Mall of the Emirates (MOE)

GREEK DIPS

TZATZIKI (V) 32
Yogurt with cucumber, garlic, and fresh herbs

MELITZANOSALATA (V)(N) 32
Slow-roasted eggplant purée with peppers, & fresh herbs

FAVA (V) 32
Santorini fava purée with lemon juice, capers, semi-dried tomatoes, and olive oil

TIROKAFTERI (V)(N) 38
Feta cheese purée with paprika & pine nuts

TARAMOSALATA (S) 40
Creamy fish roe dip with lemon zest, cold-pressed olive oil, & black garlic pearls

APPETIZERS

BAKED BARREL-AGED FETA CHEESE (V) 62
Baked feta cheese with roasted cherry tomatoes, olives, and capers

GRILLED OCTOPUS (S) 88
Chargrilled octopus, eggplant mousse, tomato, pepper coulis & salicornia

CRUNCHY FETA AND HALLOUMI BOUREKAKIA (V)(SS) 68
Feta, halloumi cheese, honey sesame seeds & Florina pepper coulis, & dill leaves

CRISPY ZUCCHINI FRIES (V) 48
Crispy baby zucchini served with carob powder, Feta yogurt mousse, & romesco sauce

FRIED CALAMARI (S) 67
Fresh calamari, lightly dusted in flour, seasoned, and fried until crisp

PRAWNS SAGANAKI (S) 78
Queen prawns simmered in a spiced tomato and red capsicum sauce, topped with Feta and served with sourdough bread

FRIED KEFALOTYRI SAGANAKI CHEESE (V)(N) 68
Fried Greek kefalotyri cheese served with caramelized tomato jam, fresh fig and lemon

KEFTEDAKIA 77
Greek meatballs with red Florina pepper coulis, mint yogurt, cress, and crispy potatoes

CHICKEN KALAMAKI 75
Chicken marinated in Greek seasoning, served with Tzatziki

SOUP OF THE DAY 45
Prepared fresh daily.
Please ask your waiter for today's special

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

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



1-Baked Feta 2-Grilled Octopus 3-Fried Calamri 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



Cretan

SALADS

HORIATIKI - GREEK SALAD (V) 65

Tomatoes, cucumber, olives, onions, and capsicum with kritamos and Feta, tossed with fresh oregano, capers, carob rusks, and olive oil

WATERMELON AND HALLOUMI SALAD (V) 55

Fresh watermelon with rocket leaves, sun-dried tomatoes, croutons, and grilled halloumi cheese, finished with our strawberry dressing

CRETAN SALAD (V) 52

A classic Cretan salad of sweet cherry tomatoes, Greek Feta, and dakos rusk, finished with oregano and extra virgin olive oil

HEIRLOOM BEETROOT SALAD (V)(N) 48

Roasted baby beetroot with yogurt and Feta mousse, walnuts, apple, and popped quinoa

LENTIL AND MANOURI SALAD (V) 52

Green lentils, baby spinach, chickpeas, cherry tomatoes, caramelized pumpkin seeds, grilled Manouri cheese and dried cranberries

BURGER & PITA

MOUSSAKA BURGER (SS) 88

200g Angus beef patty with caramelized onions, grilled eggplant, and potato, topped with cheesy béchamel sauce

CHICKEN PITA 75

Grilled chicken with Tzatziki, tomatoes, onions, and fries, wrapped in warm pita bread

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

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



Filetto Eat Greek



Greek-Style Bifteki

GRILLED MEAT

Prime beef, matured and seasoned
with cold-pressed olive oil, lemon,
and oregano — the Greek way

FILETTO EAT GREEK 189

300g grilled beef fillet topped
with crushed Kalamata olives,
barrel-aged Feta, and tomato, Florina
pepper coulis, served with lemon olive
oil and fries

RIBEYE ON THE BONE 245

500g — Our specialty! Marinated in
olive oil, garlic, and thyme,
flame-grilled to perfection
and served with your preferred side

CHARGRILLED STRIPLOIN 175

300g premium striploin, marinated
and finished on the chargrill,
served with oregano fries

ROASTED LEMON AND OREGANO CHICKEN (SS) 135

Oregano and thyme-marinated chicken,
slow-roasted over an open fire grill,
served with garlic tahini sauce and
oregano fries

PAIDAKIA (LAMB CHOPS) 188

500g Greek-style sliced lamb chops
marinated in fresh herbs and grilled
over an open fire with crumbled feta
and pepper coulis. Served with oregano
fries, lemon olive oil, and mint yogurt

GREEK-STYLE BIFTEKI 145

Flavoured minced beef patties with
yogurt and Feta sauce, grilled peppers,
served with potatoes

MIXED GRILL 240

A traditional Greek mixed grill
featuring beef, lamb, chicken,
and vegetable skewers, served with
warm pita bread and your preferred side

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

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

SEAFOOD

FRESH CATCH OF THE DAY (S) — MP

Choose from today's fresh fish selection, charcoal-grilled with lemon oil and served with horta (wild greens) or your preferred side

GRILLED WHOLE CALAMARI (S) — 149

Marinated fresh calamari, flame-grilled with lemon olive oil, sweet tomatoes, kritamos, capers, and Chervil leaves

FISH FILLET AND SEAFOOD ORZO (S) — 145

Kritharaki pasta tossed with fresh tomato, calamari, baby prawns, and tender fish fillet

GRILLED OCTOPUS AND BEAN SALAD (S) — 185

Slow-cooked and chargrilled octopus tentacles with paprika and lemon oil, served with Santorini fava, bean salad, salicornia and capers

SEAFOOD LINGUINE (S) — 185

Linguine in datterino tomato sauce, infused with basil–dill oil and topped with squid, octopus, clams, shrimp, Feta crumble, and oregano cress

GRILLED TIGER PRAWNS (S) — 185

Chargrilled tiger prawns marinated with thyme and garlic, served over Greek salad with roasted red capsicum dip and lemon olive oil

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

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



Grilled Octopus and Bean Salad



Catch of the Day



Fish Fillet and Seafood Orzo



Kleftiko – Roast Lamb Shank



Pan-Roasted Chicken

GREEK SPECIALTIES

MOUSSAKA 135

Traditional Greek moussaka with layers of potatoes, eggplant, minced meat, and creamy béchamel sauce, served with fresh greens

VEGETARIAN MOUSSAKA (V) 110

A plant-based take on the Greek classic — layered potatoes, eggplant, and zucchini with vegan mincemeat in tomato sauce, topped with creamy béchamel and cheese, served with fresh greens

PAN-ROASTED CHICKEN 135

Tender roasted chicken leg and breast with eggplant–Graviera purée, finished with rich chicken jus

GEMISTA (V) 110

Classic Greek stuffed mixed peppers, filled with herbed rice, served with roasted potatoes and vegetable Rizoto

KLEFTIKO – ROAST LAMB SHANK 185

Slow-cooked lamb shank served with trahana, Graviera cheese, grilled green peppers, and roasted potatoes

SIDES

FRIED POTATOES	25
OVEN-BAKED POTATOES	25
STEAMED GREENS	25
GREEK RICE PILAF	22
COUSCOUS SALAD	22
OREGANO AND FETA FRIES	28
GREEK-STYLE LETTUCE SALAD	25

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

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

DESSERTS

LOUKOUMADES (N) 45

Grandma's traditional Greek doughnuts with honey, chocolate sauce, and walnuts

CHOCOLATE KARYDOPITA (N) 45

Rich chocolate and walnut cake served with cinnamon anglaise and vanilla ice cream

PORTOKALOPITA (ORANGE PIE) 42

Crisp filo pastry with orange syrup, caramelized pumpkin seeds, orange cream, and vanilla ice cream

BAKLAVA CHEESECAKE (N) 42

Baked cheesecake layered with mixed nuts in filo pastry, infused with cinnamon and syrup

ICE CREAM PLATTER 35

Chef's selection.
Please ask your waiter for today's available flavours

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

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



Orange Pie



Baklava Cheesecake



Loukoumades



Chios



Naoussa



Crete



Patra

SIGNATURE GREEK-TAILS

We have prepared a journey throughout Greek areas picking unique local flavours and preparing our signature drinks list. Get your ticket.

CHIOS 36

Fresh Figs / Lime / Mint / Fig Jam
Mastiha Greek Sparkling Water

NAOUSSA 35

Mandarin / Lavender / Sour Cherry
Mastiha Sparkling Water

CRETE 35

Green Apple / Basil / Cucumber
Lemon / Mastiha Greek Sparkling Water

PATRA 38

Watermelon / Mint / Greek Yogurt
Lime / Greek Honey

OPA SANGRIA 1L 135

White Muscat Grape Blend / Peach
Green Apple / Sparkling Mastiha
Cucumber / Basil Leaves

MOCKTAILS

MOJITOS 33

LIME & MINT | STRAWBERRY
PASSION FRUIT

HOME-MADE MINT LEMONADE | 33
STRAWBERRY LEMONADE

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

FRESH JUICES

100% Juice - 350 ml — 32

Orange | Watermelon | Apple
Carrot | Pineapple

HOMEMADE ICE TEA — 32

Gently infused with fine black tea leaves and natural fruit, creating a perfectly balanced and refreshing flavour.

Available Flavours: Lemon | Peach

0% GRAPE BEVERAGES

	Glass 150 ml	Bottle
Natureo - Sparkling Muscat Grape	220
Natureo - White Muscat Grape	32 | 160
Natureo - Red Garnacha - Syrah Grape	32 | 160

0% HOPS

Heineken 0.0% Malt Beverage - 330 ml — 30

SOFT DRINKS — 23

Coca-Cola | Coca-Cola Light | Ginger Ale
Sprite | Fanta Orange | Soda Water

GREEK SOFT DRINKS BY MASTIQUA — 42

Experience the refreshing essence of Mastiha, a rare ingredient native to the island of Chios, celebrated for its natural benefits and wellness-enhancing qualities.

Mastiha Sparkling Water
Cool Cucumber Sparkling Water
Sour Cherry Sparkling Water

WATER

Eira - Still Mineral Water — 16 | 26
Norway 400 ml | 700 ml

Eira - Sparkling Mineral Water — 18 | 28
Norway 400 ml | 700 ml

EAT GREEK COFFEE SELECTION

Served with our traditional "glyko tou koutaliou" a Greek touch of sweetness and happiness to complement your coffee.

Greek Coffee	22
Greek Frappe	18
Freddo Espresso	24
Freddo Cappuccino	25

COFFEE CLASSICS

Served with Greek Loukoumia

Espresso - Single | Double	21 | 24
Macchiato	24
Cappuccino	26
Café Latte	26
Americano	26
Extra Shot	5
Plant-Based Milk (Almond, Oat, Coconut)	5

HOT CHOCOLATE

ION Milk Chocolate — 48
A cup of ION milk chocolate, perfectly rich, silky, and authentically Greek

ORGANIC TEA BY AVANTCHA — 26

English Breakfast
Finest Full Leaf Blend of Assam, Ceylon and Chinese Yunnan Tea

Majestic Earl Grey
A Classic Tea Made with the Essence of Bergamot Orange and Finest Organic Black Tea

Mint Duo
Crisp and Invigorating Melange of North African Nana Mint and Peppermint

Spring Mao Feng
Smooth and Elegant with Soft Nutty Notes from the West Hunan Wuling Mountains

GREEK HERBAL INFUSIONS — 26

Greek Mountain Tea

Cretan Chamomile

All prices are in UAE Dirham & inclusive of 5% VAT & 10% service charge.



Freddo Cappuccino and Freddo Espresso



Iced Tea - Peach or Lemon

Jumeirah Beach Residence (JBR)

GREEK DIPS

TZATZIKI (V) 32
Yogurt with cucumber, garlic, and fresh herbs

MELITZANOSALATA (V)(N) 32
Slow-roasted eggplant purée with peppers, & fresh herbs

FAVA (V) 32
Santorini fava purée with lemon juice, capers, semi-dried tomatoes, and olive oil

TIROKAFTERI (V)(N) 38
Feta cheese purée with paprika & pine nuts

TARAMOSALATA (S) 40
Creamy fish roe dip with lemon zest, cold-pressed olive oil, & black garlic pearls

APPETIZERS

BAKED BARREL-AGED FETA CHEESE (V) 62
Baked feta cheese with roasted cherry tomatoes, olives, and capers

GRILLED OCTOPUS (S) 88
Chargrilled octopus, eggplant mousse, tomato, pepper coulis & salicornia

CRUNCHY FETA & HALLOUMI BOUREKAKIA (V)(SS) 68
Feta, halloumi cheese, honey sesame seeds & Florina pepper coulis, & dill leaves

CRISPY ZUCCHINI FRIES (V) 48
Crispy baby zucchini served with carob powder, Feta yogurt mousse, & romesco sauce

PRAWNS IN FILO PASTRY (S) 72
Crispy filo-wrapped prawns served with a strawberry coulis, mixed berry salsa & fresh mint

SEABREAM CRUDO (S) 75
Fresh seabream with lemon–passion sauce, orange gel, tomberry tomatoes, cucumber, basil–dill oil, charcoal ash, and salicornia

BEEF CARPACCIO 82
Thinly sliced beef with pickled onion, Florina pepper mayo, caper chimichurri, rocket leaves, olive oil pearls, crispy croutons, and Graviera cheese

FRIED CALAMARI (S) 67
Fresh calamari, lightly dusted in flour, seasoned, and fried until crisp

PRAWNS SAGANAKI (S) 78
Queen prawns simmered in a spiced tomato and red capsicum sauce, topped with Feta and served with sourdough bread

FRIED KEFALOTYRI SAGANAKI CHEESE (V)(N) 68
Fried Greek kefalotyri cheese served with caramelized tomato jam, fresh fig and lemon

KEFTEDAKIA 77
Greek meatballs with red Florina pepper coulis, mint yogurt, cress, and crispy potatoes

CHICKEN KALAMAKI 75
Chicken marinated in Greek seasoning, served with Tzatziki

SOUP OF THE DAY 45
Prepared fresh daily.
Please ask your waiter for today's special

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

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



1-Baked Feta 2-Grilled Octopus 3-Fried Calamri 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



Cretan

SALADS

HORIATIKI - GREEK SALAD (V) 65

Tomatoes, cucumber, olives, onions, and capsicum with kritamos and Feta, tossed with fresh oregano, capers, carob rusks, and olive oil

WATERMELON AND HALLOUMI SALAD (V) 55

Fresh watermelon with rocket leaves, sun-dried tomatoes, croutons, and grilled halloumi cheese, finished with our strawberry dressing

CRETAN SALAD (V) 52

A classic Cretan salad of sweet cherry tomatoes, Greek Feta, and dakos rusk, finished with oregano and extra virgin olive oil

HEIRLOOM BEETROOT SALAD (V)(N) 48

Roasted baby beetroot with yogurt and Feta mousse, walnuts, apple, and popped quinoa

LENTIL AND MANOURI SALAD (V) 52

Green lentils, baby spinach, chickpeas, cherry tomatoes, caramelized pumpkin seeds, grilled Manouri cheese and dried cranberries

BURGER & PITA

MOUSSAKA BURGER (SS) 88

200g Angus beef patty with caramelized onions, grilled eggplant, and potato, topped with cheesy béchamel sauce

CHICKEN PITA 75

Grilled chicken with Tzatziki, tomatoes, onions, and fries, wrapped in warm pita bread

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

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



Filetto Eat Greek



Greek-Style Bifteki

GRILLED MEAT

Prime beef, matured and seasoned
with cold-pressed olive oil, lemon,
and oregano — the Greek way

FILETTO EAT GREEK 189

300g grilled beef fillet topped
with crushed Kalamata olives,
barrel-aged Feta, and tomato, Florina
pepper coulis, served with lemon olive
oil and fries

RIBEYE ON THE BONE 245

500g — Our specialty! Marinated in
olive oil, garlic, and thyme,
flame-grilled to perfection
and served with your preferred side

CHARGRILLED STRIPLOIN 175

300g premium striploin, marinated
and finished on the chargrill,
served with oregano fries

ROASTED LEMON AND OREGANO CHICKEN (SS) 135

Oregano and thyme-marinated chicken,
slow-roasted over an open fire grill,
served with garlic tahini sauce and
oregano fries

PAIDAKIA (LAMB CHOPS) 188

500g Greek-style sliced lamb chops
marinated in fresh herbs and grilled
over an open fire with crumbled feta
and pepper coulis. Served with oregano
fries, lemon olive oil, and mint yogurt

GREEK-STYLE BIFTEKI 145

Flavoured minced beef patties with
yogurt and Feta sauce, grilled peppers,
served with potatoes

MIXED GRILL 240

A traditional Greek mixed grill
featuring beef, lamb, chicken,
and vegetable skewers, served with
warm pita bread and your preferred side

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

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

SEAFOOD

FRESH CATCH OF THE DAY (S) — MP

Choose from today's fresh fish selection, charcoal-grilled with lemon oil and served with horta (wild greens) or your preferred side

GRILLED WHOLE CALAMARI (S) — 149

Marinated fresh calamari, flame-grilled with lemon olive oil, sweet tomatoes, kritamos, capers, and Chervil leaves

FISH FILLET AND SEAFOOD ORZO (S) — 145

Kritharaki pasta tossed with fresh tomato, calamari, baby prawns, and tender fish fillet

GRILLED OCTOPUS AND BEAN SALAD (S) — 185

Slow-cooked and chargrilled octopus tentacles with paprika and lemon oil, served with Santorini fava, bean salad, salicornia and capers

SEAFOOD LINGUINE (S) — 185

Linguine in datterino tomato sauce, infused with basil–dill oil and topped with squid, octopus, clams, shrimp, Feta crumble, and oregano cress

GRILLED TIGER PRAWNS (S) — 185

Chargrilled tiger prawns marinated with thyme and garlic, served over Greek salad with roasted red capsicum dip and lemon olive oil

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

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



Grilled Octopus and Bean Salad



Catch of the Day



Fish Fillet and Seafood Orzo



Kleftiko – Roast Lamb Shank



Pan-Roasted Chicken

GREEK SPECIALTIES

MOUSSAKA 135

Traditional Greek moussaka with layers of potatoes, eggplant, minced meat, and creamy béchamel sauce, served with fresh greens

VEGETARIAN MOUSSAKA (V) 110

A plant-based take on the Greek classic — layered potatoes, eggplant, and zucchini with vegan mincemeat in tomato sauce, topped with creamy béchamel and cheese, served with fresh greens

PAN-ROASTED CHICKEN 135

Tender roasted chicken leg and breast with eggplant–Graviera purée, finished with rich chicken jus

GEMISTA (V) 110

Classic Greek stuffed mixed peppers, filled with herbed rice, served with roasted potatoes and vegetable Rizoto

KLEFTIKO – ROAST LAMB SHANK 185

Slow-cooked lamb shank served with trahana, Graviera cheese, grilled green peppers, and roasted potatoes

SIDES

FRIED POTATOES	25
OVEN-BAKED POTATOES	25
STEAMED GREENS	25
GREEK RICE PILAF	22
COUSCOUS SALAD	22
OREGANO AND FETA FRIES	28
GREEK-STYLE LETTUCE SALAD	25

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

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

DESSERTS

LOUKOUMADES (N) 45

Grandma's traditional Greek doughnuts with honey, chocolate sauce, and walnuts

CHOCOLATE TART (N) 48

A decadent Valrhona 55% chocolate ganache tart, served with mastic ice cream

CHOCOLATE KARYDOPITA (N) 45

Rich chocolate and walnut cake served with vanilla anglaise and cinnamon ice cream

PORTOKALOPITA (ORANGE PIE) 42

Crisp filo pastry with orange syrup, caramelized pumpkin seeds, orange cream, and vanilla ice cream

BAKLAVA CHEESECAKE (N) 42

Baked cheesecake layered with mixed nuts in filo pastry, infused with cinnamon and syrup

ICE CREAM PLATTER 35

Chef's selection.
Please ask your waiter for today's available flavours

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

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



Orange Pie



Baklava Cheesecake



Loukoumades



Chios



Naoussa



Crete



Patra

SIGNATURE GREEK-TAILS

We have prepared a journey throughout Greek areas picking unique local flavours and preparing our signature drinks list. Get your ticket.

CHIOS 36

Fresh Figs / Lime / Mint / Fig Jam
Mastiha Greek Sparkling Water

NAOUSSA 35

Mandarin / Lavender / Sour Cherry
Mastiha Sparkling Water

CRETE 35

Green Apple / Basil / Cucumber
Lemon / Mastiha Greek Sparkling Water

PATRA 38

Watermelon / Mint / Greek Yogurt
Lime / Greek Honey

OPA SANGRIA 1L 135

White Muscat Grape Blend / Peach
Green Apple / Sparkling Mastiha
Cucumber / Basil Leaves

MOCKTAILS

MOJITOS 33

LIME & MINT | STRAWBERRY
PASSION FRUIT

HOMEMADE MINT LEMONADE | 33
STRAWBERRY LEMONADE

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

FRESH JUICES

100% Juice - 350 ml — 32

Orange | Watermelon | Apple
Carrot | Pineapple

HOMEMADE ICE TEA — 32

Gently infused with fine black tea leaves and natural fruit, creating a perfectly balanced and refreshing flavour.

Available Flavours: Lemon | Peach

0% GRAPE BEVERAGES

	Glass 150 ml	Bottle
Natureo - Sparkling Muscat Grape	220
Natureo - White Muscat Grape	32 | 160
Natureo - Red Garnacha - Syrah Grape	32 | 160

0% HOPS

Heineken 0.0% Malt Beverage - 330 ml — 30

SOFT DRINKS — 23

Coca-Cola | Coca-Cola Light | Ginger Ale
Sprite | Fanta Orange | Soda Water

GREEK SOFT DRINKS BY MASTIQUA — 42

Experience the refreshing essence of Mastiha, a rare ingredient native to the island of Chios, celebrated for its natural benefits and wellness-enhancing qualities.

Mastiha Sparkling Water
Cool Cucumber Sparkling Water
Sour Cherry Sparkling Water

WATER

Eira - Still Mineral Water — 16 | 26
Norway 400 ml | 700 ml

Eira - Sparkling Mineral Water — 18 | 28
Norway 400 ml | 700 ml

EAT GREEK COFFEE SELECTION

Served with our traditional "glyko tou koutaliou" a Greek touch of sweetness and happiness to complement your coffee.

Greek Coffee	22
Greek Frappe	18
Freddo Espresso	24
Freddo Cappuccino	25

COFFEE CLASSICS

Served with Greek Loukoumia

Espresso - Single | Double	21 | 24
Macchiato	24
Cappuccino	26
Café Latte	26
Americano	26
Extra Shot	5
Plant-Based Milk (Almond, Oat, Coconut)	5

HOT CHOCOLATE

ION Milk Chocolate — 48
A cup of ION milk chocolate, perfectly rich, silky, and authentically Greek

ION Almond Chocolate — 55
ION's signature almond chocolate paired with almond milk for a velvety, plant-based twist

ORGANIC TEA BY AVANTCHA — 26

English Breakfast
Finest Full Leaf Blend of Assam, Ceylon and Chinese Yunnan Tea

Majestic Earl Grey
A Classic Tea Made with the Essence of Bergamot Orange and Finest Organic Black Tea

Mint Duo
Crisp and Invigorating Melange of North African Nana Mint and Peppermint

Spring Mao Feng
Smooth and Elegant with Soft Nutty Notes from the West Hunan Wuling Mountains

GREEK HERBAL INFUSIONS — 26

Greek Mountain Tea

Cretan Chamomile

All prices are in UAE Dirham & inclusive of 5% VAT & 10% service charge.



Freddo Cappuccino & Freddo Espresso



Iced Tea - Peach or Lemon

Dubai Hills Mall

GREEK DIPS

TZATZIKI (V) 32
Yogurt with cucumber, garlic, and fresh herbs

MELITZANOSALATA (V)(N) 32
Slow-roasted eggplant purée with peppers, & fresh herbs

FAVA (V) 32
Santorini fava purée with lemon juice, capers, semi-dried tomatoes, and olive oil

TIROKAFTERI (V)(N) 38
Feta cheese purée with paprika & pine nuts

TARAMOSALATA (S) 40
Creamy fish roe dip with lemon zest, cold-pressed olive oil, & black garlic pearls

APPETIZERS

BAKED BARREL-AGED FETA CHEESE (V) 62
Baked feta cheese with roasted cherry tomatoes, olives, and capers

GRILLED OCTOPUS (S) 88
Chargrilled octopus, eggplant mousse, tomato, pepper coulis & salicornia

CRUNCHY FETA AND HALLOUMI BOUREKAKIA (V)(SS) 68
Feta, halloumi cheese, honey sesame seeds & Florina pepper coulis, & dill leaves

CRISPY ZUCCHINI FRIES (V) 48
Crispy baby zucchini served with carob powder, Feta yogurt mousse, & romesco sauce

FRIED CALAMARI (S) 67
Fresh calamari, lightly dusted in flour, seasoned, and fried until crisp

PRAWNS SAGANAKI (S) 78
Queen prawns simmered in a spiced tomato and red capsicum sauce, topped with Feta and served with sourdough bread

FRIED KEFALOTYRI SAGANAKI CHEESE (V)(N) 68
Fried Greek kefalotyri cheese served with caramelized tomato jam, fresh fig and lemon

KEFTEDAKIA 77
Greek meatballs with red Florina pepper coulis, mint yogurt, cress, and crispy potatoes

PRAWNS IN FILO PASTRY (S) 72
Crispy filo-wrapped prawns served with a strawberry coulis, mixed berry salsa & fresh mint

CHICKEN KALAMAKI 75
Chicken marinated in Greek seasoning, served with Tzatziki

SOUP OF THE DAY 45
Prepared fresh daily.
Please ask your waiter for today's special

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

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



1-Baked Feta 2-Grilled Octopus 3-Fried Calamri 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



Cretan

SALADS

HORIATIKI - GREEK SALAD (V) 65

Tomatoes, cucumber, olives, onions, and capsicum with kritamos and Feta, tossed with fresh oregano, capers, carob rusks, and olive oil

WATERMELON AND HALLOUMI SALAD (V) 55

Fresh watermelon with rocket leaves, sun-dried tomatoes, croutons, and grilled halloumi cheese, finished with our strawberry dressing

CRETAN SALAD (V) 52

A classic Cretan salad of sweet cherry tomatoes, Greek Feta, and dakos rusk, finished with oregano and extra virgin olive oil

HEIRLOOM BEETROOT SALAD (V)(N) 48

Roasted baby beetroot with yogurt and Feta mousse, walnuts, apple, and popped quinoa

LENTIL AND MANOURI SALAD (V) 52

Green lentils, baby spinach, chickpeas, cherry tomatoes, caramelized pumpkin seeds, grilled Manouri cheese and dried cranberries

BURGER & PITA

MOUSSAKA BURGER (SS) 88

200g Angus beef patty with caramelized onions, grilled eggplant, and potato, topped with cheesy béchamel sauce

CHICKEN PITA 75

Grilled chicken with Tzatziki, tomatoes, onions, and fries, wrapped in warm pita bread

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

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



Filetto Eat Greek



Greek-Style Bifteki

GRILLED MEAT

Prime beef, matured and seasoned
with cold-pressed olive oil, lemon,
and oregano — the Greek way

FILETTO EAT GREEK 189

300g grilled beef fillet topped
with crushed Kalamata olives,
barrel-aged Feta, and tomato, Florina
pepper coulis, served with lemon olive
oil and fries

RIBEYE ON THE BONE 245

500g — Our specialty! Marinated in
olive oil, garlic, and thyme,
flame-grilled to perfection
and served with your preferred side

CHARGRILLED STRIPLOIN 175

300g premium striploin, marinated
and finished on the chargrill,
served with oregano fries

ROASTED LEMON AND OREGANO CHICKEN (SS) 135

Oregano and thyme-marinated chicken,
slow-roasted over an open fire grill,
served with garlic tahini sauce and
oregano fries

PAIDAKIA (LAMB CHOPS) 188

500g Greek-style sliced lamb chops
marinated in fresh herbs and grilled
over an open fire with crumbled feta
and pepper coulis. Served with oregano
fries, lemon olive oil, and mint yogurt

GREEK-STYLE BIFTEKI 145

Flavoured minced beef patties with
yogurt and Feta sauce, grilled peppers,
served with potatoes

MIXED GRILL 240

A traditional Greek mixed grill
featuring beef, lamb, chicken,
and vegetable skewers, served with
warm pita bread and your preferred side

(N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian
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SEAFOOD

FRESH CATCH OF THE DAY (S) — MP

Choose from today's fresh fish selection, charcoal-grilled with lemon oil and served with horta (wild greens) or your preferred side

GRILLED WHOLE CALAMARI (S) — 149

Marinated fresh calamari, flame-grilled with lemon olive oil, sweet tomatoes, kritamos, capers, and Chervil leaves

FISH FILLET AND SEAFOOD ORZO (S) — 145

Kritharaki pasta tossed with fresh tomato, calamari, baby prawns, and tender fish fillet

GRILLED OCTOPUS AND BEAN SALAD (S) — 185

Slow-cooked and chargrilled octopus tentacles with paprika and lemon oil, served with Santorini fava, bean salad, salicornia and capers

SEAFOOD LINGUINE (S) — 185

Linguine in datterino tomato sauce, infused with basil–dill oil and topped with squid, octopus, clams, shrimp, Feta crumble, and oregano cress

GRILLED TIGER PRAWNS (S) — 185

Chargrilled tiger prawns marinated with thyme and garlic, served over Greek salad with roasted red capsicum dip and lemon olive oil

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

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Grilled Octopus and Bean Salad



Catch of the Day



Fish Fillet and Seafood Orzo



Kleftiko – Roast Lamb Shank



Pan-Roasted Chicken

GREEK SPECIALTIES

MOUSSAKA 135

Traditional Greek moussaka with layers of potatoes, eggplant, minced meat, and creamy béchamel sauce, served with fresh greens

VEGETARIAN MOUSSAKA (V) 110

A plant-based take on the Greek classic — layered potatoes, eggplant, and zucchini with vegan mincemeat in tomato sauce, topped with creamy béchamel and cheese, served with fresh greens

PAN-ROASTED CHICKEN 135

Tender roasted chicken leg and breast with eggplant–Graviera purée, finished with rich chicken jus

GEMISTA (V) 110

Classic Greek stuffed mixed peppers, filled with herbed rice, served with roasted potatoes and vegetable Rizoto

KLEFTIKO – ROAST LAMB SHANK 185

Slow-cooked lamb shank served with trahana, Graviera cheese, grilled green peppers, and roasted potatoes

SIDES

FRIED POTATOES	25
OVEN-BAKED POTATOES	25
STEAMED GREENS	25
GREEK RICE PILAF	22
COUSCOUS SALAD	22
OREGANO AND FETA FRIES	28
GREEK-STYLE LETTUCE SALAD	25

(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) 45

Grandma's traditional Greek doughnuts with honey, chocolate sauce, and walnuts

CHOCOLATE KARYDOPITA (N) 45

Rich chocolate and walnut cake served with cinnamon anglaise and vanilla ice cream

PORTOKALOPITA (ORANGE PIE) 42

Crisp filo pastry with orange syrup, caramelized pumpkin seeds, orange cream, and vanilla ice cream

BAKLAVA CHEESECAKE (N) 42

Baked cheesecake layered with mixed nuts in filo pastry, infused with cinnamon and syrup

ICE CREAM PLATTER 35

Chef's selection.
Please ask your waiter for today's available flavours

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

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Orange Pie



Baklava Cheesecake



Loukoumades



Chios



Naoussa



Crete



Patra

SIGNATURE GREEK-TAILS

We have prepared a journey throughout Greek areas picking unique local flavours and preparing our signature drinks list. Get your ticket.

CHIOS 36

Fresh Figs / Lime / Mint / Fig Jam
Mastiha Greek Sparkling Water

NAOUSSA 35

Mandarin / Lavender / Sour Cherry
Mastiha Sparkling Water

CRETE 35

Green Apple / Basil / Cucumber
Lemon / Mastiha Greek Sparkling Water

PATRA 38

Watermelon / Mint / Greek Yogurt
Lime / Greek Honey

OPA SANGRIA 1L 135

White Muscat Grape Blend / Peach
Green Apple / Sparkling Mastiha
Cucumber / Basil Leaves

MOCKTAILS

MOJITOS 33

LIME & MINT | STRAWBERRY
PASSION FRUIT

HOME-MADE MINT LEMONADE | 33
STRAWBERRY LEMONADE

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

FRESH JUICES

100% Juice - 350 ml — 32

Orange | Watermelon | Apple
Carrot | Pineapple

HOMEMADE ICE TEA — 32

Gently infused with fine black tea leaves and natural fruit, creating a perfectly balanced and refreshing flavour.

Available Flavours: Lemon | Peach

0% GRAPE BEVERAGES

	Glass 150 ml	Bottle
Natureo - Sparkling Muscat Grape	220
Natureo - White Muscat Grape	32 | 160
Natureo - Red Garnacha - Syrah Grape	32 | 160

0% HOPS

Heineken 0.0% Malt Beverage - 330 ml — 30

SOFT DRINKS — 23

Coca-Cola | Coca-Cola Light | Ginger Ale
Sprite | Fanta Orange | Soda Water

GREEK SOFT DRINKS BY MASTIQUA — 42

Experience the refreshing essence of Mastiha, a rare ingredient native to the island of Chios, celebrated for its natural benefits and wellness-enhancing qualities.

Mastiha Sparkling Water
Cool Cucumber Sparkling Water
Sour Cherry Sparkling Water

WATER

Eira - Still Mineral Water — 16 | 26
Norway 400 ml | 700 ml

Eira - Sparkling Mineral Water — 18 | 28
Norway 400 ml | 700 ml

EAT GREEK COFFEE SELECTION

Served with our traditional "glyko tou koutaliou" a Greek touch of sweetness and happiness to complement your coffee.

Greek Coffee	22
Greek Frappe	18
Freddo Espresso	24
Freddo Cappuccino	25

COFFEE CLASSICS

Served with Greek Loukoumia

Espresso - Single | Double	21 | 24
Macchiato	24
Cappuccino	26
Café Latte	26
Americano	26
Extra Shot	5
Plant-Based Milk (Almond, Oat, Coconut)	5

HOT CHOCOLATE

ION Milk Chocolate — 48
A cup of ION milk chocolate, perfectly rich, silky, and authentically Greek

ORGANIC TEA BY AVANTCHA — 26

English Breakfast
Finest Full Leaf Blend of Assam, Ceylon and Chinese Yunnan Tea

Majestic Earl Grey
A Classic Tea Made with the Essence of Bergamot Orange and Finest Organic Black Tea

Mint Duo
Crisp and Invigorating Melange of North African Nana Mint and Peppermint

Spring Mao Feng
Smooth and Elegant with Soft Nutty Notes from the West Hunan Wuling Mountains

GREEK HERBAL INFUSIONS — 26

Greek Mountain Tea

Cretan Chamomile

All prices are in UAE Dirham & inclusive of 5% VAT & 10% service charge.



Freddo Cappuccino & Freddo Espresso



Iced Tea - Peach or Lemon