



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.

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





GREEK DIPS

TZATZIKI 22

Yoghurt, cucumber, garlic & fresh herbs

MELITZANOSALATA 22

Roasted & smoked eggplant purée with peppers & herbs

TIROKAFTERI 35

Feta cheese purée with fresh red chilli & paprika

TARAMASALATA 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 52

Baked Feta cheese with roasted peppers, tomato & olive oil

OCTOPUS WITH EGGPLANT MOUSSE 65

Monastery grilled octopus, Salicornia, smoked eggplant mousse & garden leaves

FRIED CALAMARI 54

Fresh calamari, dusted with flour, salt & pepper, crispy fried & served with tarama sauce

KADAIFI PRAWNS 64

Tiger prawns wrapped in kadaifi filo. Fried & served with strawberry dressing & fruit ratatouille

CRISPY WHITEBAIT 56

Local fresh whitebait, lightly coated with seasoned flour & fried. Served with citrus mayo & lemon

FRIED KEFALOTYRI SAGANAKI CHEESE 62

Pan-fried Greek melted cheese, served with caramelised fig jam & lemon

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. Kadaifi Prawns, 2. Tzatziki, 3. Tirokafteri, 4. Fried Calamari, 5. Melitzanosalata, 6. Taramasalata, 7. Crispy Whitebait
8. Keftedakia



The Greek Meze Platter



Soup of the day

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



1. Horiatiiki (Greek Salad), 2. Roasted Beetroot Salad, 3. Cretan Dakos Salad

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





Watermelon & Manouri Salad

SALADS

HORIATIKI - GREEK SALAD	46
Tomatoes, cucumber, olives, onions, capsicum & Feta, tossed with fresh oregano & olive oil	
CRETAN DAKOS SALAD	44
Rusk topped with tomato, grated Feta, oregano & olive oil	
ROASTED BEETROOT SALAD	35
Beetroot, yoghurt, walnuts, apple & croutons	
WATERMELON & MANOURI SALAD	45
Fresh watermelon, rocket leaves, sundried tomato, croutons, Graviera cheese & grilled Manouri cheese with our strawberry dressing	

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PIES & BURGERS

SPANAKOPITA (SPINACH PIE) 50

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

TIROPITA (CHEESE PIE) 55

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

HOMEMADE PIE OF THE DAY m/p

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

MOUSSAKA BURGER 70

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

BIFTEKI BURGER 65

200g flavoured beef patty, served with caramelized onion, tomato salsa & tzatziki

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



1. Bifteki Burger, 2. Moussaka Burger, 3. Lamb Pita, 4. Spanakopita (Spinach Pie)



Souvlaki Skewers - Beef, Lamb & Chicken

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



Filetto Eat Greek



Greek Style Bifteki



Rib Eye on the bone

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





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

KONTOSOUVLI BEEF 155

300g slow roasted beef loin from the chargrill, served with fries & greens

CHAR-GRILL CHICKEN 110

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

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





SEAFOOD

CATCH OF THE DAY

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

130

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

FISH FILLET

125

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

GRILLED OCTOPUS

153

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

GRILLED TIGER PRAWNS

160

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

SEAFOOD GIOUVARLAKIA

135

AVGOLEMONO

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

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



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



Catch of the day



Fish Fillet
All Prices are inclusive of 10% Service charge and 5% Vat.



Moussaka



1. Kleftiko Roast Lamb, 2. Gemista,

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



GREEK SPECIALTIES

MOUSSAKA 120

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

VEGETARIAN MOUSSAKA 90

Oven baked layered potatoes, eggplant & zucchini in tomato sauce. Topped with béchamel sauce, breadcrumbs & cheese. Served with fresh greens

SOUTZOUKAKIA 135

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

CHICKEN PASTICHADA 125

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

CHICKEN BREAST WITH FETA & OLIVES 130

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

GEMISTA 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

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





DESSERTS

LOUKOUMADES 35

Grandma's doughnuts served
with lavender honey & nutella

GALAKTOBOUREKO 35

Greek Crème Patisserie hand
rolled into filo pastry &
topped with vanilla ice cream

MOLTEN CHOCOLATE CAKE 42

Valhrona chocolate, caramel
sauce & Madagascar vanilla
ice cream

ORANGE PIE 35

Served with chocolate mousse &
vanilla ice cream

BAKLAVA CHEESE CAKE 35

Baked cheesecake with layers
of mixed nuts, filled in filo
pastry, cinnamon & syrup

SWEET TASTE OF GREECE 55

Selection of desserts for
two people

ICE-CREAM PLATTER 35

Chef's selection. Ask your
waiter for available flavours

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



Galaktoboureko



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

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





1. Syros, 2. Chios



Syros



Patra

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





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

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



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 18

3 Cents Greek Tonic water,
Grapefruit Soda, Soda 21

WATER

Still Greek Mineral Water, 0.5L 16

Still Greek Mineral Water, 1L 28

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 25

Tea Selection 22



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



Ice Tea

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



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.



Olympus



Kalamata Martini

ENJOY WINE THE GREEK WAY

WHITE WINE FROM GREECE

Glivanos Estate, Epirus,
Greece, Debina & Roditis &
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,
Roditis-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, Peloponnese, 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-Mavroudi, 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 Y0, 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 Y0, 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 Y0, Islay	58/104
Caol Ila 12 Y0, Islay	69/124
Lagavulin 16 Y0, 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 Y0, 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
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Taylor's 10 Y0 Port, Portugal	63
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LIQUORS, APÉRITIF & DIGESTIF

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

HOPS

Mythos, Greece, 50cl 4,7% ABV	39
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



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