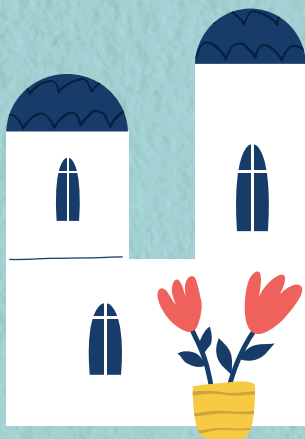


OIA

GREEK RESTAURANT & POOL LOUNGE







MEZEDES

Tzatziki (D,G,V) 35

Greek yoghurt, cucumber, mint, dill, garlic and extra virgin olive oil dip

Eggplant Dip (D,G,V) 35

Chargrilled smoky eggplant with bell peppers, tomatoes, kalamata olives, parsley & garlic

Red Pepper & Feta (D,G,TN,V,SS) 35

Greek feta cheese dip blended with roasted capsicum, smoked paprika and toasted walnut

Taramasalata (D,G,F) 50

Cod fish roe dip blended with white bread, shallot and garlic served with crispy baklava bread & kalamata olives

Fava Bean Dip (D,G,V,L) 35

Silky broad beans dip cooked with olive oil, leek, carrot, garlic, shallot and dill leaves



ASSORTED MEZZE PLATTER 90

Tzatziki (D,G,V) | Red pepper & Feta (D,G,TN,V,SS) | Taramasalata (D,G,F)


Fava Bean Dip (D,G,V,L)  | Eggplant Dip (D,G,V) 

All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge

G - Gluten | D - Dairy | P - Peanuts | TN - Tree Nuts | SOY - Soybean | SS - Sesame | E - Egg | C - Celery | L - Lupin | F - Fish
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 Blue zone dishes

SOUPS

Greek Seafood Soup (G,F,C,CR,MO,L) 55 
Prawn, seabass, clams, mussels, potato, carrot, celery, fava beans,
fresh lemon served with garlic pita


Tomato Soup (D,G,C,V) 45
Roasted tomato soup with orzo, feta cheese & oregano




STARTERS & SALADS

Watermelon & Feta Salad (D,V) 65
Watermelon, rock melon, fresh mint, feta cheese

Beetroot Salad (D,TN,V) 65
Roasted beetroot, greek yoghurt and toasted pistachio

Grilled Octopus (MO,TN,D) 105 
Octopus, fava bean puree, black eye bean salad with shallot
pickle, walnut, kalamata olives, smoked paprika

Greek Salad (D,V) 60 
Heirloom tomato, cucumber, red onion, black kalamata olives,
Greek feta cheese, oregano, lemon and extra virgin olive oil

Cheese Saganaki (D,G,V,SS) 65
Grilled Greek halloumi cheese, organic honey, fresh fig and lemon

Spinach Pie (D,G,V,E,SS) 70 
Oven baked phyllo pastry pie with spinach and feta cheese

Seabass Marine (F,MUS,R) 80
Raw greek seabass, green apple and mustard dressing,
pomegranate, fennel, orange

Fried Calamari (D,G,MO,F,E) 80
Fried calamari, anchovies, lemon mayo

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 Blue zone dishes



SANDWICHES & PASTAS

Wagyu Beef Burger (D,G,E) 75

Wagyu beef burger patty, brioche bun, tomato, onion, lettuce, cheddar cheese sauce, french fries

Chicken Gyros Sandwich (D,G,SS) 65

Corn fed chicken thigh, tzatziki dip, gherkin, pita bread, tomato, onion, lettuce, french fries

Chicken Wrap (D,G) 65

Grilled chicken, low carb tortilla bread, mint yoghurt dip, coriander, onion, tomato, greens

Seafood Linguine (D,GMO,CR,C) 95

Scallop, calamari, prawn, mussels, clams, tomato sauce, basil, olive oil

Spaghetti Bolognese (D,G,C) 75

Beef bolognese sauce, parmesan cheese, basil, olive oil

Rigatoni Alla Norma (D,G,V,C) 65

Eggplant, tomato sauce, greek feta cheese, cherry tomatoes, fresh oregano, olive oil

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MAIN COURSES

Roasted Stuffed Eggplant (D,G,N,V) 70

Roasted eggplant stuffed with caramelized onion, bell peppers, greek yoghurt, feta cheese, tomato sauce and orzo

Grilled Seabass (F) 130

Braised artichoke, capers, red onion, cherry tomatoes and dill leaves

Santorini Prawn Saganaki (D,CR,C) 110

Fresh prawns cooked in the rich tomato sauce with onion, garlic, cherry tomato, greek feta cheese and parsley

Chicken Souvlaki (D,G) 85

Chicken skewer, fresh pita bread, onion & cucumber pickle, tzatziki, lemon

Lamb Souvlaki (D,G,TN) 95

Lamb skewer, fresh pita bread, onion & cucumber pickle, smoked eggplant dip with walnut, lemon

Seafood Stew (D,G,F,CR,MO,C,L) 135

Greek style fisherman seafood stew with seabass, scallop, calamari, prawn, mussels, clams and giant white beans

Grilled Rib-Eye (D,G,C) 195

Celeriac pilaf, seasonal wild mushrooms, fresh herbs sauce

Greek Meatballs (D,G,E,C) 85

Beef meatballs cooked in rich tomato sauce, feta cheese, parsley



SIDE DISHES

Cherry Tomato & Feta Salad (D,V) 30

Sauteed Broccolini & Green Beans (V,G) 40

Triple Cooked Fries With Greek Feta Cheese & Oregano (D,G) 50

Potato Puree (D) 30

French Fries (D,G) 30



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 Blue zone dishes



DESSERTS

Loukoumades (D,G,TN) 55

Greek fried dough balls served with organic honey, pistachio, fig ice-cream and fresh fig

Walnut Baklava (D,G,TN) 65

Crispy phyllo pastry with walnut, sugar syrup, mastic ice-cream

Kataifi Cheesecake (D,G,TN) 55

Shredded phyllo pastry, greek yoghurt, mascarpone cheese and pistachio

Greek Yoghurt Ice-Cream (D,TN) 45

Organic greek honey & walnut

Orange Cake (D,G,TN) 50

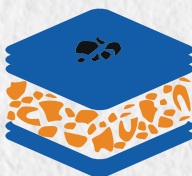
Traditional greek orange cake with vanilla ice-cream and homemade orange jam, crumble

Fruit Platter (VG) 55

Seasonal freshly cut slice fruits

Ice-Cream & Sorbet Selection (D,TN) 35

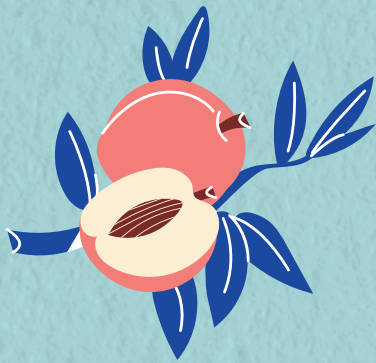
Vanilla, chocolate, caramelised fig, pistachio ice-cream
Lemon & raspberry sorbet

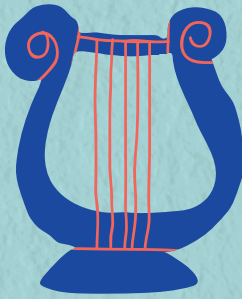


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OIA

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BEVERAGES MENU



COCKTAILS

Santorini Sour 55

Scotch whisky | lemon juice | spiced pineapple syrup

Sabrosita Margarita 55



Tequila | lemon juice | mandarin juice | basil leaves | tajin | homemade carrot puree

OIA Bellini 55

White rum | lemon juice | peach puree | mint leaves | top sparkling wine

Greek Mojito 55

White rum | lemon juice | mint leaves | soda water | angostura bitter

Cucumber Martini 55

Gin | cucumber juice | yuzu puree | lemon juice

Sunset Spritz 60

Vodka | campari | grapefruit juice | sparkling wine

MOCKTAILS

Citrus Melon Splash 42



Lemon juice | yuzu puree | watermelon | mint leaves



Tropical Dream 42

Lemon juice | passionfruit | vanilla syrup | apple juice

BEERS

Draught

Peroni
Birra moretti
Stella
Heineken

Half	Pint
40	52
39	52
32	49
32	49

Bottle

Heineken	45
Corona	45
Strongbow	42
Mythos	48



SPIRITS

Whisky

Jim Beam	46
Jameson	55
Jack Daniel's	60
JW Black Label	60

Gin

Bombay Sapphire	46
Hendrick's	60
Gordons Pink	60
Monkey 47	80

Rum

Bacardi Carta Blanca	50
Bacardi Carta de Oro	50
Capitan Morgan Spiced	50
Havana Club 7 Años	65

Tequila

Patron Silver	65
Patron Reposado	72
Patron Añejo	80

Vodka

Ketel One	56
Belvedere	64
Grey Goose	66

Greek spirits

Ouzo	45
Mastiha	50
Metaxa 5 years	55



WINES



White Wine

	Glass	Bottle
Da Luca, Pinot Grigio Sicily, Italy	55	240
The Stump Jump, Riesling, Sauvignon Blanc & Marsanne Australia	57	260
Panagiotopolous, Savatiano Peloponnese, Greece	60	280
Oyster Bay, Sauvignon Blanc Marlborough, New Zealand		360
La Scolca Valentino, Cortese Piedemont, Italy		380

Rose Wine

Pink Flamingo, Pinot Grigio Penedes, Italy	55	260
Gaia 4.6, Agiorgiyiko Peloponnese, Greece		320
Love, Grenache Provence, France		380

Red Wine

Terra Allegre, Sangiovese Puglia, Italy	55	240
Panagiotopolous, Merlot & Cabernet Sauvignon Peloponnese, Greece	60	280
Ruffino chianti, Sangiovese Tuscany, Italy		300
19 Crimes, Cabernet Sauvignon Victoria, Australia		330
Trénel Fleurie, Gamay Beaujolais, France		350

Sparkling

Conte Fosco Emilia Romagna, Italy	55	220
Da Luca Rose Veneto, Italy	60	240
Zonin Proseco Veneto, Italy		280

Champagne

Moët & Chandon Champagne, France		950
Veuve Clicquot Champagne, France		1250

SMOOTHIES

Mango Paradise	40
Mango passion fruit pineapple	
Pink Dragon	40
Dragon fruit banana papaya cherry	
Tropi Colada	40
Coconut pineapple banana	
Caribbean Kiss	40
Melon straw berry mango	
Strawberry Split	40
Strawberry banana papaya cherry	
Blissfully Blue	40
Blue spirulina mango coconut banana raspberry	
Aloe-Ha	40
Aloe vera mango papaya pineapple ginger	

OLYMPIAN CHILL

Ginger Harmony	35
English breakfast tea lemon juice fresh ginger honey	
Tropical Twist	35
Chamomile tea lemon juice mango puree black pepper	

ENERGETIC DRINKS

Red Bull	38
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SOFT DRINKS

Pepsi	25
Diet Pepsi	25
Mirinda	25
7up	25
Ginger Ale	25

WATER

Morelli Water (500ml) Still Sparkling	30
Morelli Water (750ml) Still Sparkling	40

TEA & COFFEE

English Breakfast	22
Green Tea	22
Espresso	20
Americano	22
Latte	25
Cappuccino	25

