

CLEO

MEDITERRÁNEO

TRADITIONAL MEZZE

FALAFEL (G)(V)

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

CIPRE-STYLE CHEESE FRIES (D)(G)(V)

Garlic, lemon, chilli and honey sauce.

HUMMUS WITH ROASTED LAMB (D)(G)

Brown butter pinenuts, zhug, thyme.

MUSHROOM SHAWARMA (G)(V)

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

SPANAKOPITA (G)(D)

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

LAMB CIGARS (D)

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

CHIPIRONES SQUID (G)(D)

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 (V)(D)

Local fresh watermelon, feta cheese, mint.

FATTOUSH SALAD (G)(D)

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

(G): GLUTEN
(D): DAIRY
(V): VEGAN
(N): NUTS

(GF): GLUTEN FREE
(VG): VEGETARIAN
(SH): SHELLFISH

FROM THE SEA HOT

GRILLED MEDITERRANEAN OCTOPUS (G)

Green chermoula, harissa aioli, watercress.

GRILLED STRIPED SEABASS

Arugula salad, chermoula yogurt, charred lemon.

KEBABS

CHICKEN SHISH KEBAB (L)(G)

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

BEEF KEBAB (G)

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

GARAM MASALA SHRIMP (SH)

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

FROM THE LAND

LAMB SHAWARMA (G)

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

FRIED CAULIFLOWER (GF)(V)

Garlic lemon pepper, tomato salsa, parsley gremolata.

SIDES

Pilaf rice (G)(D)

Sautéed green beans with toasted almonds (GF)(V)

Grilled asparagus with lemon and olive oil (GF)(V)

Chopped salad (GF)(V)

DESSERTS

DUBAI CHEESECAKE (D)

Creamy cheesecake served with a pistachio crunch and semi-sweet chocolate ganache.

MILLE-FEUILLE (N)

Vanilla mille-feuille with apricot compote, accompanied by mango sorbet and toasted hazelnuts.

PANNA COTTA (D)

Vanilla panna cotta served with berries, vanilla crisp, and honey.