

HELENIKA

*Authentic Greek Restaurant that
reflects on the vibrant Greek island
lifestyle with City chic.*

STARTERS

Hellenika Bread & Signature Olives 45
Ladenia from Kimolos, Carob Loaf & Greek Olives Selection
(V) (G) – 492 CAL*

Kakavia Soup 95
Seafood Broth, Shrimps, Seasonal Vegetables, Finger Limes & Razor Clam Foam
(D) – 353 CAL

SALADS & COLD MEZEDES

Watermelon & Feta 75
Compressed Watermelon, White Grapes, Feta Cheese, Mint, & Cucumber-Melon-Jalapeno Dressing
(V) (D) – 162 CAL

Hellenika Garden Salad 85
Tomatoes, Capsicum, Onions, Capers, Olive Oil, Feta Mousse, & Oregano
(V) (G) – 178 CAL

Smoked Eggplant 75
Smoked Warm Eggplant, Red Bell Peppers, Tahini Dressing, Fried Onion & Pine Nuts
(V) (D) (G) – 35 CAL

Omega Salad 85
Flax Seeds, Chia, Quinoa, Citrus, Walnuts, King Oyster Mushrooms, Pomegranate & Spinach Leaves
(V) (G) – 154 CAL

Octopus Xydato 95
Marinated Octopus, Fennel & Herb Salad
121 CAL

Marinated Sea Bass 95
Citrus, Pumpkin, Chili & Lotus Chips
270 CAL

TRADITIONAL DIPS

Black and White Taramosalata 50
Cod Roe, Cuttlefish Ink, Bottarga & Olive Oil
540 CAL

Fava from Santorini 55
Warm Yellow Split Beans, Black Truffles, Caramelized Onions & Capers
(V) – 315 CAL

Tzatziki Experience 75
Greek Yoghurt, Garlic, Cucumber, Mint, Beetroot & Avocado
(V) (D) – 213 CAL

Mediterranean Hummus 45
Chickpeas, Herbs & Sumac
(V) – 145 CAL

We suggest you enjoy your dips with our Authentic Grilled Corn Pitta Bread for SAR 12.

HOT MEZEDES

Courgette Chips 55
Summer Squash, Feta Cheese & Mint Dip
(G) – 250 CAL

Grilled Talagani Cheese 95
Kataifi, Candied Lemon Jelly & Pistachio
(G) – 371 CAL

Pitakia 55
Selection of Homemade Mini Pies with Spinach & Cheese
(D) (G) – 241 CAL

Scallops (2pcs) 95
Chives & Lemon-Bisque Sauce
(G) – 137 CAL

Shrimp Saganaki 175
Tomatoes, Feta Cheese & Herbs
(D) – 321 CAL

Kalamarakia 65
Fried Squid & Florina Pepper Sauce
(G) – 158 CAL

Mousaka 95
Minced Lamb, Eggplant, Zucchini, Graviera Cheese, & Smoked Tomato Syrup
(D) – 130 CAL

Wagyu Keftedes 165
Wagyu Beef, Homers Trilogly Cheese & Truffle Artichoke Dip
(D) (G) – 149 CAL

TASTE OF HELLENIKA

The Sea SAR 265 | The Land SAR 245

*Our menu is designed to share for tables of 2, 4 & 6
Prices are set per person
Please ask our team members for more information*

HELLENIKA SIGNATURE DISHES

Salt-Crusted Sea Bass with Tsiladia 595
Tomatoes, Kalamata Olives, Raisins, Capers & Herb Olive Oil
(G) – 158 CAL (Ideal for sharing)

Seafood Orzo 360
Basil, Tomato & Fennel
(G) - 160 CAL (Ideal for sharing)

Chicken "Lemonato" 165
Lemon Marinated Baby Chicken & Truffle Sauce
(G) - 82 CAL (Ideal for sharing)

Kleftiko 225
Slow Cooked Lamb Shank, Vegetables & Kefalotyri Cheese
(G) – 272 CAL

All prices are listed in SAR and are inclusive of 15% VAT

(D) Dairy, (G) Gluten, (V) Vegetarian.

MAINS

Grilled Red Snapper Fillet	165
<i>Ladolemono Sauce & Herbs</i>	
145 CAL	
Grilled Hammour Fillet	155
<i>Ladolemono Sauce & Herbs</i>	
177 CAL	
Grilled Jumbo Tiger Prawn	195
<i>Tomato-Lemon Glaze & Bottarga</i>	
78 CAL	
Lobster Fricassee	240
<i>Porchini Mushrooms, Baby Gems, Spring Onions & Graviera Cheese</i>	
128 CAL	
Chicken Souvla	130
<i>Charcoal Grilled Chicken Skewer & Vegetables</i>	
210 CAL	
Lamb Souvlakia	145
<i>Chargrilled Lamb Skewer, Grilled Corn Pita Bread, Yoghurt Sauce, Spicy Tomato, Pickled Onion & Slaw</i>	
296 CAL	
Chargrilled Lamb Cutlets	175
<i>Smoked Eggplant Puree, Lemon, Rosemary, & Sea Salt from Mani</i>	
(G) – 315 CAL	
Wagyu Rib-eye MS 9+	635
<i>Charcoal Grilled, Gravy with Tomato Confit, Basil & Kalamata Olives</i>	
(G) – 291 CAL (Ideal for sharing)	

SIDE DISHES

Beetroot Trahanas	50
<i>Cracked Wheat Pasta, Lime, Beetroot & Chives</i>	
(V) (G) – 371 CAL	
Herbed Rice	45
<i>Steamed Jasmine Rice with Herbs</i>	
(V) – 98 CAL	
Cypriot Fries	55
<i>Sea Salt, Truffle Cream & Dry Oregano</i>	
(V) – 298 CAL	
Grilled Asparagus	55
27 CAL	

SEAFOOD MARKET

Our Sea food market is prepared on a daily basis to offer you the freshest experience. Our selection of whole fish are sold by the kilo at market price. All items are subject to availability.

Carabineros	205
96 CAL	
Spiny Lobster	520
349 CAL	
Seabass	395
148 CAL	
Red Snapper	360
110 CAL	
Red Seabream	395
100 CAL	
Hammour	385
92 CAL	
Turbot	595
97 CAL	
Oysters ½ Dozen	180
<i>Saffron Mignonette Sauce</i>	
114 CAL	

All items are simply grilled over charcoal & are served with:

*Ladolemono Sauce
Bottarga Seafood Sauce (G)
Parsley, Florina Peppers & Capers Sauce*

OUR PRODUCTS MAY CONTAIN ALLERGENS

Please make us aware about any special dietary requirements or any allergies

**The calculation of calories is based on a serving portion of 100gr or 100ml.*

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