

Eat Greek honors 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 authentic, cozy Mediterranean atmosphere, sharing food in true Greek style, surrounded by the people you love.

Our open kitchen prepares the freshest selection of Mediterranean specialities and authentic Greek food.

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

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, The Dubai Mall and The Galleria in Abu Dhabi.

## GREEK DIPS

TZATZIKI (V)	22
Yoghurt, cucumber, garlic & fresh herbs	
MELITZANOSALATA (N)(V)	22
Roasted & smoked eggplant purée with peppers & herbs	
TIROKAFTERI (V)	35
Feta cheese purée with fresh red chilli & paprika	
TARAMOSALATA (S)	35
Creamy fish paste with cold pressed olive oil	
THE GREEK MEZE PLATTER	45
Selection of 3 traditional dips & grilled pita bread	

## APPETIZERS

BAKED BARREL AGED FETA CHEESE (V)	52
Baked Feta cheese with roasted peppers, tomato & olive oil	
OCTOPUS WITH EGGPLANT MOUSSE (S)	65
Monastery grilled octopus, Salicornia, smoked eggplant mousse & garden leaves	
FRIED CALAMARI (S)	54
Fresh calamari, dusted with flour, salt & pepper, crispy fried & served with tarama sauce	
CRISPY WHITEBAIT (S)	56
Local fresh whitebait, lightly coated with seasoned flour & fried. Served with citrus mayo & lemon	
FRIED KEFALOTYRI SAGANAKI CHEESE (A)(V)	62
Pan-fried Greek melted cheese, served with caramelised fig jam & lemon, flamed with Ouzo	
KEFTEDAKIA	55
Greek beef meatballs with red florina pepper coulis, mint yoghurt, cress & pita bread	
SOUP OF THE DAY	38
Made fresh daily. Please ask your waiter for today's special	



1. Tirokafteri, 2. Keftedakia, 3. Fried Calamari, 4. Melitzanosalata, 5. Taramosalata. 6. Crispy Whitebait



The Greek Meze Platter



Soup of the day



Horiatiiki (Greek Salad)



Watermelon & Manouri Salad

## SALADS

HORIATIKI - GREEK SALAD (V)	46
Tomatoes, cucumber, olives, onions, capsicum & Feta, tossed with fresh oregano & olive oil	
CRETAN DAKOS SALAD (V)	44
Rusk topped with tomato, grated Feta, oregano & olive oil	
WATERMELON & MANOURI SALAD (V)	45
Fresh watermelon, rocket leaves, sundried tomato, croutons, Graviera cheese & grilled Manouri cheese with our strawberry dressing	

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

All menu prices are inclusive of 5% VAT

## PIES & BURGERS

SPANAKOPITA (SPINACH PIE) (V) 50

Fresh spinach, spring onion & Feta cheese wrapped in handmade filo pastry. Freshly baked & served with garden greens

TIROPITA (CHEESE PIE) (V) 55

3 different Greek speciality cheeses, flavoured with thyme & lemon, wrapped in handmade filo pastry. Freshly baked & served with garden greens

MOUSSAKA BURGER (SS) 75

200g beef patty, caramelized onions & grilled eggplant, topped with béchamel sauce

## PITAS & SOUVLAKI

CHICKEN PITA 58

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

LAMB PITA 65

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

BEEF PITA 68

Grilled beef mixed with tzatziki, tomato, onions & chips, wrapped in pita bread

SOUVLAKI SKEWERS

Served with grilled pita bread & fries

Beef 68

Lamb 65

Chicken 58



Moussaka Burger



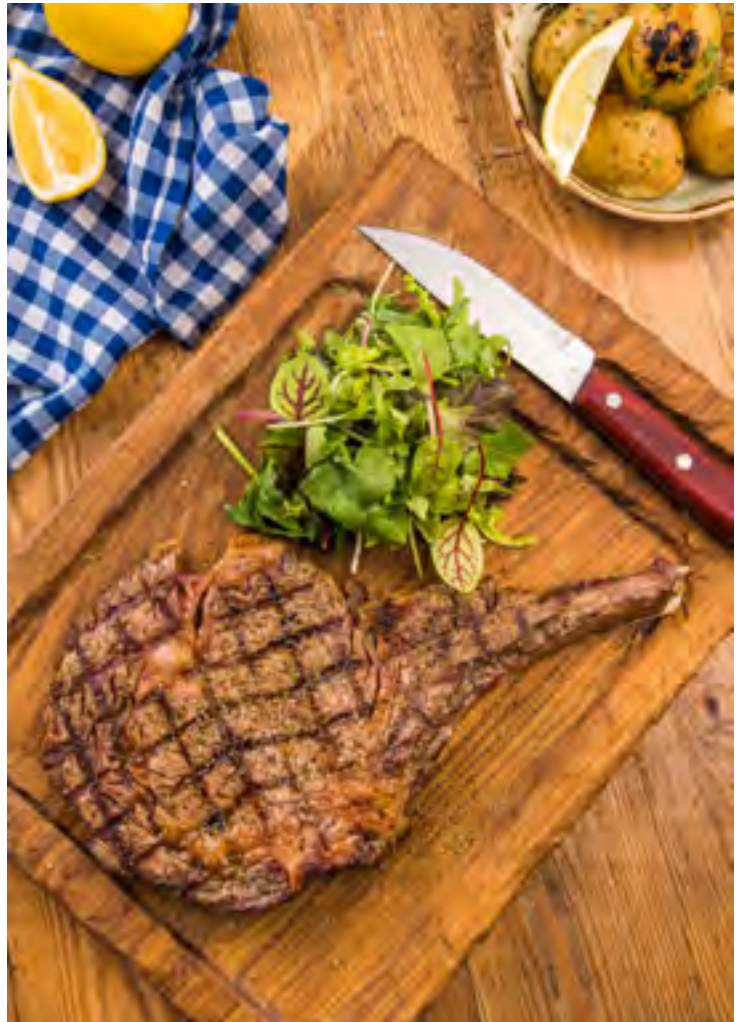
Souvlaki Skewers - Beef, Lamb & Chicken



Filetto Eat Greek



Greek Style Bifteki



Rib Eye on the bone



## GRILLED MEAT

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

### FILETTO EAT GREEK 145

300g grilled beef fillet, topped with crushed Kalamata olives, barrel aged Feta & tomato. Served with Florina pepper coulis, lemon olive oil, oregano fries & greens

### RIB EYE ON THE BONE 185

500g - our speciality!  
Marinated in olive oil, garlic & thyme. Flame grilled & served with steak-cut chips

### GRILLED CHICKEN 105

Thyme & garlic marinated chicken chops, char-grilled on a open fire. Served with oregano fries. The Greek way

### PAIDAKIA (LAMB CHOPS)

Greek style thinly sliced lamb chops marinated in fresh herbs & grilled over an open fire. Served with oregano fries & lemon olive oil

500g 155

1kg 260

### GREEK STYLE BIFTEKI 120

Flavoured mince patties, served with Greek potato salad & garden greens

### MIXED GRILL 195

Beef, lamb, chicken & vegetable skewers, served with pita bread & chips

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## SEAFOOD

CATCH OF THE DAY (S) m/p

Whole Sea Bass or Black Bream, grilled with lemon oil, served with Horta (wild greens) or your choice of your side

GRILLED CALAMARI (S) 130

Marinated whole calamari, flamed grilled with lemon olive oil. Served with tomato, Feta cheese & onion salad

FISH FILLET (S) 125

Grilled with lemon oil & served with steamed baby vegetables, pea shoots, beetroot purée & skordalia

GRILLED OCTOPUS (S) 153

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

GRILLED TIGER PRAWNS (S) 160

Thyme & garlic marinated prawns, char-grilled in the shell, served with a mini Greek salad, couscous & lemon olive oil

SEAFOOD GIOUVARLAKIA 135

AVGOLEMONO (S)

Mix seafood balls, slow braised with celery, carrot, saffron & fresh herbs. Served with lemon & egg sauce & sourdough bread



1. Grilled Octopus, 2. Filetto Eat Greek, 3. Grilled Tiger Prawns



Catch of the day



Fish Fillet



Moussaka



1. Kleftiko Roast Lamb, 2. Gemista,

## GREEK SPECIALTIES

### MOUSSAKA 120

The traditional Greek Moussaka 'delight' with potatoes, eggplant, minced meat & béchamel sauce. Served with fresh greens

### SOUTZOUKAKIA 135

Seasoned beef & lamb meatballs, with a traditional tomato salsa, Greek yoghurt, eggplant purée, Graviera cheese, & sourdough bread or Greek pilaf

### CHICKEN PASTICHADA 118

Slow cooked chicken thigh in tomato sauce with aromatic spices & herbs. Served with spaghetti & aged Graviera cheese

### CHICKEN BREAST WITH FETA & OLIVES 125

Pan seared chicken breast roulade, finished with chicken stock, creamy Feta & olives. Served with couscous salad & lemon

### GEMISTA (V) 95

Traditional Greek stuffed peppers, zucchini & tomatoes with rice & herbs. Served with roasted potatoes

### KLEFTIKO ROAST LAMB 140

Traditional slow cooked lamb shank & vegetables, served in an open pan

## SIDES

### FRIED POTATOES 15

### OVEN BAKED POTATOES 15

### STEAMED GREENS 15

### GREEK RICE PILAF 15

### COUSCOUS SALAD 18

### OREGANO & FETA FRIES 18

### GREEK STYLE LETTUCE SALAD 18

(N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian  
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## DESSERTS

LOUKOUMADES (N)	35
Grandma's doughnuts served with lavender honey & nutella	
GALAKTOBOUREKO	35
Greek Crème Patisserie hand rolled into filo pastry & topped with vanilla ice cream	
ORANGE PIE	35
Served with chocolate mousse & vanilla ice cream	
BAKLAVA CHEESECAKE (N)	35
Baked cheesecake with layers of mixed nuts, filled in filo pastry, cinnamon & syrup	
ICE-CREAM PLATTER	35
Chef's selection. Ask your waiter for available flavours	

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Galaktoboureko



1. Loukoumades, 2. Baklava Cheese Cake, 3. Orange Pie, 4. Galaktoboureko, 5. Molten Chocolate Cake

SIGNATURE MOCKTAILS



1. Tinos, 2. Syros, 3. Chios



Syros



Patra



## MOCKTAILS

MOJITOS	37
Virgin, Strawberry or Passion Fruit	
MINT LEMONADE	37
INNOCENT GINGER BEER	27

## EAT GREEK SIGNATURE MOCKTAILS

CHIOS	40
Fresh figs, lime, Mastiha Greek water, fig marmalade	
TINOS	40
Pasteli, Greek thyme honey, sesame, fresh orange, ginger	
SYROS (N)	40
Loukoumia, rose water, pistachio, fresh grapefruit, rose petals	
PATRA	40
Watermelon, mint, Greek yoghurt, 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

## BAKLAVA MILKSHAKE

Mastiha ice cream glamour  
with crispy mixed nuts &  
Greek Honey 48

## SOFT DRINKS

Coca-Cola, Coca-Cola Light,  
Ginger Ale, Sprite 18

Premium Tonic Water, Soda Water 21

## WATER

Still Greek Mineral Water, 0.5L 16

Still Greek Mineral Water, 1L 28

Theoni - Greek Gold Medal  
Winner at the International  
Water Tasting Awards

Sparkling S. Pellegrino, 0.5L 21

Sparkling S. Pellegrino, 1L 29

## EAT GREEK COFFEE SELECTION

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

Traditionally made Greek Coffee 22/27  
Single/Double

Proper Greek Frappe 18

The Original Cappuccino Freddo 24

Espresso Freddo 24

Espresso - Single/Double 14/16

Macchiato 16

Cappuccino 16

Café Latte 16

Americano 16

Hot Chocolate 24

Tea Selection 22



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 through Greece, picking unique local flavors to create our signature drinks list. Get your ticket

#### OLYMPUS 52

Tsipouro, lime, rosemary honey, herbs & spices liqueur

#### NEMEA 52

Agiorgitiko, Creme de Cassis, PX Fine Sherry, lavender

#### 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

\*all of our signatures cocktails are served with gourmet ice.

#### CLASSIC COCKTAILS 51/each

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



Olympus



Kalamata Martini

## ENJOY WINE THE GREEK WAY

### WHITE WINE FROM GREECE

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

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

### ROSÉ WINE FROM GREECE

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

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

### RED WINE FROM GREECE

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

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

## WHITE WINE

btl

Lantides Estate, Peloponnese,  
Greece, 5 Senses, Moschoflero  
& Muscat

189

Torres, Penedes, Spain, Vina  
Esmeralda

231

Sauvignon Blanc, Kapuka,  
Marlborough, New Zealand

252

La Chablisienne, Bourgogne  
Chardonnay, Burgundy, France

305

Chrysohooy Estate, Imathia,  
Petritis, Sauvignon Blanc &  
Malagouzia

336

Sancerre, Loire, France,  
Pascal Jolivet

420

## RED WINE

btl

Lantides Estate, Peloponnese,  
Greece, 5 Senses, Agiorgitiko

200

Zuccardi Serie A, Mendoza,  
Argentina, Malbec

258

Chrysohooy Estate, Naoyssa,  
Greece, Naoyssa, Xinomavro

273

St. Hallett, Gamekeeper's,  
Barossa Valley, Australia,  
Shiraz

289

Chateau Lagrange Les Tours,  
Bordeaux Superieur, France

305

Torres, Altos Ibericos  
Crianza, Rioja, Spain

305

Lantides Estate, Peloponnese,  
Greece, Little Ark,  
Agiorgitiko & Xinomavro

336

Clifford Bay, Marlborough,  
New Zealand, Pinot Noir

363

## ROSE WINE

btl

Lantides Estate, Peloponnese,  
Greece, Little Ark,  
Moschoflero

252

## SPARKLING

fl / btl

Famiglia Zonin Prosecco,  
Veneto, Italy

58/289

Moët Chandon Brut, Champagne,  
France

105/525

OUR VODKA SELECTION sgl/dbl

WHEAT

Russian Standard, Russia 42/80  
Grey Goose, France 58/103

RYE

Belvedere, Poland 58/103

BARLEY

Sipsmith, London 53/93

GRAPE

Ciroc, France 58/103

OUR GIN SELECTION sgl/dbl

LIGHT AND FLORAL

Bombay Sapphire, London Dry Gin 42/80  
Hendricks's, Scottish Gin 48/89

CITRUSY AND FRESH

Tanqueray, London Dry Gin 42/80  
Bulldog, London Dry Gin 42/80

FLAVORFUL AND FLORAL

Edgerton Pink, London Pink Gin 48/89  
Portobello Road N.171,  
London Dry Gin 53/93

SWEET AND SAVOURY

Ophir Oriental Spiced,  
London Dry Gin 53/93  
Sacred, London Dry Gin 63/114

OUR RUM SELECTION sgl/dbl

BLANCO

Bacardi Carta Blanca, Cuba 42/80

SPICED

Bacardi Oakheart, Cuba 48/89

GOLD, AGED AND DARK RUM

Bacardi Negra, Cuba 48/89  
Matusalem Gran Reserva, Cuba 58/103  
Pyrat XO, Caribbean 63/114

SOLERA

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

Zacapa 23, Guatemala 79/144

OUR TEQUILA SELECTION sgl/dbl

BLANCO

El Jimador Blanco, Mexico 42/80

REPOSADO

Patron Reposado, Mexico 58/103

ANEJO

Patron Anejo, Mexico 63/114

FLAVOURED TEQUILA

Patron Xo Café 53/93

## OUR WHISKEY SELECTION sgl/dbl

### SINGLE MALT- LIGHT & DELICATE

Most easy to approach with fresh fruit notes and lightly spiced

Glenfiddich 12 YO, Speyside	58/103
Glenmorangie Nectar D'Or, Highlands	63/114
Macallan 12yrs, Highlands	63/114

### SINGLE MALT - RICH & COMPLEX

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

Auchentoshan Three Wood, Lowland	63/114
Balvenie 12 YO, Speyside	63/114
Hibiki Harmony, Japan	84/154

### SINGLE MALT - SMOKY, PEATED & COMPLEX

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

Laphroaig 10 YO, Islay	58/103
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.

Dewar's White Label, Scotland	42/80
Johnnie Walker, Red Label, Scotland	42/80
Jameson, Ireland	42/80
Johnnie Walker, Black Label, Scotland	53/93
Chivas Regal 12 YO, Scotland	53/93
Johnnie Walker, Blue Label, Scotland	126/210

### BOURBONS AND TENNESSEE WHISKEY

Offering light vanilla notes with mellow ripe fruit flavors.

Jim Beam, Kentucky	42/80
Jack Daniels, Tennessee	48/89
Maker's Mark, Kentucky	53/93
Woodford Reserve, Kentucky	58/103

## COGNAC, BRANDY, ARMAGNAC & PISCO sgl/dbl

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

Hennessy VSOP, France	74/135
Hennessy XO, France	168/313
Torres 10, Spain	42/80
Armagnac Napoleon Rois De Gascogne, France	63/114
Pisco Puro Quebranta, Peru	58/103

## 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	74
Taylor's Late Bottled Vintage Port, Portugal	63

## LIQUORS, APÉRITIF & DIGESTIF

Please ask your waiter for the selection. 40 each

## BOTTLED BEERS & CIDER

Mythos, Greece	35
Fix, Greece	35
Corona, Mexico	35
Strongbow, UK	35

## SOURCED FROM GREECE sgl/dbl/carafe

Ouzo Plomari, Lesvos	25/48/125
Tsipouro Pyrros, Epirus	25/53/137
Mastiha Skinos, Chios	35/62/158



The Galleria, Abu Dhabi  
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