



We draw inspiration from the richness of Greek mythology and the world's flavours. Zenon is a gastronomic adventure, a feast that pays homage to the gods. We serve not merely meals but curate a culinary journey that resonates with the discerning palates of our patrons, reflecting the diversity and dynamism of the vibrant city in which we reside.

Our diverse menu, inspired by the Mediterranean and enlivened with exotic Asian flavours, showcases the world's most luxurious and freshest ingredients, akin to the divine ambrosia and nectar of Olympus.

Rooted in the name of the ancient Greek deity Zeus, Zenon symbolizes a potent bond between the heavens and earth. This is not just a venue for dining but a unique intersection where advanced technology and exquisite gastronomy unite, crafting a modern and timeless atmosphere.

Each visit to Zenon is a distinct experience reminiscent of the captivating narratives of Greek legends. We welcome you on this culinary expedition where each dish tells a story, and each encounter weaves into the tapestry of our shared mythology. Welcome to Zenon, where the future of fine dining begins, and ancient lore meets contemporary tastes.

C O L D
S T A R T E R S

Tuna Tartare, Wasabi Mirin Dressing, Avocado And Caviar (F)(G)(S)
AED 190

Usuzukuri In Soy, Yuzu Sauce And Chili Mayo (D)(F)(G)(S)
AED 90

Salmon, Carpaccio, Seaweed, Yuzu, Sesame Dressing (F)
AED 75

Beef Tataki, Tender, Lightly Seared Beef With Spicy Citrus Soy Sauce, Topped With Crispy Shallots (G)(S)
AED 135

King Crab Salad (C)(F)
AED 360

Green Salad With Nuts, Orange And Kalamansi Dressing (N)(V)
AED 65

Dry-Aged OTORO Carpaccio, Soy And Truffle Dressing (G)(F)(S)
AED 115

Seabass Ceviche, Leche De Tigre, Aji Amarillo, Avocado And Jalapeno (F)
AED 85

Endive, Burrata Salad, Orange Saffron Dressing, Cecina De León (D)(N)
AED 175

Tomato Salad With Stracciatella, Pine Nuts and Basil (D)(N)(V)
AED 95

Classic Greek Salad (D)(G)(N)(V)
AED 135

Wagyu Beef Tartare, Smoked Egg Yolk, Black Truffle With Toasted Sourdough Bread (D)(G)
AED 175

H O T S T A R T E R S

Fried Feta Cheese Chili, Tomato Chutney (D)(G)(V)
AED 80

Charred Padron Peppers Spicy Jalapeno Sauce, Crispy Corn (D)(N)(V)
AED 70

Fried Calamari With Lemon Mayonnaise (D)(G)(F)
AED 95

Grilled Spanish Octopus "Gallega Style" (F)
AED 145

Shrimps "Saganaki" Tomato, Feta, Chives (C)(D)
AED 135

Beef And Chinese Leek Gyoza With Sour Miso Sauce (G)(S)
AED 95

Japanese Prawn Tempura, Sweet Chili Sauce, Lime (D)(F)(G)
AED 135

Burnt Eggplant, Soy Miso Glaze, Feta Mousse, Confit Tomato (D)(G)(N)(V)
AED 80

Eggplant and Zucchini Tempura With Yoghurt and Mint Sauce (G)(D)(V)
AED 75

F R O M T H E R O B A T A

Marinated Chilean Seabass With Yuzu, Sweet Soy Sauce (G)(S)(F)
AED 275

Chargrilled Japanese Wagyu Beef Skewers (S)(G)
AED 65 / pc

"Tsukune" Chicken Meatball With Sweet-Savory Glaze (S)(G)
AED 40 / pc

"Ebi Miso Yaki" King Tiger Prawn With Miso Mayo and Nori Sauce (C)
AED 245 / pc

Hokkaido Scallops With Garlic Butter, Yuzu Pepper (C)(D)(G)(S)
AED 175

MAKI ROLL

"Unagi Roll" Japanese Eel, Cucumber, Avocado, Kabayaki Sauce (G)(F)

AED 95

"Hotate Maki" Hokkaido Scallops With Truffle And Asparagus Tempura (C)(F)(G)

AED 125

Salmon Teriyaki And Shrimp Tempura Roll (C)(G)

AED 145

"Spider Roll" Soft Shell Crab, Spicy Tuna (C)(G)(D)(S)(F)

AED 115

Wagyu Beef Maki Roll Seared Duck Foie Gras, Teriyaki Sauce (G)(F)

AED 185

Avocado Roll Cucumber, Asparagus, and Mango Salsa (V)

AED 65

RAW BAR

Oysters Gillerdeau (F)(S)
With Ponzu Sauce / Sherry Vinegar

AED 85 / pc

Scampi / Langoustine
(C)

AED 285 / pc

Carabineros
(C)

AED 390 / pc

SASHIMI

3 pcs

AKAMI / Tuna (F)

AED 85

Toro / Fatty Tuna (F)

AED 90

Sake / Salmon (F)

AED 80

Himachi / Yellowtail (F)

AED 70

Hokkaido Scallops (F)(G)

AED 60

NIGIRI

2 pcs

Tuna, Kombu Shoyu (F)(G)

AED 65

Toro, Fatty Tuna (F)

AED 105

Salmon, Yuzu Pepper (F)(G)

AED 65

Yellowtail, Daikon Ponzu (F)(G)

AED 65

Hokkaido Scallops (F)(G)

AED 65

Kobe Nigiri With Caviar, Golden Leaves,
Pickle Ginger Flower (F)(G)

AED 245

(C) Crustaceans (D) Dairy (F) Fish (G) Gluten (M) Molluscs (N) Nuts (S) Soya (P) Peanuts (V) Vegetarian

All Prices Are Indicated In AED & Are Exclusive Of 7% Municipality Fee & 5% VAT

P A S T A

Wild Seasonal Mushrooms Risotto With Shaved Black Truffle (D)(V)
AED 165

Casarecce With Brittany Blue Lobster (C)(G)
AED 390

Tagliolini With Galician Clams And Cherry Tomato Sauce (F)(G)
AED 250

Maccaroni Cardinale Home-Made Rigatoni With Kobe, Baked, Light Gratin (D)(G)
AED 195

Rigatoni With Cream Reduction, Caviar (D)(G)
AED 295

Garganelli, White Veal Ragu', Truffle Beurre Blanc (D)(G)
AED 155

Agnolotti Herb-Filed, Mediterranean Langoustine Sauce (C)(D)(G)
AED 235

“Maccheroncini ” With Basil Pesto, Pine Nuts And Cherry Tomato (D)(G)(N)(V)
AED 125

Z E N O N C A V I A R S E L E C T I O N

Beluga (D)(F)(G)
Huso Huso
50g / AED 4,000
100g / AED 7,500

Imperial Beluga Baku (D)(F)(G)
Huso Huso
50g / AED 3,500
100g / AED 8,500

Oscietra Royal (D)(F)(G)
Acipenser
50g / AED 1,350
100g / AED 2,650

W I L D S E A F O O D

Red Porgy (F)
Grilled / Oven Baked
AED 1,100 / kg

Dover Sole (F)(D)
Grilled / Meuniere
AED 950 / kg

Golden Grouper (F)
Grilled / Oven Baked
AED 975 / kg

Sea Bass (F)
Grilled / Salt Crust
AED 780 / kg

Black Sea Turbot (D)
Grilled / Meuniere
AED 1,200 / kg

Wild Dentex (F)
Grilled / Oven Baked
AED 975 / kg

Wild Calamari (F)
Grilled / Fried
AED 850 / kg

Red Mullet (F)
Grilled / Fried
AED 850 / kg

Pink Dentex (F)
Grilled / Oven Baked
AED 975 / kg

King Tiger Prawn (C)
Grilled / Pasta
AED 265 / pc

Langoustines (C)
Grilled / Pasta
AED 285 / pc

Carabineros Prawn (C)
Grilled / Pasta
AED 390 / pc

Russian King Crab's Leg (C)
Grilled / Pasta
AED 1,150 / kg

Mediterranean Blue Lobster (C)
Grilled / Pasta
AED 1,150 / kg

Canadian Lobster (C)
Grilled / Pasta
AED 950 / kg

MEATS & MAINS

“Westholme” Pure Breed Wagyu Striploin, Australia
AED 690 / 350g

“Nishiawa” Wagyu A5 Ribeye, Japan
AED 1,700 / 300g

“Nishiawa” Wagyu A5 Tenderloin, Japan
AED 1,950 / 200g

“Nishiawa” Wagyu A5 Striploin, Japan
AED 1,900 / 300g

250 Days Grain-Fed Angus Ribeye Bone-In Steak, Australia
AED 625 / 850g

Fresh Catch of the Day – Grilled Fish Fillet (F)(D)
AED 195

Braised Beef Cheeks With Black Truffle,
Cauliflower (D)
AED 175

250 Days Grain-Fed Angus Tenderloin, Australia
AED 325 / 200g

Olive-Fed Wagyu Beef Tomahawk, Australia
AED 1,750 / 1200g

Milk-Fed Veal Chop with Chimichurri Sauce
Roasted Potatoes
AED 210 / 350g

Rosemary & Thyme Marinated Australian Lamb Cutlets
AED 275

Yuzu Chili-Marinated Grilled Dry-Aged
Yellow Baby Chicken (C)(S)
AED 185

Chicken Breast Valdostana Style ,Veal Ham
Aged Cheddar Cheese, Truffle, Rocket Salad (G)(D)
AED 210 / 450 g

SIDES

Mashed Potato (D)(G)(V)
AED 55

“Vita” Wild Greens (v)
AED 55

Broccolini (v)
AED 55

Green Asparagus (G)(S)(V)
AED 55

Black Truffle
AED 65 / g