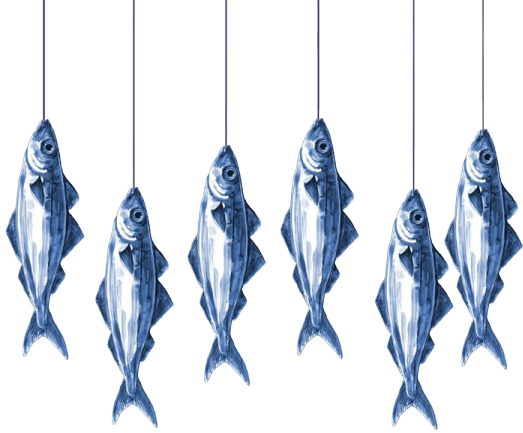




FISH MARKET

ALL THE WAY FROM THE BLACK SEA TO THE MEDITERRANEAN,
WE OFFER A DAILY SELECTION OF THE FRESHEST FISH AND SEAFOOD,
BEAUTIFULLY DISPLAYED FOR YOUR CHOICE.
SELECT YOUR FAVORITE CATCH FROM OUR MARKET DISPLAY AND
ALLOW OUR CHEFS WILL PREPARE IT JUST THE WAY YOU LIKE.

RAW

FISH OF YOUR CHOICE SERVED CARPACCIO, TARTARE OR SASHIMI STYLE

GRILLED

CHARCOAL GRILLED BUTTERFLY, LOKUM, FILLETS OR WHOLE

SALT CRUSTED

COOKED WITH MIX HERBS AND AROMATIC OIL

PAN FRIED / DEEP FRIED

SERVED WITH MEUNIERE SAUCE

KAVURMA STYLE (SAUTEED)

COOKED WITH TOMATO,PEPPER,ONION,MIX SPICES AND BUTTER

SEA BY EGE

RAW

EGE CAVIAR (R)(G)(D) 30GR / 450
RUSSIAN OSCIETRA CAVIAR SERVED 50GR / 700
WITH BLINIS,PARSLEY, CAPERS, SHALLOTS AND SOUR CREAM.

GILLARDEAU OYSTER NO.2 (R)(SF) PER PIECE/45

DIBBA BAY OYSTER NO.3 (R)(SF) HALF DOZEN / 150
SERVED WITH MIGNONETTE SAUCE. DOZEN / 290

TUNA TARTARE (R)(G)(N)(SB) 95
SERVED WITH TRUFFLE DASH DRESSING, AVOCADO
WITH CITRUS AND HAZELNUT.

YELLOWTAIL CRUDO (R)(SB)(G) 105
SERVED WITH ORANGE SAUCE, DILL OIL, RED CHILI AND BLOOD ORANGE

SEABASS CARPACCIO (R) 105
OLIVE OIL LEMON DRESSING WITH TOMATO, CUCUMBER, ONION AND CAPERS

SALMON CARPACCIO (R)(D) 80
JALAPEÑO DRESSING, SHALLOT PICKLE, SOUR CREAM, SUMAC

OCTOPUS CARPACCIO (S) 80
THINLY SLICED OCTOPUS WITH KALAMATA OLIVES, CUCUMBER,
CHIVES, LEMON ZEST AND OLIVE OIL.



MEZZE

MEZZE PLATTER (D)(G)(S)(E)(M)

TARAMA, PISTACHIO, TZATZIKI, PICKLES, CUCUMBER AND CARROT WITH LEMON OIL,
PICKLES, FISH FINGERS AND DIPPING SAUCE WITH PITA BREAD.

230

PISTACHIO (D)(N)(V)	58	EGGPLANT KARNIYARIK (D)	65
PISTACHIO, FETA AND EZINE CHEESE WITH OLIVE OIL AND HERBS.		ONION, RED PEPPER, PINK TOMATO, PARMESAN CHEESE.	
CARROT TARATOR (D)(N)(V)	55	SHRIMP MARIN (SF)	65
YOGURT AND CARROT MEZZE WITH WALNUTS, CHILI AND OLIVE OIL.		SHRIMPS MARINATED IN OLIVE OIL AND CITRUS.	
TARAMA WITH SALMON ROE (M)(D)(R)(G)	85	SEABASS MARIN	65
GARLIC DIP, PITA, LEMON AND CHIVES.		MARINATED SEABASS WITH CITRUS AND A HINT OF GINGER.	
TIROKAFTERI (D)(V)	50	OCTOPUS SALAD (SF)	80
GREEK FETA DIP WITH CHILI AND OLIVE OIL.		OCTOPUS SALAD WITH SUN-DRIED TOMATO AND CHIMICHURRI.	
TZATZIKI OR CACIK (D)(V)	45	SARDINES MARIN (S)	69
YOGURT, CUCUMBER AND GARLIC DIP WITH OLIVE OIL AND HERBS.		SALT-CURED SARDINES WITH OLIVE OIL, ONION AND DILL.	
FRESH BEANS FROM THE GARDEN (V)	55	SALMON RILLETTE (D)	80
ORANGE, ONION, TOMATO, CARROT, GARLIC AND SALT.		SOUP CREAM WITH SMOKED SALMON, CHIVES AND SHALLOTS.	
KOPOGLU (D)(V)	65	SMOKED MACKEREL (S)	85
FRIED EGGPLANT AND PEPPER WITH YOGHURT AND TOMATO SAUCE.		SMOKED MACKEREL WITH CUCUMBER PICKLE, DILL AND OLIVE OIL.	

THERE'S MORE TO DISCOVER AT THE DISPLAY. WE RECOMMEND THREE TO FOUR MEZES FOR TWO PEOPLE.
COLD MEZES ARE SERVED FIRST, FOLLOWED BY HOT MEZES WHEN READY.
DON'T FORGET TO SHARE.

HOT STARTER

FISH SOUP (D)(S)(G)	55	GRILLED SARDINES (G)	90
LIGHT FISH SOUP WITH CARROT AND ZUCCHINI.		GRILLED SARDINES PLATED WITH OLIVE OIL ON TOP.	
FETA BOUYIOURDI (V)(D)	75	CAVIAR KATMER (G)(D)(S)(R)	190
OVEN BAKED FETA WITH TOMATO SAUCE TOPPED WITH OREGANO AND PEPPER.		LAYERED FILO PASTRY WITH CREAM CHEESE, SOUR CREAM AND CHIVES, TOPPED WITH RUSSIAN OSCIETRA CAVIAR.	
FRIED ZUCCHINI (V)(D)	60	FRIED CALAMARI (SF)(G)(E)	70
TEMPURA ZUCCHINI SERVED WITH YOGHURT AND CREAMY CHEESE DIP.		PATAGONIAN SQUIDS, DEEP FRIED AND SERVED WITH TARTARE SAUCE.	
CHARD DOLMA (D)	65	SEAFOOD BOREK (SF)(G)(E)(C)	75
MINCED BEEF, ONION, PARSLEY, YOGURT TOMATO AND TRABZON BUTTER.		CRISPY FILO PASTRY FILLED WITH CHOPPED SEABASS, PRAWN, TOMATO BASE AND CHEESE WRAPPED IN KATAIFI.	
BOUGATSA TRUFFLE (G)(D)(E)(V)	85	MIXED FRIED SEAFOOD (G)(SF)	120
FETA AND KASHKAVAL CHEESE WRAPPED IN LAYERS OF CRISP BAKLAVA PASTRY, FINISHED WITH SHAVED BLACK TRUFFLE.		A SELECTION OF DEEP-FRIED SEAFOOD, SERVED WITH TARTARE SAUCE.	
CALF LIVER (D)(G)	105	FISH KOKORETSI (SF)(G)	90
SAUTEED LIVER WITH SPECIAL BUTTER FROM BLACK SEA, CARAMELIZED ONION AND CORN BREAD.		FUSION OF SEAFOOD SAUTEED AND MIXED WITH SEASONINGS.	
BUTTER SHRIMP (D)(S)	78	HOMEMADE TURKISH FRIES (D)(V)	58
COOKED IN A SPECIAL BUTTER FROM BLACK SEA INFUSED WITH CHILI POWDER AND GARLIC.		CRISPY POTATO SEASONED WITH GARLIC, PARSLEY, AND PARMESAN, SERVED WITH YOGURT.	
GRILLED CALAMARI (S)(G)	125	LEVREK GEVREK (S)(G)	75
CHARCOALED GRILLED SQUID WITH OLIVE OIL OREGANO AND CHILI FLAKES.		SEABASS BAGEL, CRISPY FILO PASTRY FILLED WITH SEABASS, SERVED WITH TARTARE SAUCE.	

[D] DAIRY [G] GLUTEN [N] NUTS [S] SEAFOOD [V] VEGETARIAN [E] EGG [SB] SOYA BEANS [M] MUSTARD [C] CELERY [R] RAW

ALL PRICES ARE IN AED, INCLUDING 5% V.A.T., SUBJECT TO 7% MUNICIPALITY FEE & 10% SERVICE CHARGE

SALAD

MELON AND CHEESE (D)(V)	75	GREEK SALAD (G)(D)(V)	85
ROCK MELON AND HONEYDEW MELON WITH EZINE CHEESE.		FETA, PINK PARADISE TOMATOES, CUCUMBER,	
EGE SALAD (V)	70	KALAMATA OLIVES, GREEN CAPIA PEPPER,	
PINK PARADISE TOMATOES, RED ONION AND GREEN		ONION, OREGANO AND CROUTONS WITH OLIVE OIL.	
PEPPER WITH OLIVE OIL AND VINEGAR.			
SHRIMP SALAD (SF)	75	CRAB SALAD	75
CITRUS PRAWNS WITH AVOCADO, LETTUCE AND ROCKET.		MIXED GREENS, FENNEL, MARINATED SOUR CREAM SAUCE,	
		PAPRIKA POWDER, CHIVES.	

FROM THE OVEN

SEAFOOD LAHMACUN (SF)(G)	90	PEPPERONI PIZZA (D)(G)	90
SEAFOOD MIX WITH SUMAC ONION, ROCKET AND LEMON.		TOMATO SAUCE, MOZZARELLA AND BASIL.	
QUATTRO FORMAGGI (D)(G)	80	PITA BREAD (G)	20
GORGONZOLA, PARMESAN, MOZZARELLA AND		SOFT, WARM FLATBREAD, SERVED FRESH.	
GRANA PADANO IN A CREAMY CHEESE SAUCE.			

MAIN COURSE

FISH MEATBALL (D)	155	MIXED GRILL PLATE (G)	320
SEABASS MEATBALLS, DELICATELY SPICED		CHARCOAL-GRILLED CHICKEN AND BEEF SKEWERS, LAMB CHOPS	
WITH CUMIN, ONION AND PARSLEY MIXED		AND KOFTE, SERVED WITH AEGEAN GREENS, MUSHROOMS,	
WITH SPECIAL KASKAVAL CHEESE.		ROASTED POTATOES AND CHERRY TOMATOES.	
WAGYU RIBEYE (400 GR)(D)	650	GRILLED TAVUK OR SOUVLAKI (D)	155
WAGYU 9+ RIBEYE STEAK SERVED WITH HERBED		SKEWERED MARINATED CHICKEN WITH GREEN	
SAUTÉED BABY POTATO.		AND RED PEPPERS.	
GRILLED OCTOPUS (SF)(G)(D)	180	SEABASS SARMA (S)(M)	200
MARINATED AND SERVED WITH POTATO MILLE		CHARD-WRAPPED SEAFOOD WITH TOMATO, CAPERS,	
FEUILLE, GREEN PEPPER AND TOMATO SAUCE.		CHIVES AND LEMON VINAIGRETTE.	
BUTTER RED MULLET (D)	150	CEDAR SALMON	210
RED MULLET COOKED WITH BLACK SEA BUTTER,		CEDAR WOOD SMOKED SALMON, SERVED WITH	
INFUSED WITH GARLIC, CHILI AND OREGANO.		CHIMMICHURI SAUCE.	
MARINATED LAMB CHOPS (D)(S)	260	KOFTE OR KEFTEDES (D)	190
WILD MOUNTAIN MUSHROOMS,		GRILLED BABY GEM, TOMATO SALAD WITH SUMAC	
SAUTEED AEGEAN HERBS AND HARISSA.		ONION, SERVED WITH PITA BREAD.	
FISH MANTI (D)(S)(G)	170	SEAFOOD LINGUINE (SF)(G)(D)	150
FILLED WITH SEA FISH, SERVED WITH YOGHURT,		TOMATO BASED BISQUE, MUSSELS, CLAMS, PRAWNS,	
FISH BROTH AND TOMATO SAUCE.		BUTTER AND BASIL.	
SEABASS SASLIK (D)(SB)	195	LEMON SOLE (D)(G)	295
SKEWERED MARINATED SEABASS WITH ONIONS.		KAVOURMA-STYLE FISH WITH ONION, PEPPERS AND TOMATOES.	

SIDE DISH

FRENCH FRIES (V)	40	GRILLED MIX VEGATABLES (V)	45
SAUTEED SPINACH (V)	40	MASHED POTATO (V)(D)	45
ROASTED BABY POTATO (V)	50	GRILLED ASPARAGUS (V)(D)	40
SAUTEED VEGETABLES (V)	45	MIXED PICKLES (V)	40

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DESSERT

TURKISH BAKLAVA & GREEK YOGURT ^{(G)(D)(E)}	80
GREEK YOGURT ICE CREAM WITH CHOPPED BAKLAVA	
SAMBALI ^{(D)(E)(G)(N)}	70
OVEN BAKED SEMOLINA, SUGAR SYRUP, WALNUT, ALMOND SERVED WITH KAYMAK.	
PROFITEROL ^{(D)(E)(G)(N)}	65
FILLED FRENCH CHOUX PASTRY BALL WITH FILLING OF PASTRY CREAM, TOPPED WITH CHOCOLATE AND PISTACHIO.	
KABAK TATLISI ^(D)	70
OVEN BAKED PUMPKIN TOPPED WITH WALNUT, TAHINI AND KAYMAK.	
KATAIFI ^{(G)(D)(E)}	70
CRISPY KATAIFI WITH WHITE CHOCOLATE MASCARPONE.	



ÆGEAN
Breakfast

SAT - SUN | 9:00 AM - 12:30 PM



Ege
Midye
Dolma

SATURDAYS ONLY



EGE
AEGEANITE CUISINE

PSARI PLAKI OR BUGULAMA

TURKISH - GREEK STYLE
BAKED FISH



FROM GREEK PSARI PLAKI TO
TURKISH BUGULAMA, BOTH
SHORES OF THE AEGEAN SHARE A
LOVE FOR GENTLY COOKED FISH,
SEASONAL VEGETABLES AND
FRAGRANT HERBS.

OUR OVEN-BAKED PLATTERS
CELEBRATE THESE TRADITIONS,
COOKING THE FISH IN AROMATIC
JUICES UNTIL TENDER, WITH OLIVE
OIL AND FRESH LEMON BRINGING
THE FLAVOURS TOGETHER.

MADE FOR SHARING,
IN THE SPIRIT OF AN AEGEAN TABLE.

PSARI PLAKI

OVEN-BAKED FISH WITH SLOW-COOKED
TOMATOES, SWEET ONION, GARLIC,
POTATOES AND GREEK HERBS IN A
DELICATE FISH BROTH, FINISHED WITH
OLIVE OIL AND FRESH LEMON.

CREAMY PSARI PLAKI

OVEN-BAKED FISH IN A SILKY LEMON
AND GARLIC CREAM SAUCE WITH GREEK
HERBS, EXTRA VIRGIN OLIVE OIL AND
FRAGRANT OREGANO.

FOR 2: AED 320 | FOR 4: AED 600
