

Why would one eat here? To Eat Greek, of course! Eat Greek honours the breadth of traditional Greek cuisine by bringing fresh, wholesome cooking from all regions of Greece to contemporary and comfortable settings across the UAE.

From the moment you step through our doors you feel you've been transported to Greece. Relax in our cozy Mediterranean atmosphere, share food in true Greek style, and surround yourself with people you love.

Greek cooking offers an incredibly rich and diverse array of tastes that are a culmination of thousands of years of living, cooking, eating and loving. While each Greek meal is fresh and inviting, it's also a trip back through Greece's history.

Rest easy and get hungry as our open kitchen prepares the freshest selection of Mediterranean specialities and authentic Greek food.

Wherever you are in the UAE, you're never too far from fresh home cooking at Eat Greek. Find us at The Beach opposite JBR, Mall of the Emirates, Dubai Hills and The Galleria in Abu Dhabi.

GREEK DIPS

TZATZIKI (V)	28
Yoghurt, cucumber, garlic & fresh herbs	
MELITZANOSALATA (V)(N)	28
Slow-roasted eggplant purée with peppers & herbs	
FAVA (V)	28
Fava beans, lemon juice, capers, spring onion, semi-dried tomato, olive oil	
TIROKAFTERI (V)(N)	35
Feta cheese purée with fresh red chilli, paprika & pine nuts	
TARAMOSALATA (S)	35
Creamy fish roe paste, lemon zest, cold pressed olive oil	
THE GREEK MEZE PLATTER	75
Selection of three traditional dips & grilled pita bread	

APPETIZERS

BAKED BARREL-AGED FETA CHEESE (V)	55
Baked Feta cheese with roasted cherry tomato, olives & capers	
GRILLED OCTOPUS (S)	74
Chargrilled octopus, eggplant mousse, tomato, capers & Salicornia	
FRIED CALAMARI (S)	58
Fresh calamari dusted with flour, salt, pepper and crispy fried. Served with black garlic mayo	
PRAWNS SAGANAKI (S)	70
Queen prawns, tomato sauce, red capsicum, Feta, sourdough bread	
CRISPY WHITEBAIT (S)	60
Fresh whitebait, lightly coated with seasoned flour & fried. Served with citrus mayo & lemon	
FRIED KEFALOTYRI SAGANAKI CHEESE (V)(N)	65
Pan-fried Greek melted cheese, caramelised tomato jam, fresh fig, lemon, nuts	
KEFTEDAKIA	58
Greek beef meatballs, red florina pepper coulis, mint yoghurt, cress & pita bread	
SOUP OF THE DAY	40
Made fresh daily. Please ask your waiter for today's special	



Cretan

SALADS

HORIATIKI - GREEK SALAD (V) 52

Tomatoes, cucumber, olives, onions, capsicum, kritamos & Feta. Tossed with fresh oregano & olive oil

WATERMELON & HALLOUMI SALAD (V) 45

Fresh watermelon, rocket leaves, sundried tomato, croutons & grilled halloumi cheese with our strawberry dressing

CRETAN SALAD (V) 44

Sweet cherry tomatoes, Greek Feta, barley rusk, oregano & olive oil

HEIRLOOM BEETROOT SALAD (V)(N) 42

Roasted baby beetroot, yoghurt & Feta mousse, walnuts, apple & popped quinoa

LENTIL & MANOURI SALAD (V)(N) 45

Green lentil, baby spinach, chickpeas, cherry tomatoes, caramelised pumpkin seeds, grilled manouri cheese

(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.

PIE & BURGER

HOMEMADE PIE OF THE DAY 72

Freshly baked Greek pie. Ask your waiter for today's special

MOUSSAKA BURGER (SS) 78

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

PITAS & SOUVLAKI

CHICKEN PITA 72

Grilled chicken mixed with tzatziki, tomato, onions & fries, wrapped in grilled pita bread

LAMB PITA 75

Grilled lamb mixed with tzatziki, tomato, onions & fries, wrapped in grilled pita bread

SOUVLAKI SKEWERS

Served with grilled pita bread & fries

Chicken 78

Beef 80

GRILLED MEAT

Prime beef matured with cold pressed olive oil, lemon & oregano. The Greek way

FILETTO EAT GREEK	162
300g Grilled beef fillet, topped with crushed Kalamata olives, barrel-aged Feta & tomato. Served with florina pepper coulis, lemon olive oil, oregano fries	
RIBEYE ON THE BONE	198
500g Prime ribeye marinated in olive oil, garlic, thyme, flame grilled and served with steak cut chips	
KONTOSOUVLI BEEF	165
300g Slow-roasted beef loin from the chargrill, served with fries	
ROASTED LEMON OREGANO CHICKEN (SS)	120
Oregano & thyme marinated chicken, slow roasted in open fire grill. Served with garlic tahini sauce, oregano fries and baby potatoes. The Greek way!	
PAIDAKIA (LAMB CHOPS) 500g	168
Greek-style lamb chops marinated in fresh herbs, grilled over an open fire and sliced	
GREEK STYLE BIFTEKI	128
Flavoured mince beef patties, yoghurt & Feta sauce & green pepper. Served with potatoes	
MIXED GRILL	210
Beef, lamb, chicken & vegetable skewers, served with pita bread & chips	

SEAFOOD

CATCH OF THE DAY (S) MP

Whole sea bass or black bream,
grilled with lemon oil, served
with Horta (wild greens)
or your choice of side

GRILLED WHOLE CALAMARI (S) 135

Marinated fresh calamari,
flame-grilled with lemon
olive oil, sweet tomato,
kritamos, capers & spring onion

FISH FILLET & SEAFOOD ORZO (S) 135

Kritharaki pasta with fresh
tomatoes, calamari, baby prawns

GRILLED OCTOPUS & BEAN SALAD (S) 168

Slow-cooked & chargrilled
octopus tentacles, with paprika,
lemon oil, Santorini fava bean
salad & Salicornia

GRILLED TIGER PRAWNS (S) 175

Thyme & garlic marinated prawns,
chargrilled in the shells,
served on a bed of Greek salad &
roasted red capsicum dip, with
lemon olive oil

GREEK SPECIALTIES

MOUSSAKA	125
The traditional Greek Moussaka "delight" with potatoes, eggplant, minced meat & béchamel sauce	
VEGETARIAN MOUSSAKA	110
Vegan mincemeat, oven-baked layered potatoes, eggplant & zucchini in tomato sauce, topped with béchamel & cheese	
PAN-ROASTED CHICKEN	130
Roasted chicken leg & breast, eggplant & graviera cheese purée with herb oil & chicken jus	
GEMISTA (V)	100
Traditional Greek stuffed peppers, zucchini & tomatoes with rice & herbs. Served with roasted potatoes	
KLEFTIKO ROAST LAMB	155
Slow-cooked lamb shank, served with trahana, graviera, grilled green peppers & roasted potatoes	

SIDES

FRIED POTATOES	18
OVEN-BAKED POTATOES	18
STEAMED GREENS	18
GREEK RICE PILAF	18
COUSCOUS SALAD	20
OREGANO & FETA FRIES	20
GREEK STYLE LETTUCE SALAD	20

DESSERTS

LOUKOUMADES (N) 40

Grandma's doughnuts with honey,
chocolate sauce & walnuts

CHOCOLATE TORTE (N) 40

Chocolate almond cake, peanut
cream, caramelised nuts

ORANGE PIE 38

Phyllo pastry, orange syrup,
caramelised pumpkin seeds,
orange cream & vanilla ice cream

BAKLAVA CHEESECAKE (N) 38

Baked cheesecake layered with
mixed nuts in phyllo pastry,
cinnamon & syrup

GREEK MILLE-FEUILLE (N) 40

Mastic custard, caramelised
pistachio, thyme honey

DESSERT PLATTER 150

Selection of desserts for
two people

ICE CREAM PLATTER 35

Chef's selection. Ask your
waiter for available flavours

MOCKTAILS

MOJITOS	27
LIME & MINT STRAWBERRY PASSION FRUIT	
HOME-MADE MINT LEMONADE STRAWBERRY LEMONADE	27

SIGNATURE GREEK-TAILS

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

CHIOS	35
Fresh Figs Lime Mint Mastiha Greek Sparkling water Figs Jam	
PATRA	36
Watermelon Mint Greek yogurt Lime Greek honey	
CRETE	35
Lemon Rosemary Honey Sparkling Mastiha Greek Mountain Tea	
HYDRA	35
Cretan Chamomile Green Apple Lemon Honey	

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0% GRAPE BEVERAGES

Glass 150ml | Btl 750ml

Natureo - Sparkling Muscat Grape	220
Natureo - White Muscat Grape	32 160
Natureo - Red Garnacha - Syrah Grape	32 160

FRESH JUICES

100% Juice - 0,25/0,5L 25/35

Orange | Watermelon | Apple | Carrot | Pineapple

HOMEMADE ICE TEA 28

Choose from Lemon or Peach

SOFT DRINKS 19

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

GREEK SOFT DRINKS 25

3 Cents Grapefruit Soda
3 Cents Tonic Water

WATER

Theoni Still Greek Mineral Water 16
Greece Gold Medal Winner - International Water Tasting Award

Theoni Still Greek Mineral Water 28
Greece Gold Medal Winner - International Water Tasting Award

Acqua Panna - 0,25L Still Italian Water 15

Acqua Panna - 0,75L Still Italian Water 35

S.Pellegrino - 0,25L Sparkling Italian Water 16

S.Pellegrino - 0,75L Sparkling Italian Water 36

EAT GREEK COFFEE SELECTION

Served with our traditionally homemade "Glyko Tou Koutaliou", a Greek addition of happiness to your coffee.

Loumidis Greek Coffee - Single/Double	19/22
Greek Frappe	18
Cappuccino Freddo	25
Espresso Freddo	24

COFFEE CLASSICS

Served with Greek Loukoumia

Espresso - Single/Double	18/21
Macchiato	19
Cappuccino	22
Café Latte	22
Americano	21
Extra shot	05
Almond milk	05

Hazelnut Hot Chocolate 32

Organic Tea Selection by Avantcha 25

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 Duot
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 Mountain Tea 25

Cretan Chamomile 25

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The Beach at JBR | Mall of The Emirates | Dubai Hills

The Galleria | Athens | Thessaloniki