



À LA CARTE MENU

SOURDOUGH & ASSORTED OLIVES WITH SAGE, CHILI & ROSEMARY

SALAD & APPETIZERS

SOUP OF THE DAY AED 24

Ask our waiter for Chef's flavor of the day

A TASTE OF ARABIA AED 56

Kibbeh, cheese rolls, spinach, fatayer, lamb sambousek, hummous and yogurt mint sauce

ROCKET SALAD AED 38

Baby rocket, balsamic vinaigrette, Parmesan cheese and cherry tomatoes

YANNIS GREEK SALAD AED 54

Cherry tomatoes, onions, Kalamata olives, roasted peppers, caper leaves and grandma's feta cheese mixture

HILTON CAESAR SALAD AED 58

Romaine lettuce, garlic croutons, Parmesan crisp and home made Caesar dressing

Add blackened grilled chicken AED 5

Add grilled shrimp skewer (3) AED 10

CURED SALMON COLESLAW AED 80

Served with lemon jelly

BABY SPINACH AED 42

Baby spinach, feta cheese, crispy pastry sheet with sesame honey-balsamic dressing

GRAINS & PASTA

SQUID INK RISOTTO AED 58

Served with bbq- paprika shrimp, crustacean oil

PORCINI RISOTTO AED 54

Grilled king trumpet mushroom with Parmesan crisps

PUTTANESCA AED 48

"At least the ingredients are not up for debate: anchovies, capers, olives and red pepper flakes for spice."

PAPPARDELLE AED 50

Braised rabbit, marjoram and hazelnuts

TAGLIATELLE À LA ROSE * (v) AED 44

Tomato cream sauce with fresh mozzarella cheese

PIZZA

MARGHERITA AED 40

Fior di latte, basil and extra virgin olive oil

THE SMILEY GOAT AED 50

Stich in thyme goat cheese, sun dried tomatoes, buffalo mozzarella and baby rocket

CAPONATA AED 70

Eggplant, capers, roasted garlic, olives, pine nuts, buffalo mozzarella

SIGNORA AED 60

Gruyere, shitake, Parmesan and baby rocket

SIGNATURE MAINS

MEDITERRANEAN BRAISED LAMB SHANK WITH ORZO AED 110

A super-simple but hearty lamb recipe topped off with a rich flavor of the Mediterranean

VEAL PARMIGIANA AED 170

An update on Sicily's eggplant Parmesan. The tender meat is fried in crisp bread crumbs; smothered with bright tomato sauce, mozzarella and Parmesan cheese and baked until the cheese is oozing and golden

BISTECCA FIORENTINA AED 180

Rib-eye steak with asparagus and oregano - anchovy sauce

GRILLED CORN-FED CHICKEN BREAST AED 70

Charred lemon chimichurri, grilled oyster mushrooms

OMAHA USDA PRIME BEEF TENDERLOIN (140 GR) AED 144

Truffle butter and grilled asparagus

GRILLED SALMON AED 140

Asparagus, pan-fried potatoes and oyster mushrooms

DESSERTS

APPLE AND CARAMEL AED 40

CHERRY AND PISTACHIO AED 50

LEMON AND BASIL AED 36

YANNIS SIGNATURE RED VELVET AED 66

ALL PRICES ARE IN AED AND ARE INCLUSIVE OF 7% MUNICIPALITY FEES, 10% SERVICE CHARGE AND 5% VAT
(V) VEGETARIAN (N) CONTAINS NUTS (S) SEAFOOD



BEVERAGE MENU

MOCKTAILS & COCKTAILS

SIGNATURE COCKTAILS

Caribbean Herb	60
Watermelon Sangria	65
Salty Bird	62
Ballarò Bloom	62
Whisky Smash	70
Simia Sour	105

COCKTAIL ZERO

Zinggreen Frost	45
Berries Mojito	45
Passion and Orange Lemonade	45

WINE

BY GLASS

Bottega Extra Dry	79
Andre Brut	70
Laurent Perrier Brut, NV	170

WHITE WINE BY GLASS

Barton & Guestier Cuvee	48
Giorgio Gianni Pinot Grigio	52
Marche bianco Terre Cortessi	65
Dr. Loosen Riesling	75
Matua Valley, Sauvignon Blanc	90

RED WINE BY GLASS

D'Alamel Laspotoll Merlot	52
Rioja Tinto, Tempranillo	58
Gabbiano Chianti	85
Da Luca Primitivo	65
Araldica Barbera	60

Rose Wine by glass

Cipresetto Rossato Antinori	98
Italia Pinot Grigio	52
Henri Fabre Cuvee Rose	70

CHAMPAGNE AND PROSECCO BY BOTTLE

Bottega Extra Dry	395
Laurent Perrier Brut, NV	850

WHITE WINE BY BOTTLE

Barton & Guestier Cuvee	240
Marche bianco Terre Cortessi	325
Giorgio Gianni Pinot Grigio	260
Livia Fulluga, Sauvignon Blanc	400
Dr. Loosen Riesling	440
Anthillia, Donnafugata	780
Gavi d Gavi, Grantee Beni Di Batasiolo	500
Gavi d Gavi, Cossetti	540
Matua Valley, Sauvignon Blanc	540
Penfolds Chardonnay	680
Contini Vermentino Tyrros	780
Planeta Chardonnay	1300
Cervaro Dela sala, Antinori	1600

RED WINE BY BOTTLE

Araldica Barbera	250
Marche Rosso, Terre Cortessi	275
Da Luca Primitivo	300
Folonari Bardolino	300
D'Alamel Laspotoll Merlot	260
Rioja Tinto, Tempranillo	290
Gabbiano Chianti	400
Woodbridge by Robert Mondavi	425
Bocca Di Lupa, Tormaresca	800
Chianti Classico, Castello Di Aloa	800
Villa Antinori, Toscana	1200
Santa Cecilla Planeta	1300
Merlot Sito Dell'Ulmo, Planeta	1400
Amarone Allegrini, Della Valpolicella	1800

DESSERT/SWEET WINE

Castello Di Ama Vin Santo 37.5cl	350
Torres Floralis, Moscato D'Oro 50cl	400
Barone Ricasoli Castello Di Brolo	450
Vin Santo 50cl	

ROSE WINE BY BOTTLE

Cipresetto Rossato Antinori	490
Italia Pinot Grigio	260
Henri Fabre Cuvee Rose	450

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BEVERAGE MENU

SOFT BEVERAGES

FRESH JUICES

Orange juice	29
Lemon Mint	29
Watermelon	29
Carrot	29

SOFT DRINKS

Coke	25
Coke zero	25
Diet coke	25
Fanta	25
Sprite	25
Diet Sprite	25
Gingerale	30

WATER

Voss Still small	30
Voss still large	42
Voss sparkling small	30
Voss sparkling large	44

BEERS

Budweiser	44
Heineken	48
Stella	46
Peroni	50
Corona Extra	52
Heineken 0.0 (non - alcoholic)	35

SPIRITS

APÉRITIF

Campari	45
Martini Bianco	43
Pernod	75

GIN

Beefeater Pink	45
Beefeater	50
Bombay Sapphire	55
Hendricks	65
Playmouth Gin	75

RUM

Havana Club 3	50
Captain Morgan white	52
Captain Morgan Dark	52
Malibu	50

WHISKEY

Jameson	70
Ballantines Finest	50
Jack Daniel	60
Johnnie Walker Red Label	55
Johnnie Walker Black Label	75
Chivas Regal 12 Years	75
Macallan	115

VODKA

Absolut	50
Absolut Elyx	75
Absolut Elyx	75
Grey Goose	75
Belvedere	

TEQUILA

Olmecca Blanco	50
Jose Cuervo Silver	45
Jose Cuervo Gold	50
Patron Silver	90

LIQUEURS

Bailys Original	65
Khalua	55
Cointreau	65

COGNAC

Hennessy VS	75
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HALF BOARD MENU

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Add blackened grilled chicken

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BABY SPINACH

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MAIN COURSE

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MARGHERITA

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CHEF PRAVEEN'S CORNER

BUTTER CHICKEN

Served with steamed basmati rice, garlic naan, boondi raita and latchha onion salad

INDIAN THALI

Served with amritsari machhi, dal tadka and butter chicken

VEGETABLE INDIAN THALI

Served with chana massala, paneer makhani, dal tadka, naan and steamed basmati rice

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CHERRY AND PISTACHIO

LEMON AND BASIL

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