
Ancient Greeks fell in love with their land
the blue Sea and the warmth of the Sun
that provided them with food all year round.
To show their gratitude, they developed
myths and told stories of a female deity
called GAIA, the mother of all life.

Greeks believe that good company
makes a meal taste even better.
The magic of their cooking combines ingredients
memories, new ideas and the warm feeling
of sitting around a table. Sharing food
is considered a therapeutic time of day
where families can maintain their values and rituals
giving them an opportunity to talk and reflect.

FROM THE SEA

Our Chefs and Fishelier will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish are sold by the kilo at market price.

RAW
Fish of your choice
thinly sliced

**BAKED
ALA
SPECIOTA**
With spiced
tomato and Greek
herbs

GRILLED
Simply grilled in
the charcoal
oven with
lemon oil

**SALT
CRUST**
Steamed in
salt crust with sage
and orange zest

KIRIOS PIATA / MAINS

Astakomakaronada / Lobster Pasta 290 (D) (G) (S)
Lobster linguini and cherry tomato sauce

Kritharaki / Orzo Seafood Pasta 125 (D) (G) (S)
Kritharaki pasta, calamari and prawns

**Lahanorizo me mpakaliaro / Cabbage Rice with
Chilean Seabass 305**
Pickled cabbage rice and Chilean seabass

Gemista / Stuffed Vegetables 110 (V)
With rice herbs and mitzithra cheese

Pidakia Arnisia / Lamb Cutlets 235 (D) (G)
Lamb cutlets, pita bread and tzatziki 350gr

Spalomprizola / Rib Eye 340 (N) (D)
Grilled rib eye 400gr

Katsikaki / Baby Goat 390 per 500gr (D)
Slow cooked baby goat in our wood oven

Psito Kotopoulo / Roasted Chicken (D) (G)
Roasted chicken, thyme and oregano sauce
Half chicken 170
Whole chicken 320

Hilopites me troufa / Truffle Pasta 150 (G) (D)
*Tagliatelle pasta with cream sauce and black
truffle*

menupages.ae

SIDES

Psites Patates / Grilled Potatoes 40 (V)
Olive oil, lemon, oregano

Patates Tiganites / French Fries 45 (V)
Homemade fries with oregano

Rizi / Basmati Rice 40 (V) (D)
Olive oil, garlic, sumac, parsley

Patates me Troufa / Truffle Potatoes 65 (V) (D)
Grilled potatoes, fresh cheese, fresh black truffle

Mprial / Baked Vegetables 40 (V)
Cherry tomato sauce and basil

Brokolo / Broccoli 45 (V)
Chili, garlic and lemon oil

Sparagia / Asparagus 55 (V)
Garlic and lemon oil

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SALATES / SALADS

Choriatiki Salata / Greek Salad 55/110 (V) (D)
Greek salad, mountain tomatoes
barrel aged feta and homemade pickled olives

Carpouzi Salata / Watermelon Salad 55
(V) (N) (D)
Watermelon, feta, almonds, basil and mint

Astakosalata / Lobster Salad 135 (D) (S)
Lobster, baby gem, asparagus, red onion and
light mayo dressing

Ospriada Salata / Legumes Salad 45 (V) (N)
Black eyed beans, lentils, pickled vegetables
raisins, hazelnuts and white balsamic dressing

Pantzarosalata / Beetroot Salad 55 (V) (N) (D)
Red beets, mandarin, caramelized walnut,
yogurt green beans

Salata Kolokithi / Zucchini Salad 55 (V) (N) (D)
Mint, pistaccio and tyrokafteri

O M A / R A W

Tonos me Troufa / Tuna with Truffle 130 (G)
Lightly smoked tuna carpaccio
black truffle dressing

Lavraki Marine / Sea Bass Ceviche 80
Sea bass ceviche, pear, confit tomatoes

Stridia / Oysters market price per piece
Gillardeau n.2 **55**
Gillardeau n.5 **30**
Josephine n.3 **50**

Tsipoura / Sea Bream Carpaccio 170 (G)
Whole sea bream carpaccio

MEZEDES / STARTERS

- **Taramosalata 35** (D) (G)
Smoked cod roe, lemon zest and koulouri bread

- **Fava 30** (D)
Fava beans, lemon juice and olive oil

- **Melitzanosalata 35** (N)
Smoked aubergine, tahina and sourdough

- **Tzatziki 40** (D)
Greek yogurt, garlic, cucumber, olive
oil and Pita bread

Tiganita Lachanika / Vegetables Tempura
45 (V) (D) (G)
Aubergine and zucchini tempura with tzatziki

Piperies Florinis / Sweet Peppers 50 (V) (D) (G)
Koulouri, marinated capsicum, goat cheese dressing

Dolmadakia / Stuffed Vine Leaves 45 (D) (N) (V)
Stuffed wine leaves with rice, herbs and yogurt

Varelsia Feta Psiti / Baked Feta Cheese 55
(V) (N) (D) (G)
Barrel aged feta, baked with honey and nuts

Tiropita / Cheese Pie 95 (V) (D) (G)
Ksinomitzithra, Graviera cheese and goat cheese, black
truffle

Spanakopita / Spinach Pie 45 (V) (D) (G)
Spinach and feta cheese pie

Tiganito Calamari/ Fried Calamari 75 (G) (D)
Fried baby calamari, sweet peppers and spiced
emulsion

Chtapodi sti Schara / Grilled Octopus 110 (D)
Grilled octopus with fava puree

Kalamari sti Schara / Grilled Calamari 60 (N)
Grilled baby calamari, lemon, tomato, oregano

Garides Saganaki / Prawns Saganaki 95 (N) (D) (S)
Prawns, tomato sauce, garlic and basil

Mousakas / Moussaka 65 (D)
Grilled aubergine, minced beef
potato, nutmeg and Graviera cheese

Keftedakia / Greek Style Meatballs 55 (N) (D) (G)
Kofta with cumin, mint, tomato sauce and yogurt

Garides ston ksilofourno / Prawns from Wood Oven 95 (G) (S)
Rosemary, harissa lemon juice, olive oil

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Rice Pudding 35 (D)
Rice pudding with orange

Ravani / Coconut Cake 45 (D) (G)
Semolina sponge cake in syrup with coconut ice cream
Chrysogerakas 2013 , Kir-Yianni, Amyndeon, Macedonia, Greece - 135

Fried Greek Donuts 35 (G) (N)
Fried dough, honey, cinnamon and roasted vanilla (15 min wait)
Moscato Passito 2015, Palazzina, Il Cascinone, Piedmont, Italy - 55

Krema Sokolatus/ Salted Caramel Ganache 65 (N) (D) (G)
Chocolate crumble and vanilla ice cream

Gaia Cheesecake 55 (N) (D) (G)
With hazelnut crumble
Château Rieussac 2011, Sauternes, France - 115

Portokalopita / Orange Cake 45 (N) (D) (G)
Orange cake, Greek yogurt, cinnamon ice cream and olive oil
Muscat de Beaumes de Venis 2008,Domaine de Coyeux, France - 70

Sokolatina / Chocolate Brownie 65 (N) (D) (G)
Brownie with Mastiha Marshmallow, coffee crumble,
Tahiti vanilla ice cream
Taylor's 10 years Old Tawny, Douro, Portugal - 80

Fillo Mille Feuille 55 (N) (D) (G)
Fillo pastry, pastry cream and pistachio
Oremus Aszu 5 Puttonyos, Tokaji, Hungary 2008 - 180

Pagoto Giaurti/ Frozen Yogurt 120 (N) (D) (G)
Homemade frozen Greek yogurt with honey, walnuts & loucoumade

Gaia Platter 345
(Desirable for four)

Sweet Bites

Kataifi 45 (N) (D) (G)
Truffles 55 (D) (N)

Halva 25 (N) (D)

Chocolate

Daily Selection of Ice Cream and Sorbet 30/per scoop
Chef`s Selection of Flavours 145

** Glass of sweet wine (75ml) recommended by our sommeliers to complement your dessert*

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