



CLEO

MEDITERRÁNEO

TRADITIONAL MEZZE

FALAFEL

Mediterranean-spiced chickpea croquettes, tahini sauce, pickled red cabbage.

CIPRE-STYLE CHEESE FRIES

Garlic, lemon, chilli and honey sauce.

HUMMUS WITH ROASTED LAMB

Brown butter pinenuts, zhug, thyme.

MUSHROOM SHAWARMA

Seasonal mushroom medley with traditional spices, tahini dressing, pita bread.

SPANAKOPITA

Braised beef with Mediterranean spices, spinach, feta cheese, and butter.

LAMB CIGARS

Filo pastry filled with spiced lamb, labneh, and parsley.

CHIPIRONES SQUID

Milk-marinated calamari, lemon zest, capers, aioli.

FRESH FROM THE SEA COLD

YELLOWFIN TUNA TARTARE

Avocado, sun-dried tomatoes, capers and herbs.

STRIPED SEABASS CEVICHE

Leche de tigre, avocado, coriander, dill oil.

SALAD

WATERMELON SALAD

Local fresh watermelon, feta cheese, mint.

FATTOUSH SALAD

Tomatoes, cucumber, feta cheese, red wine and pomegranate molasses vinaigrette.

FROM THE SEA HOT

GRILLED MEDITERRANEAN OCTOPUS

Green chermoula, harissa aioli, watercress.

GRILLED STRIPED SEABASS

Arugula salad, chermoula yogurt, charred lemon.

KEBABS

CHICKEN SHISH KEBAB

Yogurt-marinated chicken with aromatic spices, pickled vegetables, Arabic bread.

BEEF KEBAB

Beef skirt steak, harissa sauce, pickled vegetables, Arabic bread.

GARAM MASALA SHRIMP

Grilled shrimp with Garam Masala spices, mixed salad, Arabic bread.

FROM THE LAND

LAMB SHAWARMA

Slow-roasted lamb, harissa, tahini sauce, lettuce, pita bread.

FRIED CAULIFLOWER

Garlic lemon pepper, tomato salsa, parsley gremolata.

SIDES

Pilaf rice

Sautéed green beans with toasted almonds  

Batata harra

Chopped salad  

DESSERTS

DUBAI CHOCOLATE CAKE

Creamy chocolate cake served with pistachio praline, kataifi crunch, and smooth cream cheese.

MILLE-FEUILLE

Crispy layers with vanilla cream and apricot compote, served with mango ice cream.

YOGURT PANNA COTTA

Chilled Greek yogurt cream served with crunchy meringues and a selection of fresh berries.

