Café GAZEBO

SOUPS, STARTERS, MEZZEH & DIPS

MUSHROOM SOUP (G,D,V) 65
Seasonal mushrooms, cream, basil oil, sourdough bread

GREEK SEAFOOD SOUP (G,F,C,CR,MO,L) 70
Mix seafood, potato, carrot, celery, fava beans, lemon and sourdough bread.

MELON & FETA SALAD (D,V) 80
Watermelon, melon, parsley, mint, feta & sumac

BEETROOT SALAD (D,TN,V) 70
Roasted beetroot, yoghurt, feta, pistachio

GREEK SALAD (D,V) 80
Tomato, cucumber, olives, feta, oregano

GRILLED OCTOPUS (MO,TN,D) 95
Fava bean puree, olives, smoked paprika

FRITTO MISTO (G,D,S) 85
Fried calamari, prawn, and lemon mayo

CAESAR SALAD (G,D,S) 65
Baby gem, anchovies, capers, crouton, parmesan cheese, smoked beef bacon
ADD: Prawns 25 | Avocado 15 | Chicken 20

CHEESE SAGANAKI (D,G,V) 70
Grilled halloumi cheese, caramelized fig, organic honey, cream, oregano and fresh lemon

TZATZIKI (D,G,V) 40
Greek yoghurt, cucumber, mint, dill, garlic

EGGPLANT DIP (D,G,V) 40
Chargrilled smoky eggplant, bell peppers, tomatoes, lemon juice ,parsley & garlic

RED PEPPER & FETA (D,G,TN,V) 45
Feta dip, roasted capsicum, paprika, walnut

CLASSIC HUMMUS (D,G,SS,V) 42
Chickpeas, tahina, sesame seeds

MAIN COURSE

EGGPLANT PARMIGIANA (D,G,V) 65
Tomato sauce, basil, parmesan cheese, basil leaves

CHICKEN SOUVLAKI (D,G) 90
Chicken skewer, fresh tortilla bread, onion and cucumber pickle, tzatziki and lemon

BEEF RIB EYE (G,D) 170
300gm black angus rib eye steak, seasonal wild mushrooms, truffle demi-glace sauce

GAZEBO MEATBALLS (D,G,E,C) 125
Beef meatballs cooked in rich tomato sauce, parmesan cheese and basil.

LAMB SOUVLAKI (D,G,TN) 115
Lamb skewer, tortilla bread, onion & cucumber pickle, smoked eggplant dip, with walnut

LAMB CHOPS (D,TN) 150
Grilled lamb chops, roasted baby potato, smoked eggplant dip & lemon

GAZEBO CHILI GARLIC PRAWN (D,CR,C) 95
Fresh prawns, red chili, garlic, cherry tomatoes, parsley, grilled sour dough bread

PAN SEARED SEA BASS (D,F) 120
Rich tomato sauce with capers, olives, cherry tomatoes, broccolini, red onion, parsley, basil, lemon

FUSILLI PESTO CHICKEN (G,D,TN) 105
Chicken thigh, homemade pesto sauce, semi dried datterino tomatoes, pine nuts, parmesan cheese, fresh basil, olive oil

PENNE ARRABBIATA (G,D,V) 70
Tomato sauce, chili flakes, basil, parmesan, olive oil

HATTA BEEF BURGER (D,G,E) 100
Double wagyu beef patties, cheese, bacon, onion ring

SIDE DISHES

Tomato & Onion Salad (D, V) 25
Sauteed Broccolini & Green Beans (VE) 25
Roasted Potato (G, D, V) 30
Skin On Fries (G, D, V) 35

DESSERTS

LOUKOUMADES (D,G,TN) 55
Greek fried dough balls served with organic honey, pistachio, fig ice-cream and fresh fig

PANNA COTTA (D) 50
Vanilla beans, cream, mint leaves , brown sugar, strawberries

TIRAMISU (G,D,E,TN) 60
Espresso, mascarpone, lady fingers

FRUIT PLATTER (VE) 55
Seasonal fruits, lemon sorbet, mint leaves, berries

GELATO & SORBET 45
2 Scoops Lemon / Strawberry / Vanilla / Double chocolate / Pistachio

SIGNATURE COCKTAIL

CORAL SPRITZ 67
Aperol, Prosecco, watermelon juice, soda

SANTORINI SUNRISE 55
Tequila, orange juice, lemon juice, Grenadine

ROYAL REFRESHER 60
Vodka, Prosecco, cucumber, mint, lime

MEDITERRANEAN MULE 55
Vodka, ginger ale, lemon juice

CITRUS GARDEN 55
Gin, orange juice, lemon juice, mint syrup, topped with soda

PRICE ON SELECTION
Red Wine
White Wine
Spirits
Draught & Bottle Beer

All prices are in AED, inclusive of 7% Municipality Fee, 10% Service Charge & 5% VAT where applicable.
G Gluten D Dairy P Peanuts TN Tree Nuts SOY Soybean SS Sesame E Egg C Celery L Lupin F Fish CR Crustaceans MO Mollusks MUS Mustard SUL Sulphites V Vegetarian VG Vegan R Raw.
For additional dietary requirements or requests, please reach out to our team.