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)	28
Yoghurt, cucumber, garlic & fresh herbs	
MELITZANOSALATA (V)(N)	28
Slow roasted eggplant purée with peppers & herbs	
FAVA (V)	28
Fava beans, lemon juice, capers, spring onion, semi dried tomato, olive oil	
TIROKAFTERI (V)(N)	35
Feta cheese purée with fresh red chilli, paprika & pine nuts	
TARAMOSALATA (S)	35
Creamy fish roe paste, lemon zest, cold pressed olive oil	
THE GREEK MEZE PLATTER	75
Selection of three traditional	
dips & grilled pita bread	

## APPETIZERS

BAKED BARREL AGED FETA CHEESE (V)	55
Baked Feta cheese with roasted cherry tomato, olives & capers	
GRILLED OCTOPUS (S)	74
Char-Grilled octopus,eggplant mousse tomato, capers & Salicornia	,
FRIED CALAMARI (S)	58
Fresh calamari, dusted with flour, salt, pepper, crispy fried, Black garlic mayo	
PRAWNS SAGANAKI (S)	70
Queen prawns, tomato sauce, Red capsicum, Feta, sourdough bread	
CRISPY WHITEBAIT (S)	60
Fresh whitebait, lightly coated with seasoned flour & fried. Served with citrus mayo, lemon	
FRIED KEFALOTYRI SAGANAKI CHEESE (V)(N)	65
Pan-fried Greek melted cheese, caramelised tomato jam, fresh fig, lemon, nuts	
KEFTEDAKIA	58
Greek beef meatballs, Red florina pepper coulis, mint yoghurt, cress & pita bread	
SOUP OF THE DAY	40

Made fresh daily. Please ask your waiter for today's special



1-Baked Feta 2-Grilled Octopus 3-Crispy Whitebait 4-Keftedakia





1-Tzatziki 2-Melitzanosalata 3-Taramosalata 4-Tirokafteri 5-Fava Prawns Saganaki



1-Lentil & Manouri 2-Watermelon & Halloumi 3-Heirloom Beetroot 4-Horiatiki



PIE & BURGER

### Cretan

# SALADS

HORIATIKI – GREEK SALAD (V)	52	HOMEMADE PIE OF THE DAY	72
Tomatoes, cucumber, olives, onions, capsicum, kritamos & Feta. Tossed with fresh oregano & olive oil		Freshly baked greek pie. Ask your waiter for today's special	
	45	MOUSSAKA BURGER (SS)	78
WATERMELON & HALLOUMI SALAD (V) Fresh watermelon, rocket leaves, sundried tomato, croutons, grilled halloumi cheese with our strawberry dressing	45	200g Angus beef pattie, caramelized onions, grilled eggplant, potato topped with cheesy béchamel sauce	
CRETAN SALAD (V)	44	PITAS & SOUVLAKI	
Sweet cherry tomatoes, Greek Feta, barley rusk, oregano & olive oil		CHICKEN PITA	72
HEIRLOOM BEETROOT SALAD (V)(N)	42	Grilled chicken mixed with tzatziki, tomato, onions & fries, wrapped in grilled pita bread	
Roasted baby beetroot, yoghurt & Feta mousse, walnuts, apple & popped quinoa		LAMB PITA	75
LENTIL & MANOURI SALAD (V)(N) Green lentil, baby spinach, chick	45	Grilled lamb mixed with tzatziki, tomato, onions & fries, wrapped in grilled pita bread	
peas, cherry tomatoes, caramelized pumpkin seeds, grilled manouri cheese		SOUVLAKI SKEWERS	
		Served with grilled pita bread & fri	es
(N) Nuts   (S) Seafood   (SS) Sesame Seeds   (V)		Chicken	78
Please ask your waiter for dairy free & gluten free	e options	Beef	80

#### All prices are in UAE Dirham & inclusive of 5% VAT



Filetto Eat Greek



Greek Style Bifteki

### GRILLED MEAT

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

#### FILETTO EAT GREEK

162

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

### RIB-EYE ON THE BONE 198

500g Prime rib-eye marinated in olive oil, garlic, thyme, flame grilled and served with steak-cut chips.

#### KONTOSOUVLI BEEF 165

300g Slow roasted beef loin from the char-grill, served with fries.

### ROASTED LEMON OREGANO CHICKEN (SS) 120

Oregano & thyme marinated chicken, slow roasted in open fire grill. Served with garlic tahini sauce, oregano fries and baby potatoes. The Greek way!

#### PAIDAKIA (LAMB CHOPS) 500g 168

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

#### GREEK STYLE BIFTEKI 128

Flavoured mince beef patties, yoghurt & Feta sauce, green pepper. Served with potatoes.

### MIXED GRILL 210 Beef, lamb, chicken & vegetables skewers, served with pita bread & chips

## SEAFOOD

CATCH OF THE DAY (S) Whole Sea Bass or Black Bream, grilled with lemon oil, served with Horta (wild greens) or choice of your side MP

GRILLED WHOLE CALAMARI (S) 135

Marinated fresh calamari, flame grilled with lemon olive oil, sweet tomato, kritamos, capers & spring onion

FISH FILLET & SEAFOOD ORZO (S) 135

Kritharaki pasta with fresh tomatoes, calamari, baby prawns

GRILLED OCTOPUS & BEAN SALAD (S) 168

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

GRILLED TIGER PRAWNS (S) 175

Thyme & garlic marinated prawns, char-grilled in the shells, served on a bed of greek salad, roasted red capsicum dip, lemon olive oil



Grilled Octopus





Fish Fillet



Kleftiko Roast Lamb



# GREEK SPECIALTIES

MOUSSAKA	125
The traditional Greek Moussaka "delight" with potatoes, eggplant, minced meat & béchamel sauce.	
VEGETARIAN MOUSSAKA	110
Vegan mincemeat, oven baked layered potatoes, eggplant, zucchini in tomato sauce topped with béchamel & cheese.	
PAN ROASTED CHICKEN	130
Roasted chicken leg & breast, eggplant & graviera cheese purée, herbs oil, chicken jus	
GEMISTA (V)	100
Traditional Greek stuffed peppers, zucchini & tomatoes with rice & herbs. Served with roasted potatoes	i

#### KLEFTIKO ROAST LAMB

155

Slow cooked lamb shank, served with trahana, graviera, grilled green peppers, roasted potatoes

## SIDES

FRIED POTATOES	18
OVEN BAKED POTATOES	18
STEAMED GREENS	18
GREEK RICE PILAF	18
COUSCOUS SALAD	20
OREGANO & FETA FRIES	20
GREEK STYLE LETTUCE SALAD	20

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

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# DESSERTS

LOUKOUMADES (N)	40
Grandma's doughnuts with honey, chocolate sauce, walnut	
GREEK COFFEE TIRAMISU (N)	40
Almond biscuit, Greek infused coffee, mascarpone cheese	
ORANGE PIE	38
Phyllo pastry, orange syrup, caramelized pumpkin seeds, orange cream, vanilla ice cream	
BAKLAVA CHEESECAKE (N)	38
Baked cheesecake with layered of mix nuts filled in filo pastry, cinnamon & syrup	
SWEET TASTE OF GREECE	65
Selection of desserts for	
two people	
ICE-CREAM PLATTER	35
Chefs selection-Ask your waiter for available flavours	



Orange Pie





Loukoumades

Baklava Cheesecake



The Beach at JBR, Dubai +971 44305249