



STARTERS

BEETROOT CARPACCIO (N)(V) / 5.8

Josper baked beets, green beans, skordalia, green apple, toasted walnuts & red vein sorrel

SPICY TUNA TARTARE (s)(ss) / 9

Yellow fin tuna, sesame seeds, Greek yoghurt, wasabi & seaweed crackers with a fresh herb salad

SPICED SCALLOPS (c) / 9

Greek spiced scallops, beluga lentils, crispy quinoa, cauliflower purée & shaved truffle

GREEK STYLE CEVICHE (s) / 8.5

Cucumber, avocado, ginger & lime olive oil, with kaffir lime leaves, squid ink tuile & caviar

CHICKEN KALAMAKI / 7.5

Lemon & oregano marinated chicken, charcoal grilled with lemon garlic dip & burnt lime

KEFTEDES (ss) / 7.5

Grilled meatballs with lemon tahini sauce, florina pepper coulis, crsipy pita bread & oregano

GREEK STYLE POTATO ROSTI (V) / 7

Crispy potato, sunny side-up eggs, truffle carpaccio, Kefalotyri cheese & tomato salsa

OXTAIL "PASTITSIO" / 9

Slow braised oxtail, paccheri pasta, béchamel, truffle carpaccio & smoked Graviera cheese

OCTOPUS CARPACCIO (s) / 9.5

Thin slices of cooked octopus, capers, blood orange, rocket, vanilla oil & yuzu dressing

KADAIFI PRAWNS (c)(s) / 8

Prawns wrapped in kadaifi filo, fried & served with wasabi & avocado purée, cucumber & fruit ratatouille

CRISPY CALAMARI (s)(ss) / 6.5

Sesame crusted calamari, pepperoncini chilli, pickled cucumber & basil mayo with black salt

GREEK FETA CHEESE SAGANAKI (A)(SS)(V) / 7.8

Pan melted & flamed in ouzo or fresh lemon, served with chilli & honey dressing

GRILLED OCTOPUS (s) / 11

Charcoal grilled octopus, Santorini fava, capers, green broad beans, Salicornia, fire roasted red pepper coulis & ladolemono



SALADS

CRETAN GREEK (V) / 5.9

Tomatoes, cucumber, olives, pepper, Feta & barley rusk, tossed with oregano & Greek lemon olive oil

IONIAN ISLAND (V) / 5.8

Grape tomatoes, baked barley bread, caper berries, Zakynthos Ladotyri cheese, extra virgin olive oil & wild oregano

MANOURI & PASTELI (V) / 6.9

Grilled Manouri cheese, strawberry, watermelon, rocket leaves & pasteli with our strawberry dressing

HORTOPITA (SS)(V) / 6.5

Mixed garden greens, dill, spring onion, Feta mousse, toasted sesame seeds, Anthotyro & crispy filo pastry

TRAHANA, QUINOA &

KALE (N)(V) / 5.5

Cooked quinoa, trahana, baby kale, pine nuts, crispy quinoa, avocado & pomegranate with lemon & cilantro dressing

THE GREEK DIPS (N) / 5.8

Selection of 2 traditional dips & grilled pita bread Tzatziki / Greek yoghurt, cucumber, garlic & fresh herbs

Melitzanosalata / Roasted & smoked eggplant puree with peppers & herbs

Tirokafteri / Greek Feta cheese puree with fresh red chilli & paprika

Taramosalata / Creamy fish paste, cold pressed olive oil, salmon roe

MAINS

SEAFOOD (S)

FISH FILLET WITH KAKAVIA / 15.9

Poached Mediterranean fish fillet in a black pepper lemon consommé & saffron with seasonal vegetables

TIGER PRAWNS & SKIOUFIKTA PASTA (c) / 18.5

Pan seared tiger prawns, Skioufikta handmade Greek pasta cooked in prawn infused tomato sauce & Feta cheese

SEAFOOD LINGUINE (c) / 22

Squid ink linguine with mussels, clams, cuttlefish, octopus & Tiger shrimp in a fresh tomato & fennel emulsion

WHOLE FISH CATCH OF THE DAY / 29

Freshly caught whole fish, baked in our charcoal oven. Served with baby vegetables & lemon olive oil

LOBSTER PASTA (c) / 38

Fresh Maine lobster with basil & tomato flavoured spaghetti, cayenne pepper & grilled sour dough bread

CLASSIC GREEK

BRAISED LAMB KLEFTIKO / 19

Slow braised lamb, with rosemary, roasted potatoes & glazed heirloom carrots. Served on a chickpea, saffron & harissa cassoulet

BEEF GIOUVESTSI / 21

Slow cooked wagyu beef cheek served with orzo Kritharaki pasta

MOUSSAKA / 14

Traditional dish with layers of potato, grilled aubergine, slow braised beef ragout & béchamel sauce

LEMON ROASTED CHICKEN / 14.9

Served with skordalia, parsley oil, fresh herb salad, slow braised shallots, baby potatoes & fried grape leaves

MAINS

FROM THE CHARCOAL OVEN

PETITE FILLET / 23.5

200g beef fillet with burnt shallots, seaweed butter, fresh oregano & Greek fries

PAIDAKIA / 26.5

Garlic & rosemary marinated tender lamb chops, served with roasted potatoes, Feta cheese & mint yoghurt sauce

DOUBLE GOLD RIB EYE / 27.5

300g grain fed rib eye, grilled on an open flame chargrill. Served with roasted potatoes & florina pepper sauce

PRIME FILLET / 29.5

300g prime beef fillet, marinated in thyme, oregano & olive oil. Grilled on an open flame chargrill & served with roasted potatoes & florina pepper sauce

$SIDES_{(\lor)}/2.5$

Steamed vegetables with virgin olive oil

Sweet potato chips

Roasted potatoes with garlic dip

Potato wedges with Feta, cumin & oregano

Grilled Mediterranean vegetables

THE ATTIC GRILL / 30

Selection of marinated & grilled beef, lamb & chicken souvlakia. Served with Greek Feta fries & pita bread

T-BONE STEAK / 39

 $500{\rm g}$ beef short loin, marinated in olive oil, garlic & thyme, charcoal grilled & served sliced with Greek oregano fries

WAGYU BEEF / 48

300g 450 day grain fed Wagyu beef, grilled over charcoal. Served with truffle carpaccio, white asparagus, potato espuma & beef jus



DESSERTS

ROSE, MASTIC &
GREEK YOGHURT / 5.5

Strawberry compote, seasonal fruit & yoghurt ice cream

CHOCOLATE MOELLEUX (N) / 6.5

Valrhona chocolate, star anise crumble & pistachio ice cream (allow 10 minutes)

GREEK COFFEE TIRAMISU / 5.8

Loumidis savoiardi biscuits, Mascarpone cheese

ORANGE PIE / 5.2

Served with chocolate mousse, Greek coffee & vanilla ice cream

LOUKOUMADES (N) / 5

Greek doughnut bites with thyme honey or stuffed Nutella & crumbled walnuts

BAKLAVA CHEESECAKE (N) / 5.8

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

SWEET GREEK PLATTER / 20

A selection of 5 desserts for sharing (allow 10 minutes)

HOMEMADE ICE CREAM PLATTER / 5

Chef's selection. Ask your waiter for the flavours



COCKTAILS

Classic cocktails are part of our daily flair. Please ask your waiter for details.

ΕΓΑ / Ένα	6.5
'c'mon, let's have a drink'	
#smoked #sweet #whiskey #sour #passion #eggwhite	
ACADI / Auto-	4 5
ΑΘΑΡΙ / Αγάπη	6.5
In 'love' with this drink	
#ladies #love #popsicle #cosmopolitan #bubbly	
AROMA NO.5 / Άρωμα NO.5	7
Negroni – same, same but different	
#bitter #sweet #spiced #gin #perfumed	
3000KM AWAY / 3000χλμ. Μακριά	7
3000km away – the distance between Bahrain & Greece	
#rum #roastedpeach #pineapple #warmcomplexfinish	
MERAKI / Μεράκι	7
The love & enjoyment one has for what they do	
#vodka #lemongrass #honey #lime #spicyaromatic #hot	
FILΑΚΙΑ / Φιλάκια	7
'Kisses', send some	
#gin #lime #balanced #passionfruit #fresh #ginger	

KEFI / Κέφι	7.5
The spirit of joy, happiness & fun	
#addictive #tropicalfruitbasket #intensivelyaromatic	
#rhum #melon	
PAREA / Παρέα	12
A group of friends who gather together to enjoy simple	
things in life / #enjoy #sharing #gin #tea #grapefruit	
#rose #cucumber	
EFTIHIA / Ευτυχία	7.5
The truest form of happiness	
#ladies #chocolate #martini #finesse #espresso	

VODKA

	sgl / dbl / btl
WHEAT	
Stolichnaya, Russia	4.9 / 9.2 / 85
Absolut, Sweden	4.9 / 9.2 / 85
Grey Goose, France	10.3 / 19.4 / 205
Roberto Cavalli, Italy	12.7 / 23.6 / 250
RYE	
Belvedere, Poland	9.5 / 17.6 / 180
GRAPE	
Ciroc, France	7.9 / 14.6 / 160

GIN

	sgl / dbl / btl
LIGHT & FLORAL	
Bombay Sapphire, London Dry Gin	4.9/9.2/85
Hendricks, Scottish Gin	6.4/11.6/125
CITRUSY & FRESH	
Sipsmith, London Dry Gin	7.3/13.9/145.5
Tanqueray 10, London Dry Gin	7.6/14.6/150
FLAVORFUL & FLORAL	
Botanic Premium Gin, Spain	7.3/13.9/145.5
SWEET & SAVOURY	
Saffron Gin, Gabriel Boudier, Dijon, France	6.7/12.7/134

^{*}All of our Gins are served with Tonic Water

RUM

sgl / dbl / btl

BLANCO

Bacardi Carta Blanca, Cuba

4.9/9.2/85

SPICED

Captain Morgan, Caribbean Rum

5.5/10.2/95

GOLD, AGED & DARK RUM

Havana Club 7 años, Cuba

6.7/12.2/115

SOLFRA

Solera is a maturation system typical of sherry. Rum aged in this way tends to be smoother, rounder & softer

Zacapa 23, Guatemala

12/23/270

TEQUILA

	sgl / btl
BLANCO	
Patron Silver, Mexico	7.9/175
Don Julio, Mexico	9.1/195
ANEJO	
Patron Anejo, Mexico	10.2/215
Don Julio Anejo, Mexico	12/265
FLAVOURED TEQUILA	
Patron Xo Café	6.7/145

THE WORLD OF WHISK(E)Y

sql / dbl / btl

SINGLE MALT

LIGHT & DELICATE

Most easy to approach with fresh fruit notes & light spices

Glenmorangie Original, Highlands	6.7/12.9/150
Glenfiddich 12 YO, Speyside	7.3/13.9/170
Macallan 12 YO, Highlands	10.3/19.4/212
Macallan 18 YO, Highlands	24.5/46/565

RICH & COMPLEX

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

Auchentoshan Three Wood, Lowland	7.4/14.2 /165
Glen Moray 16YO, Speyside	7.9/15.2/180
The Glenlivet 15YO, Speyside	9.1/17/185

SMOKY, PEATED & COMPLEX

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

Talisker Storm, Islay	7.6/14.6/165
Laphroaig 10 YO, Islay	7.9/15.2/170

BLENDED WHISKIES

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

Dewar's White Label, Scotland	5.5/9.2/85
Johnnie Walker, Red Label, Scotland	5.7/9.5/100
Jameson, Ireland	5.1/9.5/95
Johnnie Walker, Black Label, Scotland	7.6/15.3/165
Chivas Regal 12 YO, Scotland	7.6/15.3/165
Chivas Regal 18 YO, Scotland	14.7/28.7/260
Johnnie Walker, Blue Label, Scotland	30.3/58/540
Chivas Regal 25YO, Scotland	36.4/71.6/755

BOURBONS & TENNESSEE WHISKEY

Offering light vanilla notes with mellow ripe fruit flavors.

Jim Beam, Kentucky	4.9/9.2/85
Jack Daniels, Tennessee	6.7/12.7/138
Maker's Mark, Kentucky	7.3/14.1/155
Bullet, Kentucky	6.7/12.7/135
Jack Daniels Single Barrel, Tennessee	11.5/22/230

JAPANESE WHISKY

White Oak Akashi Blend	6.7/12.7/135
Kirin Fuji Sanroku	7.9/14.6/155
The Chita Suntory Whisky	11.5/21.8/223

sal	/	dbl	/	ht
341	/	uui	/	$U \cup U$

COGNAC /BRANDY

Known as the finest of all the spirits, it is a grape distilled spirit with thousands of flavors & sensations, ranging from fruity, warm, spicy & dry to oaky notes

Hennessy VSOP, France	9.2/17.8/160
Remy Martin VSOP, France	9.2/17.8/160
Hennessy XO, France	23.6/46.6/485
Torres 10, Spain	4.9/9.1/85

served at 60ml

PORT & SHERRY

These belong to the family of fortified wine, displaying a great complexity of flavor & aromas

Taylor's Tawny Port 10 Yo, Portugal	7.9
Lustau PX, San Emilio Fine Sherry wine, Nectar, Pedro Ximénez	7.9

single shot

LIQUORS/APÉRITIF/DIGESTIF

We offer a vast selection, please ask your waiter for details. 5.5

BOTTLED BEERS & CIDERS

Μπύρες Μπουκάλι & Σάιντερ

Heineken, Netherlands Lager, 5% ABV Distinctively balanced premium lager, versatile & refreshing aftertaste with hints of fruit	5.2
Amstel Light, Netherlands Lager, 3.5% ABV Deep gold in color & brewed in a unique mixture of barley & hops	5.2
Stella Artois, Belgium, 4.8% ABV Refreshing hop and moderate lower bitterness and kick of refreshment	5.2
Corona, Mexico Pale Lager, 4.6% ABV Golden lager with a crisp & refreshing taste, & pleasant malt & hops notes	5.2
Hoegaarden White, Belgium, 4.9% ABV Fine wheat beer with distinctive taste, fruity character, cloudy appearance $\mathscr E$ smooth texture	5.9
Peroni, Italy Lager, 5.1% ABV Crisp & refreshing beer with a delicate balance of bitterness, citrus & spicy aromatic notes	6.1
Asahi Super Dry, Japan Lager, 4.5% ABV With its refreshing barley flavor & crisp aftertaste is by far the most popular high-quality beer in Japan	6.4
Savanna, South Africa Premium Cider, 5% ABV Crisp, refreshing, balanced premium dry cider made from apples	6

"KEEP IT INNOCENT"

Non – alcoholic Drinks / Μη Αλκοολούχα Ποτά

FAVOURITE MOJITOS	4.9
#lemon&mint #freshstrawberry #passionfruit	
MINT LEMONADE	4.9
INNOCENTS BY ATTIC	5.5
Attic #creamy #coconut #pineapple #passionfruit #popsicle	
Mykonos #citrus #passionfruit #basil #sour #sweet	
Patra #watermelon #Greekhoney #yogurt #smooth #mint # lime	
Syros #fresh #grapefruit #rose #pistachio #bitter #sweet	
JUICY	4.2
Please ask your waiter for our freshly squeezed selection	
TEA ON ICE	3.6
Choose from Lemon or Peach	
SOFT DRINKS	
Coca-Cola, Coca-Cola Light, Sprite, Fanta Orange	2.9
Premium Tonic Water, Ginger Ale, Soda Water	3.9
Red Bull	4.9

MINERAL WATER

Voss – Still Mineral Water – small/large	1.8/3.6
S.Pellegrino – Sparkling Mineral Water – small/large	1.8/3
Perrier – Sparkling Mineral Water – small/large	1.8/3
COFFEE & TEA TIME	
Espresso – Single/Double	1.8/2.7
Macchiato	2.4
Cappuccino	3
Café Latte	3
Americano/Lungo	3
Hot Hot Chocolate	4.2
Tea Selection	3
TRADITIONAL GREEK COFFEE Παραδοσιακός Ελληνικός Καφές	
No Sugar / Σκέτος, Medium Sugar / Μέτριος, Sweet / Γλυκός	
Single /μονός	2.4
Double / διπλός	3
Frappé / Φραπέ	3
FREDDO CAPPUCCINO & FREDDO ESPRESSO	
These Greek alternatives are worth trying. The most important thing is to drink them the "Greek way", by laying back & taking your time. Enjoy!	
Freddo Espresso	3
Freddo Cappuccino	3.2

SPARKLING WINE & CHAMPAGNE / Αφρώδη

VOGA PROSECCO Veneto, Italy	6/30
SOLIGO, PROSECCO DOC Treviso, Italy	36
FAMILIA TORRES, SANTA DIGNA Estelado Rose, Central Valley, Chille	42
VEUVE CLICQUOT BRUT Champagne, France	182
MOËT & CHANDON ROSE Champagne, France	188
DOM PERIGNON Champagne,France	425
WHITE WINE / Λευκοί Οίνοι	
GIORGIO & GIANNI, PINOT GRIGIO Delle Venezie, Italy	5/22
SWARTLAND FC, SAUVIGNON BLANC Swartland, South Africa	6/24
ARABESQUE SAUVIGNON BLANC IGP Pays D'OC, France	27
PORCUPINE RIDGE, SAUVIGNON BLANC Western Cape, South Africa	30
BRANCOTT ESTATE, SAUVIGNON BLANC Marlborough, New Zealand	40

LA SCOLCA GAVI DI GAVI DOCG GOLD Piedmont, Italy	51
DOMAINE DE VAUROUX, CHABLIS Burgundy, France	59
PASCAL JOLIVET, POUILLY-FUME Loire, France	85
CLOUDY BAY, SAUVIGNON BLANC Marlborough, New Zealand	91
Medium to Full Body, Rich & Creamy	
MONCARO, TREBBIANO-CHARDONNAY Marche, Italy	6/24
OBIKWA, CHARDONNAY Western Cape, South Africa	26
FETZER, CHARDONNAY California, USA	30
CASILLERO DEL DIABLO RESERVA CHARDONNAY Casablanca Valley, Chile	35
FAMILIA TORRES 'GRAN VINA SOL' CHARDONNAY Penedes, Spain	36
PENFOLDS KOONUNGA HILL, CHARDONNAY South Australia	46
LA SCOLCA GAVI DI GAVI, DOCG BLACK LABEL Piedmont, Italy	160

All prices are in Bahraini Dinar and are inclusive of 10% service charge, 5% government levy & 5% VAT.

Fresh & Aromatic

ALTANO DOURO BLANCO, BLEND Douro, Portugal	27
FAMILIA TORRES, VINA ESMERALDA Penedes, Spain	36
MACMURRAY ESTATE, PINOT GRIS Russian River Valley, USA	41
CHARLES SMITH, RIESLING KUNG FU GIRL Columbia Valley, USA	45
VILLA ANTINORI BIANCO TOSCANA IGT, Tuscany Italy	49
ROSE WINES / Ροζέ Οίνοι	
MATEUS ROSÉ Douro, Portugal	8/32
LOSTAL CAZES ROSÉ Pays d'Oc, France	36
TORRES, VINA ESMERALDA, ROSE GARNACHA Catalonia, Spain	39
MAISON-FAMILLE CASTEL, ROSE D'ANJOU' Loire, France	49
CHATEAU DE BEAUPRE, AOC ROSE Provence, France	55
PASCAL JOLIVET, SANCERRE ROSE Loire, France	79

DISCOVERING GREECE

Εξερευνήστε την Ελλάδα

Greece is one of the oldest wine producing regions in the world and among the first wine producing territories in Europe. Kir-Yianni Estate was founded in 1997 by Yiannis Boutaris, one of the leading figures in the Greek wine industry. Now his sons, Stellios and Mihalis, take the hundred-year-old family tradition in winemaking into the 21st century, aiming at finding the right balance between authenticity and innovation, with the same passion as did all the generations before them. Kir-Yianni has vineyard holdings in Naoussa and Amyndeon, in Northwestern Greece. Proper care in the vineyard, microvinification and meticulous blending, endow Kir-Yianni wines with character, aging potential, and typicity.

RED WINES / Ερυθροί Οίνοι

KIR-YIANNI 'RAMINISTA' XINOMAVRO NAOUSSA

63

Greece - A modern expression of a centuries old local grape with fruity and unique vegetal notes and a lingering aftertaste.

KIR-YIANNI 'PARANGA' MERLOT XINOMAVRO

9/36

Greece - Spicy with a supple and round character.

A feel good wine on every level.

ROSE WINES / Počé Oívou

KIR-YIANNI ESTATE, 'AKAKIES' XINOMAVRO

8/32

Amyndaio, Greece - Powerfully aromatic, well-structured and vividly refreshing. A different rosé, almost a light red.

DESSERT WINE

MAVRODAPHNE OF PATRAS

5/49

Cretaolympias, Greece - Lusciously sweet and fortified wine with a powerful bouquet of dates and raisins.

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PRIVATE CELLAR

PENFOLDS, RWT 2004	303
Barossa Valley, Australia	
PENFOLD GRANGE SHIRAZ, 2002	848
Barossa Valley, Australia	
CHATEAU LAFITE ROTHSCHILD, 1998	2 547
Pauillac, Bordeaux, France	
CHATEAU PETRUS, 1999	3 032
Pomerol, Bordeaux, France	

RED WINES / Ερυθροί Οίνοι

Light to Medium-Bodied, Delicate & Elegant

MONTEPULICIANO, D'ABRUZZO DOC	6/24
Italy	
ROOT 1 PINOT NOIR	8/32
Casabalanca Valley,Chile	
MOMMESSIN WINERY, CHATEAU DE MONTMELAS	51
Beaujolais Villages, France	
NOBODY'S HERO, PINOT NOIR	58
Marlborough, New Zealand	
CLOUDY BAY, PINOT NOIR	109
Marlborough, New Zealand	

Medium to Full-bodied, Well Rounded & Fruity Red

Marche, Italy	5/22
SWARTLAND FC, MERLOT Swartland, South Africa	6/24
KWV, PINOTAGE Western Cape, South Africa	34
M.CHAPOUTIER, 'BELLERUCHE ROUGE' Cotes du Rhone, France	39
FAMILIA TORRES, ATRIUM, MERLOT Penedes, Spain	40
BERONIA CRIANZA Rioja, Spain	44
FAMILIA TORRES, 'CELESTE' Ribera del Duero, Spain	55
MOUTON CADET RESERVE, SAINT-EMILION Bordeaux, France	70
RUFFINO,CHIANTI RISERVA DUCALE Tuscany, Italy	73
ROBERT GIRAUD, CHATEAU COTES DE ROL Saint-Emilion Grand Cru, France	106

Medium to Full-Bodied, Complex & Sophisticated

NEDERBURG SHIRAZ	8/32
Stellenbosch, South Africa	
ALTANO DOURO, BLEND	33
Douro, Portugal	
FETZER, CABERNET SAUVIGNON	9/36
California, USA	
CALITEDDA DECEDIA CADMENEDE	2.0
CALITERRA RESERVA, CARMENERE	38
Colchagua Valley, Chile	
TORRES'GRAN CORONA'S	49
RESERVA CABERNET SAUVIGNON	49
Catalonia, Spain	
CHATEAU GRAND SOUSSAN, MARGAUX	87
Bordeaux, France	
DEZZANI, BAROLO SAN CARLO'DOCG	107
Piedmont, Italy	
M.CHAPOUTIER, LA BERNARDINE	112
Chateauneuf-du-Pape, France	
MARCHESI ANTINORI, TIGNANELLO	206
Tuscany, Italy	

Full-Bodied, Bold & Spicy

ARGENTO, MALBEC	9/36
Mendoza, Argentina	
CALITERRA RESERVA, SYRAH	38
Colchagua Valley, Chile	
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VILLA MATILDE	42
AGLIANICO'CAMPO STELLATO'IGT CAMPANIA	
Italy	
,	
GNARLY HEAD, PETIT SIRAH	44
California, USA	
BOSCHENDAL, SHIRAZ	55
Coastal Region, South Africa	
Tiogram, South Finite	
CLOOF, THE VERY SEXY SHIRAZ	59
Darling, South Africa	
,	
TERRAZAS DE LOS ANDES, MALBEC	76
Mendoza, Argentina	
THE CHOCOLATE BLOCK	86
Franschhoek Valley, South Africa	