

COLD PLATES

Κρυα Πιάτα

TZATZIKI (V) / Τζατζίκι 30
Greek Yoghurt, cucumber,
garlic & fresh herbs

MELITZANOSALATA / 30
Μελιτζανοσαλάτα (N)(V)
Roasted & smoked eggplant puree
with peppers & herbs

TIROKAFTERI (V) / 30
Τυροκαυτερή
Greek Feta cheese puree with
fresh red chilli & paprika

TARAMOSALATA (S) / 30
Ταραμοσαλάτα
Creamy fish paste, cold pressed
olive oil, salmon roe

BEETROOT SALAD (N)(V) / 30
Σαλάτα παντζάρι
Salt baked beets, blood orange,
hazelnuts, balsamic vinegar mayo,
cold pressed olive oil

ATHINAIKI (S) / Αθηναϊκή 38
Poached fish with potato, celery,
carrot, capers, egg, saffron mayo,
parsley & messolonghi bottarga

KSIDATO OCTOPUS (S) / 38
Χταπόδι ξυδάτο
Slow braised octopus, vinegar,
fresh oregano, onion, Salicornia,
extra virgin olive oil

SALADS

Σαλατες

SANTORINIA (V) / 42
Σαντορινιά
Heirloom tomato, fresh anthotyro
cheese, caper leaves,
oregano, extra virgin olive oil

OCTOPUS CARPACCIO 52
SALAD (S) / Σαλάτα
χταπόδι καρπάτσιο
Thinly sliced cooked octopus,
rocket leaves, shaved fennel, Blood
orange, caper & lemon olive oil

SPINACH PIE 45
SALAD (SS)(V) /
Σαλάτα σπανακόπιτα
Baby spinach, spring onion, dill
leaves, Greek feta & Toasted
sesame seeds in filo pastry

HORIATIKI – GREEK (V) / 49
Χωριάτικη - Ελληνική
Tomatoes, cucumber, olives,
onions, pepper, Greek feta,
Tossed with fresh oregano &
olive oil

SIDES

Συνοδευτικά (V)

Fried Potatoes / Τηγανητές πατάτες
Steamed Salicornia / Σαλικόρνια στον ατμό
Couscous Salad / Σαλάτα κους κους
Oregano & Greek Feta Fries / Τηγανητές πατάτες με ρίγανη και τυρί φέτα
Woodfired Roast Potatoes / Πατάτες στα κάρβουνα
Steamed Greens / Λαχανικά στον ατμό
Green Salad / Πράσινη σαλάτα

All prices inclusive of 7% municipality fees, 10% service gratuity and 5% VAT.
(A) Alcohol | (C) Crustacean | (N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian
Please ask your waiter for gluten free & dairy free options



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APPETIZERS

Ορεκτικά

SQUID INK SOUP (S) / 35

Σούπα με μελάνι καλαμαριού
Grilled baby squid in a black ink infused fish broth, cold pressed olive oil & croutons

TUNA CARPACCIO (S) / 68

Καρπάσιο τόνου
Bigeye tuna, lemon marmalade, Greek coffee, Rosemary croutons, dill leaves & Salicornia

SEA BASS CARPACCIO (S) / 72

Καρπάσιο από λαυράκι
Thin slices of buttered fish fillet, mango & passion fruit vinaigrette, cucumber, vanilla, messolonghi bottarga & croutons

ZUCCHINI & EGGPLANT CHIPS (V) / 45

Τσιπς κολοκυθίων και μελιτζάνας
Traditionally fried thin slices of eggplant & zucchini with A mint yoghurt sauce

FRIED CALAMARI (S) / 58

Τηγανητό καλαμάρι
Fresh calamari, dusted with flour, salt & pepper, crispy fried, Served with saffron aioli

WOODFIRED GRILLED OCTOPUS (S) / 75

Χταπόδι στα κάρβουνα
Slow cooked & chargrill octopus tentacles with paprika, lemon oil, Santorini fava, beans salad & Salicornia

PRAWNS KADAIFI / 65

Γαρίδες κανταΐφι (C)(N)(SS)
Tiger prawns wrapped in kadaifi filo & fried. served with strawberry dressing, almond, sesame & fresh seaweed salad

BABY SQUID (N)(S) / 54

Καλαμαράκι
Pan - fried baby squid, basil pesto & potato allumette

ATHERINA CRISPY WHITEBAIT (S) / 52

Τραγανό ψάρι αθερίνα
Fresh whitebait, lightly coated with seasoned flour & fried. Served with Citrus mayo & Lemon

WOODFIRED GRILL

Στα Κάρβουνα

Prime meat matured with extra virgin olive oil, lemon & oregano.
Cooked on the woodfired grill - the Greek way!!!

SOUVLAKI SKEWERS / 92

Σουβλάκια
Served with homemade woodfired pita bread, Greek fries & tzatziki
Beef 92
Lamb 88
Chicken 83

FILETTO BEEF / 165

Φιλέτο μοσχαριού
300g Grilled beef fillet, topped with olives, Greek feta & tomato salad Florina pepper coulis & lemon olive oil. Served with oregano fries.

BEEF RIB EYE ON THE BONE / 195

Μπριζόλα σπάλα
500g Ribeye marinated in olive oil, garlic & thyme, Flame grilled & served with steak-cut chips.

GREEK STYLE CHICKEN / 118

Κοτόπουλο αλά ελληνικά
Thyme & garlic marinated chicken chops, chargrilled on an open fire, Served with oregano fries

PAIDAKIA (500g) / 170

Παϊδάκια
Greek style thinly sliced lamb chops marinated in fresh herbs, grilled over the open fire, Served with oregano feta fries, lemon olive oil

TAVERNA SPECIAL GRILL / 185

Σπεσιαλιτέ της ταβέρνας
Marinated & woodfired mixed grill of Beef, lamb, chicken, served with pita bread & chips

SEAFOOD

Θαλασσινά (C)(S)

FLAMING CHEESE SAGANAKI (A)(V) / 62

Τυρί σαγανάκι
Pan fried Greek kefalotyri cheese, ouzo, orange marmalade & squeezed lemon

SOUTZOUKAKIA / 58

Σουτζουκάκια
Spicy beef & lamb meatballs, traditional tomato salsa, Greek yoghurt, eggplant puree & graviera cheese

SAGANAKI MUSSELS (A)(C) / 72

Μύδια σαγανάκι
Fresh mussels, ouzo flavoured tomato sauce, Greek feta, Parsley & grilled sour dough bread

FRESH CATCH OF THE DAY /

Φρέσκια ψαριά της ημέρας
Take a look at our fresh fish display. All fresh fish is grilled with lemon oil & served with Horta (wild greens) or choice of your side

CALAMARI / Καλαμάρι 158

Charcoal grilled calamari with lemon olive oil, grilled lettuce, Greek feta crumble & chick pea fava

GULF PRAWNS / 178

Γαρίδες του Κόλπου
Thyme & olive oil marinated prawns, chargrilled in the shells, served on a bed of greek salad, lemon olive oil

POSEIDON'S SEAFOOD PASTA (A) / 250

Ζυμαρικά με θαλασσινά του Ποσειδώνα
Spaghetti cooked in tomato sauce with mussels, lobster, Baby calamari, prawns & fresh herbs

MUSSELS (A) / Μύδια 155

Steamed Black mussels with thyme, garlic, basil & White wine. Served with sourdough bread



Taverna is Specialized in woodfire grilling
Ask your waiter for cooking suggestions on for each fish
Char-Grilled | Baked | Salt crust

TAVERNA CLASSICS

Τα κλασικά της ταβέρνας

MOUSSAKA / Μουσακάς 115

Traditional Greek Moussaka with potatoes, eggplant, minced meat & béchamel sauce.

GEMISTA (V) / Γεμιστά 95

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

CHICKEN BREAST WITH FETA & OLIVES / 118

Στήθος κοτόπουλου με φέτα και ελιές
Pan-seared chicken breast, finished in chicken stock & topped with creamy greek feta & olives. Served with couscous salad and lemon

BIFTEKI / Μπιφτέκι 125

Greek herb flavoured mince beef patties, grilled & Served with kritharaki pasta, Greek yoghurt, kefalotyri

SLOW ROASTED LAMB SHOULDER / 320

Σιγοψημένη ωμοπλάτη αρνιού
Rosemary & garlic marinated lamb shoulder, slow roasted on the chargrill. Served with oven roasted potatoes, couscous salad & drizzled lemon olive oil
(Serves two)

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AUTHENTIC
TAVERNA
20 GREEK 19
KITCHEN

GREEK - TAILS

We have prepared a journey throughout Greece, hand picking unique local flavours to prepare our signature drinks list. Get your ticket!

OLYMPUS / Ολυμπος	59
Rakomelo, lime, mountain honey & tea, rhum	
NEMEA / Νεμέα	59
Agiorgitiko, Kanela Tentura, Lavender, Cherry blossom	
KALAMATA MARTINI / Καλαμάτα Μαρτίνι	59
Lavender Gin, dry Vermouth, Diktamo & Kalamata olives	
ELA MARIA / Έλα Μαρία	59
Greek Salad Bloody Mary	
TEARS OF CHIOS / Δάκρυα της Χίου	59
Chios Mastic, gin, melon, lime, fresh figs & marmalade	
ATHENA / Αθήνα	59
Mastiha, ION Chocolate, coconut, espresso & Aegean sea salt	

A real classic never dies... Classic cocktails are part of our daily flair. Ask your waiter for details

GREEK BEER

Ελληνική Μπύρα

MYTHOS	500ml / 58
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THE BEGINNING

Για Αρχή

40ml / 250ml / 500ml

OUZO PLOMARI

45 / 145 / 275

THE END

Για το Τέλος

40ml / 250ml / 500ml

SKINOS MASTIHA

50 / 165 / 325

40ml / 80ml / 250ml

METAXA 12*

60 / 98 / 235

BACK TO THE ROOTS

Πίσω στις ρίζες

40ml / 80ml

ROOTS RAKOMELO

62 / 110

ROOTS MASTIHA

62 / 110

ROOTS DIKTAMO

62 / 110

All prices inclusive of 7% municipality fees, 10% service gratuity and 5% VAT.

GREEK WINES

Ελληνικά Κρασιά

Tasting Greek wines is like a never-ending story. Just when you think you understand it all, you taste a wine that comes from nowhere and knocks you off your feet.

Bottle

WHITE WINE / Λευκό Κρασί

PROSOPA	285
Panagiotopoulos, White Blend, Trifilia	
NOTIOS by GAIA	305
Roditis-Alepou-Moschofilero-Assyrtiko	
KTIMA PAVLIDIS	365
Thema, Sauvignon Blanc-Assyrtiko,Drama	
KALDERIMI	370
Panagiotopoulos, Garnacha-Moschofilero	
GAIA THALASSITIS	395
Assyrtiko, Santorini	
PARANGA	415
Kir-Yianni, Roditis-Malagouzia,Amyndeon	
KIR-YIANNI ASSYRTIKO	440
Amyndeon	
DOMAINE SIGALAS	470
Assyrtiko, Santorini	
PLAGIOS SIDEWAYS	550
Biblia Chora, Chardonnay-Assyrtiko, Kavala	

ROSÉ WINE / Ροζέ Κρασί

GAIA 4-6H	355
Agiorgitiko, Nemea	

RED WINE / Κόκκινο Κρασί

NOTIOS by GAIA	305
Syrah-Agiorgitiko, Nemea	

GAIA S	375
Agiorgitiko-Syrah, Nemea	

KTIMA PAVLIDIS	385
Thema, Syrah-Agiorgitiko, Drama	

PARANGA	415
Kir-Yianni, Merlot-Xinomavro-Syrah, Amyndeon	

ERYTHROS	495
Papagiannakos, Agiorgitiko-Cabernet Sauvignon, Attica	

PLAGIOS SIDEWAYS	550
Biblia Chora, Merlot-Agiorgitiko, Kavala	

RAMNISTA	560
Kir-Yianni, Old Vine Xinomavro, Naoussa	

FROM THE BARREL

Βαρελίσιο

Enjoy wine the Greek way...

Απολαύστε με τον Ελληνικό τρόπο...

150ml / 250ml / 500ml / 1,5 litre

WHITE WINE / Λευκό Κρασί

DEBINA, RODITIS & MUSCAT

49 / 70 / 130 / 365

Glivanos Estate, Epirus, Greece

RED WINE / Κόκκινο Κρασί

AGIORGITIKO, CABERNET

49 / 70 / 130 / 365

SAUVIGNON, MERLOT & SYRAH

Glivanos Estate, Epirus, Greece

MEDITERRANEAN WINES

Μεσογειακά Κρασιά

Glass / Bottle

SPARKLING WINE / Αφρώδες Κρασί

PROSECCO 58 / 290

Famiglia Zonin, Veneto, Italy

PROSECCO ROSÉ 315

Famiglia Zonin, Veneto, Italy

BRUT IMPERIAL 155 / 765

Moët & Chandon, Champagne, France

ROSE 955

Moët & Chandon, Champagne, France

WHITE WINE / Λευκό Κρασί

CHARDONNAY-VIURA 55 / 265

Berry Bros & Rudd, The Merchant's Cariñena, Spain

PINOT GRIGIO 56 / 270

Famiglia Zonin, Ventiterre, Delle Venezie, Italy

MOSCATEL-GEWÜRZTRAMINER 289

Torres, Viña Esmeralda, Catalunya, Spain

CHARDONNAY-PINOT GRIGIO 369

Banfi, Le Rime, Toscana, Italy

All prices inclusive of 7% municipality fees, 10% service gratuity and 5% VAT.

BLANC DE L'OBSERVATOIRE 395
Chateau Ksara, Bekaa Valley, Lebanon

GAVI DI GAVI 425
Enrico Serafino, Piedmont, Italy

SANCERRE 545
Pascal Jolivet, Loire, France

POUILLY-FUISSE 675
Louis Latour, Mâconnais, France

ROSÉ WINE / Ροζέ Κρασί

THE MERCHANT'S ROSÉ 55 / 265
Berry Bros & Rudd, Cariñena, Spain

OH! BY OMÉRADE 305
Omérade, Provence, France

WHISPERING ANGEL ROSE 485
Chateau d'Esclans, Provence, France

RED WINE / Κόκκινο Κρασί

THE MERCHANT'S RED BLEND 55 / 265
Berry Bros & Rudd, Cariñena, Spain

CHIANTI 355
Ruffino, Tuscany, Italy

MERLOT 375
Torres, Atrium, Penedès, Spain

BELLEROUGE ROUGE	405
M. Chapoutier, Rhone, France	
CABERNET SAUVIGNON	438
Torres 'Gran Coronas', Penedès, Spain	
PINOT NOIR	550
Pascal Jolivet 'Attitude', Loire, France	
MARGAUX	635
Chateau La Tour De Mons, France	
AMARONE DELLA VALPOLICELLA	665
Luigi Righetti, Classico, Veneto, Italy	
CHÂTEAUNEUF-DU-PAPE	725
Clos de l'Oratoire, Rhone, France	

SPIRITS

sgl / dbl / btl

VODKA / Βότκα

WHEAT / Σιτάρι

Russian Standard, Russia 45 / 80 / 700

Grey Goose, France 74 / 122 / 1 055

RYE / ΣΙΚΑΛΗ

Belvedere, Poland 74 / 122 / 1 055

GRAPE / ΣΤΑΦΥΛΙ

Ciroc, France 78 / 136 / 1200

GIN / Τζίν

LIGHT & FLORAL / ΑΠΑΛΑ ΚΑΙ ΑΡΩΜΑΤΙΚΑ

Tanqueray, London Dry Gin 50/ 85/ 700

Bulldog, London Dry Gin 63/ 95/ 1000

Hendricks's, Scottish Gin 63/ 95/ 900

CITRUSY & FRESH / Με Άρωμα Εσπεριδοειδών

Tanqueray Malacca, London Dry Gin 55/ 90/ 900

London No.1, London Dry Gin 63/ 95/ 980

FLAVORFUL & FLORAL / Με Άρωμα Λουλουδιών

Portobello Road N.171, London Dry Gin 60/103/980

Edgerton Pink, London Pink Gin 70/130/1050

SWEET & SAVOURY / Γλυκόξυνα

Ophir Oriental Spiced, London Dry Gin 70/130/1050

Sacred, London Dry Gin 75/137/1150

**All of our Gins are served with Greek Tonic Water*

RUM / Ρούμι

BLANCO

Bacardi Carta Blanca, Cuba 45/80/700

SPICED

Bacardi Oakheart, Cuba 45/80/750

GOLD, AGED & DARK RUM, PISCO

Bacardi Negra, Cuba 50/92/800

Matusalem Gran Reserva, Cuba 63/105/1050

Pyrat XO, Caribbean 68/125/1150

Pisco Puro Quebranta, Peru 45/82

SOLERA

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

Zacapa 23, Guatemala 90/137/1650

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TEQUILA / Τεκίλα

BLANCO

El Jimador Blanco, Mexico 45 / 80 / 750

REPOSADO

Patron Reposado, Mexico 74 / 105 / 1 350

ANEJO

Patron Anejo, Mexico 79 / 116 / 1 450

FLAVOURED TEQUILA

Patron Xo Café 55 / 98 / 850

WHISK(E)Y / Ουίσκι

SINGLE MALT

LIGHT & DELICATE / Απαλά

Most easy to approach with fresh fruit notes and light spices.

Glenmorangie Nectar D'Or, Highlands 75 / 142 / 1 050

Glenfiddich 12 YO, Speyside 75 / 142 / 1 050

Macallan 12 YO, Highlands 82 / 158 / 1 350

RICH & COMPLEX / Γεμάτα

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

The Glenlivet 15YO, Speyside 90 / 172 / 1 500

Hibiki Harmony, Japan 88 / 168 / 1 450

Auchentoshan Three Wood, Lowland 90 / 172 / 1 500

SMOKY, PEATED & COMPLEX / Καπνιστά

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

Laphroaig 10 YO, Islay	75 / 142 / 1 050
Lagavulin 16 YO, Islay	135 / 265 / 2 750

BLENDED WHISKIES

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

Johnnie Walker, Red Label, Scotlan	45 / 80 / 800
Jameson, Ireland	53 / 90 / 850
Chivas Regal 12 YO, Scotland	63 / 100 / 1 250
Nikka From The Barrel, Japan	65 / 105 / 1 150
Johnnie Walker, Black Label, Scotland	75 / 142 / 1 300
Johnnie Walker, Blue Label, Scotland	195 / 365 / 3 850

BOURBONS & TENNESSEE WHISKEY

Offering light vanilla notes with mellow ripe fruit flavors.

Jack Daniels, Tennessee	50 / 90 / 950
Jim Beam, Kentucky	50 / 90 / 950
Woodford Reserve, Kentucky	58 / 98 / 1 050
Maker's Mark, Kentucky	63 / 100 / 1 050

served at 50ml

COGNAC / BRANDY / GRAPPA

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	100
Hennessy XO, France	273
Torres 10, Spain	45
Grappa Alexander	70

served at 60ml

SHERRY & PORT

Those belong to the family of fortified wine, displaying great complexity of flavor and aromas

Lustau PX, San Emilio Fine Sherry wine, Solera Reserva, Pedro Ximénez	75
Taylor's Late Bottled Vintage Port, Portugal	85

LIQUORS / APÉRITIF / DIGESTIF / Λικέρ

We offer a vast selection, all of them served at 45 AED for a single shot.

BEERS

BOTTLED BEERS & CIDERS /

Μπύρες Μπουκάλι & Σάιντερ

Stella Artois, Classic Belgium Lager, 4.8% ABV, 0.33L	42
Paulaner Weiss, German Weiss, (Wheat) Beer, 4.9% ABV, 0.5L	63
Strongbow Original, UK Cider, 5% ABV, 0.33L	45

DRAUGHT BEERS / Βαρελίσια Μπύρα

Heineken, Netherlands Lager, 5% ABV	54
Estrella Damm, Spain, 4.6% ABV	58

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NON - ALCOHOLIC GREEK PRODUCTS

Μη Αλκοολούχα Ελληνικά Προϊόντα

SOFT DRINKS / Αναψυκτικά

Cola, Portokalada	25
3 Cents Products	31

0.5l / 1l

WATER / Νερό

Theoni Mineral Water	16 / 28
Greek Detox Water	36
Fresh figs, mastiha, lime leaves	

GREEK MOCKTAILS

SYROS	38
Fresh grapefruit, rose, pistachio, lavender	
CHIOS	38
Mastiha, lime, figs, mint	
CRETE	38
Lemon, rosemary honey, mastiha	

COFFEE & GREECE

Coffee is a vital ingredient in modern Greek culture.

GREEK COFFEE / Ελληνικός Καφές

No Sugar / Σκέτος | Medium Sugar / Μέτριος | Sweet / Γλυκός

TRADITIONAL GREEK COFFEE /

Παραδοσιακός Ελληνικός Καφές

Single / μονός 23

Double / διπλός 27

TRADITIONAL GREEK COFFEE WITH MASTIC /

Παραδοσιακός Ελληνικός Καφές με Μαστίχα

Single / μονός 23

Double / διπλός 27

FRAPPÉ

Frappé / Φραπέ 25

FREDDO CAPPUCINO & FREDDO ESPRESSO

These Greek alternatives are worth trying. The most important thing is to drink them the “Greek way”, by laying back and taking your time. Enjoy!

Freddo Espresso / Φρέντο Εσπρέσο 25

Freddo Cappuccino / Φρέντο Καπουτσίνο 28

No Sugar / Σκέτος | Medium Sugar / Μέτριος | Sweet / Γλυκός

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TEA & GREECE / ΤΣΑΙ

Greek Mountain Tea / Τσάι του Βουνού	24
Chamomile from Crete / Χαμομήλι από την Κρήτη	25

HOT CHOCOLATE / Ζεστή Σοκολάτα

ION Hot Chocolate	35
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0.5l / 1l

NON-ALCOHOLIC DRINKS / Μη Αλκοολούχα Ποτά

San Pellegrino Sparkling Water	25 / 35
Coca Cola Products	18
Home-made Iced Tea	32
Mint Lemonade	32
Fresh Juices	29
Mojitos	35

sgl/dbl

CLASSIC COFFEE / Καφέδες

Espresso	19 / 24
Macchiato	21 / 25
Cappuccino	22 / 26
Café Latte	22 / 26
Americano	25
Pure Leaf Tea	25
<i>*Add almond milk/coconut milk</i>	5

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Just Caesar, whom the world obeyed,
Augustus Great, proud Tiberine
Could ne'er have drunk, sure ne'er have made
Kind Bacchus! such an ardent wine.
Tell Princes, Kings; tell France; tell Spain
Of Hippocrene
Nectarine
Empurpled as Augustus' train.

Recalling this alone:
All men are free to drown their sorrow –
Not Caesar only – and to sell the morrow
Cheap. But this once done –
How costly seems the morning sun!

John Dryden, 1661