



HELIOS

## THE OTTOMAN EXPERIENCE

### COLD MEZZE

#### GREEK SALAD

Cucumber, Tomato, Red Onion, Feta Cheese, Kalamata Olives, Green Peppers, Homemade Grissini

#### CACIK

Yoghurt Mixed with Cucumber, Garlic and Fresh Mint

#### ATOM

Grilled Eggplant, Served with Garlic Yoghurt and Spicy Atom Sauce, Olive Oil, Butter, Chili and Walnuts

#### PANCA

Beetroot Fermented in Mustard, Honey, Garlic Vinegar and Green Apple Served with Olive Oil Dressing

#### EZME

Crushed tomato, cucumber, onion, parsley, chilli pepper paste, garlic, walnut and pomegranate molasses

#### VANTUZ

Octopus Marinated in Fresh Rosemary, Garlic and Fresh Oregano Served with Lemon Olive Oil Dressing and Fresh Dill

#### KOPOGLU

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

#### KABAK

Grated Zucchini Cooked in Salt Served with Garlic Yoghurt, Olive Oil, Fresh Dill and Walnuts

### HOT MEZZE

#### KOKAREC

finely Chopped Seabass and Seabream Casserole Cooked with Green Pepper, Red Pepper, Spring Onion, Parsley and Spices

#### KALAMAR

Deep-Fried Calamari Served with Tarator Sauce

#### AHTAPOT

Grilled Octopus Served with Olive Oil and Dried Oregano

#### FROM THE FIRE

Selection of Grilled Premium Seafood and Fish Specialties Served with Traditional Grilled Vegetables and Garnish

### SELECTION OF TRADITIONAL AGEAN DESSERTS

\$245 PER GUEST\*

**All prices are in USD and subject to service charge and applicable taxes**



HELIOS

## A LA CARTE

### COLD MEZZE

#### GREEK SALAD 25

Cucumber, Tomato, Red Onion, Feta Cheese, Kalamata Olives, Green Peppers, Homemade Grissini

#### CACIK 23

Yoghurt Mixed with Cucumber, Garlic and Fresh Mint

#### ATOM 25

Grilled Eggplant, Served with Garlic Yoghurt and Spicy Atom Sauce, Olive Oil, Butter, Chili and Walnuts

#### PANCA 23

Beetroot Fermented in Mustard, Honey, Garlic Vinegar and Green Apple Served with Olive Oil Dressing

#### EZME 27

Crushed tomato, cucumber, onion, parsley, chilli pepper paste, garlic, walnut and pomegranate molasses

#### LEVREK 29

Seabass marinated in fresh herbs served with orange, rosemary, fresh oregano and olive oil

#### KOPOGLU 22

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

#### VANTUZ 33

Octopus Marinated in Fresh Rosemary, Garlic and Fresh Oregano Served with Lemon Olive Oil Dressing and Fresh Dill

#### KABAK 26

Grated Zucchini Cooked in Salt Served with Garlic Yoghurt, Olive Oil, Fresh Dill and Walnuts

### HOT MEZZE

#### KOKAREC 35

finely Chopped Seabass and Seabream Casserole Cooked with Green Pepper, Red Pepper, Spring Onion, Parsley and Spices

#### HELLIM 29

Baked Halloumi cheese with homemade pomegranate molasses

#### KALAMAR 35

Deep-Fried Calamari Served with Tarator Sauce

#### AHTAPOT 42

Grilled Octopus Served with Olive Oil and Dried Oregano

#### PILAV 17

Buttered Turkish rice with tomato.

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**FROM THE FIRE**

**TRAKYA KOFTE 42**

Chicken kofte filled with cheese, mashed potato and vegetables

**PIRZOLA 75**

Grilled lamb chops and sautéed potato

**SAÇ KAVURMA 80**

Sautéed beef tenderloin, pepper, tomato with mash potato

**MOUSSAKA 55**

Baked organic vegetables with a delicate tomato sauce

**GRILLED TIGER PRAWNS 68**

Fire grilled u10 prawns served with sautéed vegetables, garden greens & lemon butter sauce

**GRILLED SEABASS 75**

Whole seabass off the bone with garden greens & roasted potato

**GRILLED MALDIVIAN LOBSTER 135**

Charcoal grilled Maldivian lobster with sautéed vegetables, garden greens & lemon butter sauce

**FRIED FISH PLATTER 115**

Platter of tiger prawns, calamari, octopus & reef fish served with potato chips & garden greens

**ROYAL SEAFOOD PLATTER 155**

Grilled tiger prawns, Maldivian tuna, wahoo, rainbow runner, lobster served with garden greens, sautéed vegetables & lemon butter sauce

**SWEET END**

**HOMEMADE BAKLAVA 35**

Served with vanilla ice cream

**ARTISANAL LAZ BOREK 32**

Served with confit Figs & Walnuts

**BAKLAVA CHEESECAKE 32**

Crispy Kadaifi, rose & wild berries

**MESH OUM 34**

Phyllo milk pie with cinnamon spiced ice cream

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