your ticket

CHIOS	35
Fresh figs, lime, Mastiha Greek water, fig marmalade	
CRETE	35
Lemon, Rosemary Honey, Mastiha	
SYROS (N)	35
Loukoumia, rose water, pistachio, fresh grapefruit, rose petals	
PATRA	36
Watermelon, mint, Greek yoghurt, lime, Greek honey	

## 0% GRAPE BEVERAGES

Glass 150ml | Bottle

Natureo - Sparkling Muscat Grape 220

Natureo - White Muscat Grape 32 | 160

Natureo - Red Garnacha - Syrah Grape 32 | 160

## NON - ALCOHOLIC BEER

Heineken 0.0% Malt Beverage - 330ml 27

## FRESH JUICES

250ml / 500ml

Please ask your waiter for our freshly squeezed selection 25/35

## HOMEMADE ICE TEA

Choose from Lemon or Peach 28

## SOFT DRINKS

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

## GREEK SOFT DRINKS

Three Cents Tonic Water 26  
Three Cents Pink Grapefruit

## WATER

Greek Mineral Water, 0.5/1l 16/28  
Theoni - Greek Gold Medal Winner at the International Water Tasting Awards

Eira - Still Mineral Water, Norway 400ml/700ml 16/26

Eira - Sparkling Mineral Water, Norway 400ml/700ml 18/28

## 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 19/22

Greek Frappe 18  
Espresso Freddo 24  
Cappuccino Freddo 25

## COFFEE CLASSICS

Served with Greek Loukoumia

Espresso - Single/Double 18/21  
Macchiato 19  
Cappuccino 22  
Café Latte 22  
Americano 21  
Extra Coffee Shot 5  
Almond milk 5

Hot Chocolate 32

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



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

The Galleria | Athens | Thessaloniki