



Souk Madinat Jumeirah / +971 (0) 4 589 5665
 info@tavernagreek.ae / www.tavernagreek.ae

COLD PLATES

Κρυα Πιάτα

TZATZIKI / Τζατζίκι (V) 32 Greek yoghurt, cucumber, garlic & fresh herbs	ALIADA / Αλιάδα (N)(V) 32 Walnut skordalia, roasted beetroot, walnut crumble
MELITZANOSALATA / Μελιτζανοσαλάτα (N)(V) 32 Roasted & smoked eggplant purée with peppers & herbs	OSPRIADA SALAD / Σαλάτα Οσπριάδα (SS)(V) 40 Greek mixed bean, beetroot, carrot, tahini, manouri cheese, olive oil, toasted sesame seeds
TIROKAFTERI / Τυροκαυτερή (V) 32 Greek Feta cheese purée with fresh red chilli & paprika	KSIDATO OCTOPUS / Χταπόδι ξυδάτο (S) 40 Slow-braised octopus, vinegar, fresh oregano, onion, Salicornia, extra virgin olive oil
TARAMOSALATA / Ταραμοσαλάτα (S) 32 Creamy fish paste, cold pressed olive oil, salmon roe	

SALADS

Σαλατες

SANTORINIA / Σαντορινιά (V) 48 Heirloom tomato, fresh Anthotyros cheese, caper leaves, oregano, extra virgin olive oil	SPINACH PIE SALAD / Σαλάτα σπανακόπιτα (SS)(V) 48 Baby spinach, spring onion, dill leaves, Greek Feta & toasted sesame seeds in filo pastry
OCTOPUS CARPACCIO SALAD / Σαλάτα (A)(S) 65 Χταπόδι καρπάτσιο Thinly sliced cooked octopus, rocket leaves, tomatoes, croutons, olive powder, black garlic mayo, ouzo gel	HORIATIKI – GREEK / Χωριάτικη - Ελληνική (V) 52 Tomatoes, cucumber, olives, onions, pepper, Greek Feta, tossed with fresh oregano & olive oil

SIDES

Συνοδευτικά (V)

Fried potatoes / Τηγανητές πατάτες	20
Couscous salad / Σαλάτα κους κους	
Oregano & Greek Feta fries / Τηγανητές πατάτες με ρίγανη και τυρί φέτα	
Wood-fired roast potatoes / Πατάτες στα κάρβουνα	
Steamed greens / Λαχανικά στον ατμό	
Green salad / Πράσινη σαλάτα	
Rice pilaf / Ρύζι πιλάφι	

All prices are inclusive of 7% municipality fees, 10% service gratuity and 5% VAT.
 (A) Alcohol | (C) Crustacean | (N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian
 Please ask your waiter for gluten-free & dairy-free options.

APPETIZERS

Ορεκτικά

SQUID INK SOUP / Σούπα με μελάνι καλαμαριού (S) Grilled baby squid in black ink infused fish broth, cold pressed olive oil & croutons	40	WOOD-FIRED GRILLED OCTOPUS / Χταπόδι στα κάρβουνα (S) Slow-cooked & chargrilled octopus tentacles with paprika, lemon oil, Santorini fava, bean salad & Salicornia	78
FLAMING CHEESE SAGANAKI / Τυρί σαγανάκι (A)(V) Pan-fried Greek Kefalotyri cheese, ouzo, orange marmalade & fresh lemon	65	PRAWNS KATAIFI / Γαρίδες κανταΐφι (C)(N)(SS) Tiger prawns wrapped in kataifi filo & fried. Served with strawberry dressing, almonds, sesame seeds, & fresh seaweed salad	69
SOUPIA KOKKINISTI / Σουπία Κοκκινιστή (A)(S) Slow-braised cuttlefish in red wine sauce with tomatoes, shallots, Greek spices & toast	65	BABY SQUID / Καλαμαράκι (N)(S) Pan-fried baby squid, basil pesto & potato allumette	58
SOUTZOUKAKIA / Σουτζουκάκια Spicy beef & lamb meatballs, traditional tomato salsa, Greek yoghurt, eggplant purée & graviera cheese	62	ATHERINA CRISPY WHITEBAIT / Αθερίνα τηγανιτή (S) Fresh whitebait, lightly coated with seasoned flour & crispy fried. Served with citrus mayo & lemon	55
ZUCCHINI CHIPS / Τσιπς κολοκυθιών (V) Traditionally fried thin slices of zucchini, served with mint yoghurt sauce	48	SKOPELITIKI CHEESE PIE / Σκοπελίτικη τυρόπιτα (N)(V) Handmade filo pastry, stuffed with Feta cheese, pistachio, thyme honey & oregano	70
FRIED CALAMARI / Τηγανητό καλαμάρι (S) Fresh calamari, dusted with flour, salt & pepper, crispy fried. Served with saffron aioli	60	SEA BASS CARPACCIO / Καρπάτσιο από λαυράκι (S) Thin slices of buttered fish fillet, mango & passion fruit vinaigrette, cucumber, vanilla, Messolonghi Bottarga & croutons	75

WOOD-FIRED GRILL

Στα Κάρβουνα

Prime meat matured with extra virgin olive oil, lemon & oregano
Cooked on a wood-fired grill - the Greek way!

SOUVLAKI SKEWERS / Σουβλάκια Served with homemade wood-fired pita bread, Greek fries & tzatziki		GREEK STYLE CHICKEN / Κοτόπουλο αλά ελληνικά Thyme & garlic marinated chicken chops, chargrilled on an open fire. Served with oregano fries	125
Lamb	90		
Chicken	86		
Beef	98		
FILETTO BEEF / Φιλέτο μοσχαριού 300g Grilled beef fillet, topped with olives, Greek Feta & tomato salad. Served with Florina pepper coulis, lemon olive oil and oregano fries	175	PAIDAKIA (500g) / Παϊδάκια Greek-style thinly sliced lamb chops marinated in fresh herbs, grilled over an open fire. Served with fried oregano Feta & lemon olive oil	185
BEEF RIBEYE ON THE BONE / Μπριζόλα σπάλα 500g Ribeye marinated in olive oil, garlic & thyme. Flame-grilled & served with steak cut chips	205	TAVERNA SPECIAL GRILL / Σпеσιαλιτέ της ταβέρνας Marinated & wood-fired mixed grill of beef, lamb & chicken. Served with pita bread & chips	195

SEAFOOD

Θαλασσινά (C)(S)

SEABREAM CARPACCIO / Τσιπούρα καρπάτσιο (S) Thinly sliced seabream, pickled shallots, smoked paprika, charred orange, orange vinaigrette, olive oil	72	FRESH CATCH OF THE DAY / Φρέσκια ψαριά της ημέρας Have a look at our fresh fish display. All fresh fish is grilled with lemon oil & served with Horta (wild greens) or your choice of side	
PRAWN TARTARE MOJITO / Γαρίδα τартάρ Mojito (C)(S) Hand-chopped Tiger prawns, green apple, hazelnut, shallots, olive oil, mint, dill, lime & lemon	78	CALAMARI / Καλαμάρι (S) Charcoal chargrilled calamari with lemon olive oil, grilled lettuce, Greek Feta crumble & chickpea fava	165
TUNA CARPACCIO / Καρπάτσιο τόνου (S) Bigeye tuna, lemon marmalade, Greek coffee, Rosemary croutons, fresh dill leaves & Salicornia	70	GULF PRAWNS / Γαρίδες του Κόλπου (C) Thyme & olive oil marinated prawns, chargrilled in shells, served on a bed of Greek salad, dressed with lemon olive oil	178
		POSEIDON'S SEAFOOD PASTA / Ζυμαρικά με Θαλασσινά του Ποσειδώνα (A)(C) Spaghetti cooked in tomato sauce with mussels, lobster, baby calamari, prawns & fresh herbs	270



Taverna specialises in wood-fire grilling.
Ask your waiter for cooking suggestions for each fish.

Chargrilled | Baked | Salt crust

FISH FILLET IN CLAY / Φιλέτο ψαριού στον πηλό Red snapper fillet baked in clay with aromatic spices, eggplant purée, capsicum sauce, charred kale	165
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TAVERNA CLASSICS

Τα κλασικά της ταβέρνας

MOUSSAKA / Μουσακάς Traditional Greek Moussaka with potatoes, eggplant, minced meat & béchamel sauce	120
GEMISTA / Γεμιστά (V) Traditional Greek stuffed peppers, zucchini & tomatoes with rice & herbs. Served with roast potatoes	98
CHICKEN BREAST WITH FETA & OLIVES / Στήθος κοτόπουλου με φέτα και ελιές Pan-seared chicken breast, finished in chicken stock & served with Feta sauce, fasolada purée, pickled carrots, crispy beans	120
BIFTEKI / Μπιφτέκι Greek herb flavoured mince beef patties, grilled & served with kritharaki pasta, Greek yoghurt & Kefalotyri cheese	125
SLOW-ROASTED LAMB SHOULDER / Σιγοψημένη ωμοπλάτη αρνιού Rosemary & garlic marinated lamb shoulder, slow-roasted on the chargrill. Served with oven-roasted potatoes, couscous salad & drizzled with lemon olive oil (Serves two)	350

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