

## Dips And Crisps

<b>Fennel Tzatziki Dip (V) (D)</b> Strained Greek Yogurt, Grated Fennel, Cucumber, Garlic	00
<b>"Melitzanosalata" (V)</b> Baked Eggplant, Onion, Garlic, Lemon, Parsley, Olive Oil	00
<b>"Mutabbal Shamandar" (V)</b> Roasted Beetroot, Tahini Paste, Savoury Candied Orange	00
<b>Feta and Smoked Pepper Dip (V) (D) (N)</b> Sweet Pepper, Feta, Oregano, Pine Nuts, Olive Oil	00
<b>Pumpkin Tahini (V)</b> Roasted Pumpkin, Tahini Paste, Truffle Oil	00

## Soups

<b>Pumpkin Labneh Soup (V) (D)</b> Roasted Pumpkin, Turkish Labneh, Dukkha Spices	00
<b>Harira Soup</b> Tomato-based Soup with lamb, Pasta and Lentils	00

## Salads & Appetizers

<b>Sea Bream Carpaccio</b> Thinly Sliced of Seabream, Wild Rocket, Orange & Lemon Vinaigrette	00
<b>Heritage Tomato, Compressed Watermelon and Feta (V) (D) (N)</b> Tomato, Watermelon, Arugula, Pine Nuts, Feta	00
<b>Chopped Salad (V) (N)</b> Chopped raw vegetables, Pomegranate dressing, Pistachio	00
<b>"Vyne Katafi" (V) (D)</b> Halloumi Cheese, Zaatar, Olive Tomato Sauce	00
<b>Calamari (S)</b> Fried Calamari, Saffron Aioli, Spicy Marinara Sauce	00
<b>Chicken Almond Pastilla (N)</b> Baked Moroccan Chicken Pie with Spices, Almond, Dust of Icing	00

**S – Contains Seafood | N – Contains Nuts | G - Contains Gluten  
D – Contains Dairy | V – Vegetarian | VG - Vegan  
Do let us know of any food or beverage allergies and it  
would be our pleasure to adjust the menu accordingly**

**All The Prices Are In UAE AED And Inclusive Of 5% VAT,  
7% Municipality Tax & 10% Service Charge**

## Sharing Board

<b>Antipasto Board (D) (NON-VEG)</b> Home Prep Pastrami, Air Dried Beef, Spice Salami, Smoked Mackerel, Cured Salmon, Artichokes, Marinated Olives, Selection of cheese, Lavash and Grissini	00
<b>Antipasto Board (D) (VEG)</b> Grilled Vegetables, Marinated Artichoke, Olives, Roma tomatoes, Selection of cheese, Olive Tapenade, Fig Jam, Lavash and Grissini	00

## Mains

<b>"Soutzoukakia"</b> Baked Greek Beef Meatballs with Foie Gras, Spicy Tomato Sauce	00
<b>Grilled Tuscan Rib-Eye (D)</b> Aussie Black Angus Rib-Eye, Grilled Vegetables, Zatar Salsa Verde	00
<b>Lamb Shank "Tajine"</b> Braised Lamb Shank, Harissa, Dried Apricots, and Cous Cous	00
<b>"Cheromoula" Sea Bass</b> Pan Fried Sea Bass, Preserved Lemon, Kalamata Olives, Smoked Eggplant	00
<b>Spiced Tiger Prawns Sauce kerkennaise (S)</b> Spiced prawns with a spicy tomato relish	00

## Plant Based

<b>"Phigouri Salata"</b> Bulgur Salad with Parsley, Tomato, Lemon, Extra Virgin Olive Oil	
<b>Eggplant Moussaka (V)</b> Eggplant, Bell Pepper, Chickpeas, Rich Tomato Sauce	
<b>Cauliflower Steak with Chermoula (V)</b> Seared Herb Marinated Cauliflower Steak, Lemon Garlic Dressing	

## To Share

<b>Grilled Sumak Chicken (N)</b> Baby Chicken, Caramelized Onion, Pomegranate Molasses Reduction, Pine Nuts	
<b>Rigatoni al Ragu di Agnello (D)</b> Rigatoni, Slow Cooked Lamb Ragu, Snow Peas, Mint Leaves, Pecorino Romano Cheese	
<b>Beef Moussaka (D)</b> Baked Minced Beef with Eggplant, Potatoes, Zucchini, Bechamel Sauce	

## Pizza to Go

<b>Texan Beef (D) (G)</b> Pulled Beef, Semidried Tomamto, Mozzarella, Pepper, Olives, Rocket Leaves	
<b>Chicken Alfredo (D) (G)</b> BBQ Chicken, Alfredo Sauce, Mozzarella, Spinach	
<b>Tartufatac (V) (D) (G)</b> Seasonal Mushrooms, Truffle Cheese Sauce, Parmesan, Chives	
<b>Prawncado (S) (D) (G)</b> Gulf Prawns, Avocado, Spicy Tomato Sauce, Mozzarella, Arugola	
<b>Cheesy Goodness (D) (G)</b> Cheese Burrata, Mozzarella, Parmesan, Crushed Tomato, Fresh Basil	
<b>Chicken Mushroom Calzone (D) (G)</b> Truffle Paste, Mozzarella, Seasonal Mushrooms	
<b>Two-Cheese Pide (D) (G)</b> Kaskavi and Provolone Cheese, Slow Cooked Egg Yolk	

## Sides

<b>Zaatar Potato Gratin (V)</b>	00
<b>Briam, Traditional Greek Roasted Vegetables (V)</b>	00
<b>Cauliflower Cous Cous (V)</b>	00
<b>Garlic Coriander Eggplant (V)</b>	00
<b>Cheesy Sweet Potato Fries (V) (D)</b>	00
<b>Dill Rice</b>	00

## Desserts

<b>Cinnamon Apple Walnut Cake (N) (D)</b> Walnut Brown Sugar Crumble, Vanilla Sauce	00
<b>Greek Yoghurt Panna Cotta (D)</b> Homemade Raspberry Comport	00
<b>"Khidri" Cheesecake (N) (D)</b> Pistachio Soil, Vanilla Orange Coulis	00
<b>Chocolate Steam Pudding (D)</b> Fudge Caramel, Sugar Free Chocolate Crumble	00
<b>Seasonal Cut Fruits and Berriesa</b>	00

*Vyne*  
RESTAURANT  
& TERRACE