

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 29
Chives & Lemon
(D) – 353 CAL

SALADS & COLD MEZEDES

Strawberry Feta Salad (NEW) 49
Lollo Rosso, Baby Spinach, Crispy Quinoa, Feta Cheese, And Lemon Strawberry Dressing
175 CAL

Smoked Eggplant 60
Smoked Warm Eggplant, Red Bell Peppers, Tahini Dressing, Fried Onion & Pine Nuts
(V) (D) (G) – 125 CAL

Omega Salad 75
Flax Seeds, Chia, Quinoa, Citrus, Walnuts, King Oyster Mushrooms, Pomegranate & Spinach Leaves
(V) (G) – 154 CAL

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

Octopus Xydato 115
Marinated octopus, Taramas mousse Orange Fillet & Ladolemono Dressing
121 CAL

TRADITIONAL DIPS

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

HELLENIKA SIGNATURE DISHES

Chicken "Lemonato" 135
Lemon Marinated Baby Chicken & Truffle Sauce
(G) - 182 CAL (Ideal for sharing)

Kleftiko 205
Slow Cooked Lamb Shank, Vegetables & Parmesan Cheese
(G) – 272 CAL

Salt-Crusted Sea Bass with Tsiladia 540
Tomatoes, Kalamata Olives, Raisins, Capers & Herb Olive Oil
(G) – 158 CAL (Ideal for sharing)

HOT MEZEDES

Pitakia 45
Selection of Homemade Mini Pies with Spinach & Cheese
(D) (G) – 241 CAL

Chicken Gyros 49
Lettuce, Potatoes, Tomatoes, Garlic Sauce, Mint Sauce, Tahini Sauce
(D) (G) – 241 CAL

Kolokithokeftedes 55
Zucchini fritters, Semi-Sundried tomato, Feta, herbs, and Yogurt basil Sauce
(V) (D) (G) – 345 CAL

Loaded Potato Fries (NEW) 65
Slow cooked lamb, fried potatoes, gravy, parmesan cheese
200 CAL

Lamb Orzo (NEW) 65
Orzo Pasta, Tomatoes, Lamb Cubes, Parmesan Cheese, Herbs
(D) (G) – 320 CAL

Feta Tragani 65
Deep Fried Feta, Spicy Tomato Chutney & Kumquat Gel
(G)(D) – 400 CAL

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

Mousaka 75
Minced Lamb, Eggplant, Zucchini, Graviera Cheese, & Smoked Tomato Syrup
(D) – 130 CAL

Hellenika Sliders (NEW) 75
Wagyu Beef, Cheddar Cheese, Smoked Beef Bacon, Onion Rings, Smoked Aioli, Onion Jam
(D) (G) – 270 CAL

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

Shrimp Saganaki 110
Tomatoes, Feta Cheese & Herbs
(D) (G) – 321 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*

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

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

MAINS

Chicken Souvla <i>Charcoal Grilled Chicken Skewer & Vegetables</i> 210 CAL	110
Red Seabream Fillet <i>Ladolemono Sauce & Herbs</i> 145 CAL	115
Tagliatelle Citrus Shrimp (NEW) <i>Shrimp, Bisque & Lemon Foam</i> (G)(D) 138 CAL	120
Lamb Souvlakia <i>Chargrilled Lamb Skewer, Grilled Corn Pita Bread, Yoghurt Sauce, Spicy Tomato, Pickled Onion & Slaw</i> 296 CAL	145
Grilled Jumbo Tiger Prawn <i>Tomato-Lemon Glaze & Bottarga</i> (D) - 78 CAL	180
Bottom Sirloin Steak <i>280gr Flap, Truffle-Cheese Potato pure, Gravy with tomato confit</i> (D) - 800 CAL	240
Hellenika Grill Mezze <i>Lamp Loin, Chicken souvla, Flap steak, Traditional dips (Ideal for Sharing)</i> (G) - 450 CAL (Ideal for sharing)	275
Hellenika Seafood Mezze <i>Grilled shrimp, kalamarakia, octopus, Deep fried sea bream, Mussels saganaki (Ideal for Sharing)</i> 291 CAL (Ideal for sharing)	300

SIDE DISHES

Herbed Rice <i>Steamed Jasmine Rice with Herbs</i> (V) - 98 CAL	29
Cypriot Fries <i>Sea Salt, Truffle Cream & Dry Oregano</i> (V) - 298 CAL	29
Grilled Asparagus 27 CAL	45

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.

Oysters ½ Dozen <i>Saffron Mignonette Sauce</i> 114 CAL	160
Red Seabream 100 CAL	260
Red Snapper 110 CAL	325
Hammour 100 CAL	340
Spiny Lobster 349 CAL	390
Seabass 148 CAL	395
Turbot 110 CAL	520

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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