



ROOFTOP

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FRENIA

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LUNCH & DINNER MENU

SALADES

The burrata
Charred vine tomato | burrata | balsamic
92

Kale caesar salad
Kale | parmesan
70

Simple greek
Feta | cucumber | cherry tomato | olives | oregano
70

Eggplant & freekah salad
Grilled eggplant | freekeh | pomegranate
72

STARTERS

Suppli al telefono
Mozzarella | risotto | parmesan
62

Albondigas
Veal mince | smoked paprika | parsley
65

Baked zucchini fries
Zucchini | parmesan | bread crumbs
56

Dip Trio
Fresh Greek pita | tzatziki | hummus | baba-ghanoush
100

TAPAS FROM THE SEA

Bolinho de bacalhau
Cod fish | lemon | parsley

78

Grilled calamari kalamaki
Calamari | smoked paprika | lemon

68

Gambas al ajillo
Shrimps | chili | olive oil

85

SANDWICHES & BITES

Avocado smash sliders
Avocado | bacon | cheese

70

Veggie & burrata focaccia sandwich
Grilled veggies | burrata | honey mustard | thyme

65

Doner wraps (beef/chicken/lamb)
Lettuce | tomato | onion | yoghurt | pita

Beef 68

Chicken 65

Lamb 72

PEINIRLI & FLATBREADS

Caprese peinirli
Mozzarella | basil | tomato

48

Truffle mushroom peinirli
Truffle paste | portobello

58

Greek vegetable flatbread
Peppers | olives | artichoke | fresh mozzarella

48

Shrimp pesto flatbread
Shrimps | pesto | spicy sauce | mozzarella

65

MAINS

Oven roasted flank steak
Flank steak | season rub | garlic

85

Rustic cauliflower steak
Cauliflower | lemon | mixed herbs

55

Spanish chicken pintxo
Smoked paprika | chili | tender chicken

58

PASTA & RICE

Spaghetti allo scaglio
Fennel sausage | clams | chili | mixed
seafood

110

Mediterranean mac pot
Macaroni | corn | olives | mozzarella

52

SEAFOOD PLATTERS

Seared seabass
Seabass | capers | lemon zest | anchovy

120

Pan seared truffle cream scallops
Scallops | truffle cream caviar

52

Oysters of the day
Dibba oysters | condiments

25

SIDES

Frenia side salad
Kale | lemon | grated parmesan

35

Potato bravas
Smoked paprika | new potato | Provençal herbs

35

Couscous
Mixed peppers parsley | butter raisins almonds

35

Trio of fries
Truffle | gruyere cheese | Provençal herbs

52

Grilled Mediterranean medley
Peppers | onion | zucchini | garlic | herbs

35

SPREADS

Romescio
Peppers | tomato | garlic | almonds | olive oil

44

Tzatziki
Greek yoghurt | cucumber | dill | garlic | lemon

44

Hummus
Chick pea | tahini paste | garlic | lemon

44

Baba-ghanoush
Roasted egg plant | garlic | olive oil

44

SAVOURY & SWEETS

Brulee surprise

52

Pistachio cream cannoli
Pistachio nuts | chocolate

55

Fruit platter

55

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ABOVE AND BEYOND
THE DAYS, THE SUNSETS, THE NIGHTS
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DRINK MENU

COCKTAILS

THE SIGNATURES

Take Me to St. Tropez

citron vodka | elderflower liqueur | lemon | tonic

65

The Sundowner

gin mare | limoncello | aperol | tonic

65

Frenia Breeze

orange infused | sparkling wine

65

Blood Orange Rosemary

bombay | blood orange bitters | rosemary syrup

65

Sapphire Margarita

patron repasado | orange liqueur | sherry | agave

65

Paper Plane

bourbon | aperol | amaro | lemon

65

Tequila Mary

blanco tequila | worcestershire | smoked paprika

65

Pomegranate Vodka Spritz

stoli | pomegranate juice | basil

65

Mykonos Mojito

white rum | blue curaçao | lime | mint

65

Rose Clous

gin | rose syrup | egg white | lemon | juice | edible roses

65

Paloma Twist

Tequila | grapefruit juice | egg white | sugar syrup

65

Kir Royale

crème de cassis | sparkling wine

65

THE CLASSICS

Aperol Spritz 65

Negroni 62

Espresso Martini 62

Old Fashioned 62

Whiskey Sour 62

Cosmopolitan 62

Moscow Mule 62

Lime Margarita 65

Mimosa 56

Mojito 62

Bloody Mary 62

DESSERT DRINKS

Chocolate Martini 65

The Grasshopper 65

Irish Coffee 65

SPIRITS

VODKA	30ML/BTL	TEQUILA	30ML/BTL
Stolichnaya Premium	45/900	El Jimador 100% Agave Blanco	45/900
Ketel One	50/900	El Jimador 100% Agave Reposado	45/900
Absolut Citron	55/900	Patron Silver	70/1300
Grey Goose	70/1400	Patron Reposado	75/1400
Belvedere	70/1400		
		WHISKEY	30ML/BTL
GIN	30ML/BTL	Johnnie Walker Red	45/900
Bombay Sapphire	45/900	Johnnie Walker Black Label	60/1400
Tanqueray 10	55/1100	Johnnie Walker Blue Label	220/2200
Tanqueray Rangpur	60/1100	Jameson Irish Whiskey	60/1200
The Botanist	60/1200	Jack Daniels No.7	55
Gin Mare	60/1200		
Hendricks	60/1200	SINGLE MALTS	30ML/BTL
RUM	30ML/BTL	Chivas 12 Y/O	65/1300
Captain Morgan White	45/900	Taliskar 10 Y	70/1300
Bacardi White Superior	45/900	Glenfidich 12 Y/O	72/1400
Captain Morgan Spiced	52/900	Balvenie 14 Y/O	84/1600
Malibu	45/900		

SPIRITS

COGNAC	30ML/BTL
Courvoiser VSOP	75/1400
Remy Martin XO	200/2000
BOURBON	30ML/BTL
Jim Beam	50/900
Makers Mark	55/1100

BEER

BOTTLED

Corona	45
Birra Moretti	42
Heineken	42
Hoegarden	44
Somersby	44
Guinness	50
Heineken 0.0	35

DRAUGHT

PERONI	52
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APERITIFS/LIQUEURS/PORTS

Taylors Tawny Port 10 Y 55

Baileys 52

Jagermister 54

Lazzaroni Amaretto 50

Sambuca Bianca 50

Molinari Sambuca Caffè 50

Limoncello 52

WINE

WHITE	GLS/BTL
Italia, Pinot Grigio, Italy	48/230
Bio Bio Chardonnaay Organic, Italy	55/265
Le Fou Sauvignon Blanc, France	58/285
Marqués De Cáceres Rioja Blanco Doca Organic, Spain	420
Alois Lageder Sauvignon Blanc, Südtirol Alto Adige Doc, Italy	500
Louis Jadot Chablis, France	600
Santorini Pdo Assyrtiko, Domaine Sigalas, Greece	650
Lugana 'Vigneto Massoni' Doc, Italy	500
RED	GLS/BTL
Primitivo, Organic, Vinuva, Italy	48/230
Sabourin Grande Réserve Cabernet-Merlot Southern, France	55/265
Sangre De Toro Tempranillo, D.O. La Mancha, Spain	58/285
Chianti Classico Riserva Docg, Cavaliere D'Oro, Italy	500
Chocolate Block, Syrah-Grenache-Cabernet Sauvignon, South Africa	550
Pinot Noir, Le Fou, France	425
Montepulciano, Lupi Reali, Italy	425
Kim Crawford, Pinot Noir, New Zealand	500

WINE

ROSE

GLS/BTL

Cuvée Spéciale Rosé, Barton & Guestier, France

50/230

Montepulicano Rosé, Lupi Reali, Italy

58/275

By. Ott Rosé, Domaines Ott*, France

450

SPARKLING

GLS/BTL

Da Luca Prosecco, Italy

56/265

Da Luca Sparkling Rosé , Italy

52/245

Moët & Chandon Grand Vintage Brut Champagne, France

800

Veuve Clicquot Vintage Champagne Brut, France

950

NON-ALCOHOLIC

MOCKTAILS

Capri Cooler 40

Rose Elixir 40

Citrus Zest Delight 40

Passionate Paradise 40

Iced Teas 40

FRESH JUICES

Fresh Orange Juice 35

Fresh Green Apple Juice 35

Fresh Grapefruit Juice 35

Coconut Water 45

SMOOTHIES

Tropical Bliss 45

Berry Breeze 45

Sunshine Citrus 45

Green Paradise 45

Mango Tango 45

WATER

Acqua Panna 1L 32

Pellegrino 1L 32

Acqua Panna 500ML 20

Pellegrino 500ML 20

SOFT DRINKS

Coke 26

Diet Coke 26

Sprite 26

Fanta 26

Fever Tree Ginger Beer 35

Fever Tree Mediterranean Soda 35

Fever Tree Tonic 35

Red Bull 35

Sugar Free Redbull 35

COFFEES & TEAS

Single/Double Espresso 19/22

Americano 24

Latte 25

Cappuccino 25

Iced Lattes 28

Hot Chocolate 24

Teas (Green, Black, Herbal) 23

Non Dairy Milk 7

Syrups 7

Additional Espresso 6

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