



HELIOS

## THE OTTOMAN EXPERIENCE

### COLD MEZZE

#### GREEK SALAD (G)(D)(V)

Cucumber, tomato, red onion, feta cheese, green pepper, homemade grissini

#### CACIK (D)(V)

Yogurt mixed with cucumber, garlic, fresh mint

#### ATOM (D)(V)(N)

Grill eggplant, garlic yoghurt-spice atom sauce, olive oil, chili, walnut

#### PANCA (VE)

Beetroot fermented in mustard, honey, garlic vinegar, green apple, olive oil dressing

#### EZME (VE)(N)

Crushed tomato, cucumber, onion, parsley, chili pepper paste, garlic, walnut-pomegranate molasse

#### VANTUZ (SF)

Octopus marinated in fresh rosemary, garlic, oregano, lemon-olive oil dressing, dill

#### KOPOGLU (D)(V)

Fried eggplant, green pepper, yoghurt, labneh, tomato sauce

#### KABAK (D)(V)(N)

Grated zucchini cooked in salt, garlic yoghurt, olive oil dressing, fresh dill, walnut

### HOT MEZZE

#### KOKOREC (G)(D)(SF)

Chopped reef fish casserole, green pepper, red pepper, spring onion, spices

#### KALAMAR (G)(D)(SF)

Deep-fried calamari, tarator sauce

#### AHTAPOT (SF)

Grilled octopus, olive oil, dried oregano

#### FROM THE FIRE (G)(D)(SF)

Selection of grilled premium seafood and fish specialties, traditional grilled vegetables and garnish

#### HOMEMADE BAKLAVA (G)(D)(N)

vanilla ice cream

245 PER GUEST\*

(V)VEGETARIAN • (VE)VEGAN • (SF)SEAFOOD • (D)DAIRY • (P)PORK • (N)NUTS • (A) ALCOHOL • (F) FISH

All prices are in USD, subject to 10% service charge and 12% GST

If you have any dietary preferences, please advise our team while ordering



# HELIOS

## A LA CARTE

### COLD MEZZE

#### **GREEK SALAD (G)(D)(V) 25**

Cucumber, tomato, red onion, feta cheese, green pepper, homemade grissini

#### **CACIK (D)(V) 23**

Yogurt, cucumber, garlic, fresh mint

#### **ATOM (D)(V)(N) 25**

Grill eggplant, garlic yoghurt, spice atom sauce, olive oil, chili, walnut

#### **PANCA (VE) 23**

Beetroot fermented in mustard, honey, garlic vinegar, green apple, olive oil dressing

#### **EZME (VE)(N) 27**

Crushed tomato, cucumber, onion, parsley, chili pepper paste, garlic, walnut, pomegranate molasse

#### **KOPOGLU (D)(V) 22**

Fried eggplant, green pepper, yoghurt, labneh, tomato sauce

#### **KABAK (D)(V)(N) 26**

Cooked grated zucchini, garlic yoghurt, olive oil dressing, fresh dill, walnut

#### **VANTUZ (SF) 33**

Marinated Octopus in rosemary, garlic, oregano, lemon-olive oil and dill dressing

#### **SOMON SARMA (D) (SF) 29**

Smoked salmon rolled with labneh, dill, lemon

### HOT MEZZE

#### **KOKOREC (G)(D)(SF) 35**

Finely chopped reef fish casserole, green pepper, red pepper, spring onion, spices

#### **HELLIM (D)(V) 29**

Baked halloumi cheese, homemade pomegranate molasse

#### **KALAMAR (G) (D) (SF) 35**

Deep-fried calamari, tarator sauce

#### **AHTAPOT (SF) 42**

Grilled octopus, olive oil, dried oregano

#### **PILAV (D) (V) 17**

Buttered Turkish rice with tomato

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## A LA CARTE

### FROM THE FIRE

#### **TRAKYA KOFTE (G) (D) 42**

Chicken kofte filled with cheese, roasted vegetables

#### **PIRZOLA (D) 75**

Grill marinated lamb chops, sautéed potatoes

#### **SAC KAVURMA (G) (D) 80**

Sautéed beef tenderloin, pepper, tomato, mash potatoes

#### **VEGETABLE MOUSSAKA (VE) 55**

Baked vegetables, tomato sauce

#### **GRILLED TIGER PRAWNS (G) (D) (SF) 68**

Fire grilled U10 prawns, sautéed vegetables, garden green, lemon butter sauce

#### **SAFRAN SNAPPER (D) (SF) 65**

Pan-fried white snapper, celery, mushroom, potato-creamy saffron sauce

#### **MALDIVIAN LOBSTER (G) (D) (SF) 135**

Charcoal grilled Maldivian lobster, sautéed vegetables, garden green, lemon butter sauce

#### **DEEP FRIED FISH PLATTER (G) (D) (SF) 115**

Tiger prawns, calamari, octopus, reef fish, French fries, garden greens

#### **ROYAL SEAFOOD PLATTER (G) (D) (SF) 155**

Grilled tiger prawns, Maldivian tuna, snapper, rainbow runner, lobster garden greens, sautéed vegetables, lemon butter sauce

### SWEET END

#### **HOMEMADE BAKLAVA (G)(D) (N) 35**

vanilla ice cream

#### **SAFFRON CHEESECAKE (G)(D) 32**

Crispy kadaifi, saffron ice cream, wild berries

#### **MESH OUM (G)(D)(N) 34**

Phyllo milk pie, pistachio, cinnamon ice cream

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