

HELENIKA

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

STARTERS

Hellenika Bread & Signature Olives 35
Ladenia from Kimolos, Carob Loaf & Greek Olives Selection
(V) (G) - 492 CAL*

Chicken Citrus Soup (NEW) 45
Chives & Lemon
(D) - 353 CAL

SALADS & COLD MEZEDES

Alpha Shrimp Salad (NEW) 110
Quinoa, Shrimps, Hazelnut, Lemon Gel, Pumpkin Puree & Honey Dressing
- 300 CAL

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

Smoked Eggplant 70
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 (NEW) 115
Marinated octopus, Taramas mousse Orange Fillet & Ladolemono Dressing
121 CAL

TRADITIONAL DIPS

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

Hellenika Dips Tray (NEW) 75
Mediterranean Hummus, Classic Tzatziki, Spicy Feta Cheese Served with our grilled corn pita bread
(V) (D) - 213 CAL
Authentic Grilled Corn Pita Bread for 12 SAR

HOT MEZEDES

Feta Tragani (NEW) 75
Deep Fried Feta, Spicy Tomato Chutney & Kumquat Gel
(G)(D) - 400 CAL

Grilled Talagani Cheese 85
Kataifi Candied Lemon Jelly & Pistachio
(D) (G) - 371 CAL

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

Scallops (2pcs) 85
Chives & Lemon-Bisque Sauce
(G) - 137 CAL

Shrimp Saganaki 155
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

Hellenika Sliders (NEW) 145
Wagyu Beef, Feta Mousse & Tomato Jam
(D) (G) - 383 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 540
Tomatoes, Kalamata Olives, Raisins, Capers & Herb Olive Oil
(G) - 158 CAL (Ideal for sharing)

Seafood Orzo 340
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 205
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	155
<i>Ladolemono Sauce & Herbs</i>	
145 CAL	
Grilled Hammour Fillet	145
<i>Ladolemono Sauce & Herbs</i>	
177 CAL	
Grilled Jumbo Tiger Prawn	180
<i>Tomato-Lemon Glaze & Bottarga</i>	
78 CAL	
Lobster Spaghetti (NEW)	255
<i>Spiny Lobster, Bisque & Lemongrass Foam</i>	
(G)(D) 128 CAL	
Chicken Souvla	125
<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	
Bottom Sirloin Steak (NEW)	240
<i>280gr Flap, Truffle-Cheese Potato pure, Gravy with tomato confit</i>	
(G) - 800 CAL (Ideal for sharing)	
Hellenika Grill Mezze (NEW)	275
<i>Lamp Loin, Chicken souvla, Flap steak, Traditional dips (Ideal for Sharing)</i>	
(G) - 450 CAL (Ideal for sharing)	
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

Mushroom Trachanoto (NEW)	115
<i>Creamy Cracked Wheat Pasta, Porchini Mushrooms</i>	
(D) (G) - 375 CAL (Ideally for 2)	
Herbed Rice	45
<i>Steamed Jasmine Rice with Herbs</i>	
(V) - 98 CAL	
Cypriot Fries	45
<i>Sea Salt, Truffle Cream & Dry Oregano</i>	
(V) - 298 CAL	
Grilled Asparagus	45
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	460
349 CAL	
Seabass	395
148 CAL	
Red Snapper	325
110 CAL	
Red Seabream	340
100 CAL	
Hammour	340
92 CAL	
Turbot	520
97 CAL	
Oysters ½ Dozen	160
<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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