

# Soluna

Restaurant & Lounge

## APPETIZERS

GREEK MEZZE PLATTER **S.D.G** 80  
A SELECTION OF GREEK SPECIALITIES TO SHARE  
Taramousalata, tzatziki, olives, whitebait, hummus, greek salad, pita bread.

ARABIC MEZZE **D.G.N** 80  
CLASSIC REGIONAL DISHES TO GET YOU STARTED  
Tabouleh with quinoa, vine leaves, falafel, kibbeh, cheese rakakat.

CRUDITÉ PLATTER FOR TWO **D.V** 40  
SEASONAL FRESH CRUNCHY VEGETABLES TO GET YOU STARTED  
Tzatziki, grilled pita bread.

HOMEMADE TZATZIKI **D.V** 35  
CLASSIC COMBINATION SERVED WITH PITA BREAD  
Greek yoghurt, cucumber, garlic dip.

HUMMUS **V** 35  
Crushed chick peas, tahini, lemon & virgin olive oil.

GREEK BABAGANOUSH **D.V.N.** 35  
Char grilled egg plant whipped with greek yogurt granished with pinenuts.

SKORDALIA **V** 35  
Whipped potato dip with fresh parsley, lemon and olive oil.

TARAMASALATA **S.G** 35  
Traditional creamy dip with bread, olive oil, lemon & mullet roe.

VINE LEAVES **V** 35  
Stuffed with Egyptian rice tomato onion & parsley

## HOT APPETIZERS & PASTA

HAZELNUT FALAFEL **N.V** 35  
Traditional Arabic falafel mixed with hazelnut, served with tahina & lemon.

CHEESE SAGANAKI **G.D.V.** 45  
Pan roasted kefalotyri cheese with lemon, tomato & honey jam.

CRISPY FRIED WHITEBAIT **S.G** 40  
Served with fresh lemon & roast garlic dip.

CALAMARI FRITTI **S.G** 50  
Deep fried calamari served with preserved lemon aioli.

ORZO PASTA **V.G.D.** 55  
Greek style rice shaped pasta, baby peppers, confit cherry tomatoes & crumbled feta cheese

## SALADS

CLASSIC GREEK SALAD **D.V** 50  
Kalamata olives, cucumber, baby tomatoes, lemon oregano vinaigrette.

FATTOUSH **G.V.D** 50  
Fried bread, mushlal cheese, seasoned vegetables tossed with lemon dressing.

QUINOA TABOULEH **D.V** 50  
Bulgur wheat, tomatoes, cucumbers, parsley & mint, tossed with lemon juice & olive oil.

## MAINS

CHICKEN SHAWARMA **G** 65  
Marinated chicken wrapped in the thin bread with garlic sauce.

LAMB SHEFTALIA **G.D** 65  
Grilled lamb kebabs wrapped in pita bread with tzatziki.

BIFTEKI HAMBURGER **G.D** 75  
Char grilled beef burger with feta cheese, tomatoes & grilled onions.

FRESH WHOLE GRILLED FISH OF THE DAY **S.G** MP  
Butterflied, char-roasted & served with lemon, olive oil.

HALF CHARCOAL CHICKEN 95  
Grilled and marinated chicken served with kabsa rice & garlic mayo.

RIBEYE BEEFSTEAK 280G **D** 160  
Greek style grilled steak with roasted peppers, Tzatziki & herb sauce.

CHICKEN SOUVLAKI SKEWERS **G** 85  
Lemon, oregano & extra virgin olive oil, served with & pita bread.

ARABIC MIX GRILL **D.G.N** 190  
Shish tawook, Lamb kofta, Beef kabab served with garlic sauce.

## DESSERTS

LOUKOMADES **N.G.D** 45  
Warm Greek doughnuts served with soft pistachio ice cream.

MELOMAKARONA **G.D.N** 7 each  
Greek honey cookies.

TRADITIONAL ARABIC KUNafa **G.D.N** 45  
Warm Cheese with crispy shredded pastry topped with whipped cream.

DARK CHOCOLATE TART **G.D** 45  
Espresso & vanilla bean ice cream

MEDJOL DATE PUDDING **G.N.D** 45  
Poached pear, warm butterscotch sauce.

GREEK YOGURT ICE CREAM **G.N.D** 40  
Candied fruit, salted caramel, cookie crumbs

KIDS ICE CREAM CONE **G.N.D** 30  
Waffle cone with choice of pistachio, yogurt or mixed soft serve ice cream

A repeating blue floral pattern on a white background, featuring stylized leaves and small circular accents.

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