

Cleo

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Dubai

## COLD MEZZA

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| <b>SIGNATURE MEZZE SET (V)(G)(N)</b>                                                                         | <b>99</b> |
| Selection of five dips with house baked pita bread                                                           |           |
| <b>HUMMUS (V)</b>                                                                                            | <b>38</b> |
| Chickpeas with tahini, lemon, olive oil<br>Add pine seeds <b>5</b>   Add roasted lamb & pine seeds <b>22</b> |           |
| <b>MOUTABAL (V)(G)</b>                                                                                       | <b>38</b> |
| Char-grilled aubergine, tahini and lemon juice topped with fresh pomegranate seeds                           |           |
| <b>WALNUT MUHAMMARA (G)(N)</b>                                                                               | <b>55</b> |
| Roasted walnuts, tomato, onion, garlic, served with olive oil                                                |           |
| <b>BABA GANOUSH (V)(G)</b>                                                                                   | <b>38</b> |
| Smoked & marinated aubergine, charred pepper, pomegranate molasses, crispy eggplant                          |           |
| <b>TZATZIKI (D)</b>                                                                                          | <b>38</b> |
| Greek yoghurt, cucumber, dill, garlic, fresh mint, sea salt, olive                                           |           |
| <b>VINE LEAVES (D)(V)</b>                                                                                    | <b>45</b> |
| Stuffed vine leaves with rice, dried tomatoes, tzatziki sauce                                                |           |
| <b>CHEESE PLATER (D) (N) (G)</b>                                                                             | <b>85</b> |
| Serve nuts, fig jam, crackers                                                                                |           |

## FRESH FROM THE GARDEN

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|---------------------------------------------------------------------------------------------------|-----------|
| <b>FALAFEL PISTACHIO SALAD (V)(D)(N)</b>                                                          | <b>45</b> |
| Chickpeas, coriander, cucumber pickles, lettuce, tomato, quinoa, mint, tarator sauce              |           |
| <b>TABBOULEH (V)(G)</b>                                                                           | <b>49</b> |
| Parsley, mint, onion, tomato, burghul, lemon, olive oil dressing                                  |           |
| <b>FATTOUSH (G)</b>                                                                               | <b>49</b> |
| Gem lettuce, sumac, mint, cherry tomato, toasted Lebanese bread, pomegranate vinaigrette dressing |           |

## FRESH FROM THE GARDEN

|                                                                                      |           |
|--------------------------------------------------------------------------------------|-----------|
| <b>ROASTED ASPARAGUS (D)(N)</b>                                                      | <b>55</b> |
| Burrata cheese mousse, caramelized hazelnut, sundried tomato, honey mustard sauce    |           |
| <b>GEM AVOCADO SALAD (D)(N)</b>                                                      | <b>59</b> |
| Gem lettuce, assorted seeds, sundried tomato, walnut parmesan, avocado dressing      |           |
| <b>SHRIMP &amp; AVOCADO SALAD (N)</b>                                                | <b>95</b> |
| Marinated prawns, fresh lettuce, black olives, tomato, avocado, harissa walnut sauce |           |

## MEZZE FOR THE TABLE

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| <b>SHISH BARAK (G)(D)(N)</b>                                                     | <b>62</b> |
| Pastry sheet stuffed with minced lamb, coriander pesto, labneh                   |           |
| <b>BIZRI / WHITEBAIT (G) (N) (D)</b>                                             | <b>69</b> |
| Deep fried with crispy bread, served with tahina sauce & lemon wedges            |           |
| <b>FRIED CALAMARI (G)</b>                                                        | <b>65</b> |
| Mixed fried leaves, truffle aioli sauce, chermoula sauce                         |           |
| <b>LAMB STUFFED VINE LEAVES (D)</b>                                              | <b>55</b> |
| Stuffed wine leaves with rice and minced lamb, served with labneh sauce          |           |
| <b>SUMAK &amp; CHEESE FRIES (D)</b>                                              | <b>45</b> |
| Homemade fries with Arabic spices, sumac powder and feta cheese                  |           |
| <b>POTATO HARRA (V)</b>                                                          | <b>38</b> |
| Fried potato, olive oil, garlic, lemon juice                                     |           |
| <b>ARAYES KAFTA BE JIBNEH (G)(N)(D)</b>                                          | <b>75</b> |
| Arabic dough stuffed with minced lamb, onion, cheese, served with tzatziki sauce |           |
| <b>CHEESE RAKAKAT (D)(G)(V)</b>                                                  | <b>45</b> |
| Fried akawi cheese filo dough rolls                                              |           |
| <b>SFIHA BE LAHME FLAT BREAD (G)(N)(D)</b>                                       | <b>89</b> |
| Minced lamb 150 gm , tomato, onion and pine seed, topped with pomegranate syrup  |           |
| <b>BLACK TRUFFLE FLAT BREAD &amp; CHEESE (D)(G)</b>                              | <b>99</b> |
| Truffle paste                                                                    |           |
| <b>ROASTED VEGETABLES</b>                                                        | <b>38</b> |
| Potato, carrot, zucchini, onion, garlic, ginger and olives, couscous             |           |

## PLANT BASED FAVORITES

|                                                                                                           |           |
|-----------------------------------------------------------------------------------------------------------|-----------|
| <b>BABY MARROW BI ZEIT (V)</b>                                                                            | <b>75</b> |
| Stuffed with rice, tomato, parsley, onion, served with yogurt garlic                                      |           |
| <b>VEGETABLES TAGINE WITH COUSCOUS (D)(G)(N)</b>                                                          | <b>77</b> |
| Potato, carrot, zucchini, onion, garlic, ginger and olives, couscous                                      |           |
| <b>YEMISTA (D)</b>                                                                                        | <b>98</b> |
| Whole baby eggplant, tomato, baby capsicum and mushroom, stuffed with minced beef, akawi cheese, parmesan |           |

## SIGNATURE DISH

|                                                                                                                    |            |
|--------------------------------------------------------------------------------------------------------------------|------------|
| <b>WATERMELON SALAD (D.N)</b>                                                                                      | <b>65</b>  |
| Watermelon feta cheese, fresh mint leaves, smoked salt, roasted pistachio, extra virgin olive                      |            |
| <b>SPICY CIGAR (G)(D)</b>                                                                                          | <b>65</b>  |
| Brik pastry, spiced wagyu beef, labneh, feta                                                                       |            |
| <b>AUBERGINE &amp; ZUCCHINI CHIPS (G)(D)</b>                                                                       | <b>49</b>  |
| Pomegranate, lemon garlic yoghurt dip                                                                              |            |
| <b>HUMMUS WITH CRISPY MINCED LAMB (D)(N)</b>                                                                       | <b>65</b>  |
| Chickpeas with tahini, lemon juice, olive oil, tomato, spring onion, parsley cumin powder, chili, pine seed        |            |
| <b>FLAMED CHEESE SAGANAKI (D)(N)(A)(G)</b>                                                                         | <b>80</b>  |
| Graviera cheese, fig jam, caramelized walnut, ouzo                                                                 |            |
| <b>ORGANIC EGG &amp; AKAWI CHEESE FLAT BREAD (D)(G)</b>                                                            | <b>75</b>  |
| With sumac and parmesan cheese your choice of cook style: charcoal or sauté                                        |            |
| <b>ASAFIR</b>                                                                                                      |            |
| Your choice of cook style: charcoal or sauté,                                                                      |            |
| 4 pieces                                                                                                           | <b>120</b> |
| 8 pieces                                                                                                           | <b>200</b> |
| <b>CLEO MIX GRILLED (D)(G)</b>                                                                                     | <b>395</b> |
| Chicken shish tawouk, beef kabab, lamb kofta, tiger prawns, lamb chops, grilled vegetable, tahini and garlic sauce |            |

## FROM THE SEA

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|---------------------------------------------------------------------------------------|------------|
| <b>CHARCOAL GRILLED PRAWNS (D)</b>                                                    | <b>189</b> |
| Secret seasoning, garlic and chili                                                    |            |
| <b>GRILLED OCTOPUS (D)(N)</b>                                                         | <b>130</b> |
| Romesco sauce, potato puree                                                           |            |
| <b>FISH FILLET WITH MEDITERRANEAN SAUCE</b>                                           | <b>125</b> |
| Seabass fillet, onion, garlic, black olives, capers, basil leaves, tomato sauce       |            |
| <b>SHRIMPS FATAH (D)(N)(G)</b>                                                        | <b>80</b>  |
| Crispy bread, tahini, eggplant, chickpea, pine seed, pomegranate seeds, paprika, ghee |            |
| <b>SULTAN IBRAHIM (D)(G) - 500 GM</b>                                                 | <b>175</b> |
| Fried, served with tahini sauce and lemon                                             |            |
| <b>YOUR CHOICE OF COOK STYLE: CHARCOAL OR BAKED</b>                                   |            |
| <b>WHOLE SEABASS (D)</b>                                                              | <b>265</b> |
| <b>SEABREAM (D)</b>                                                                   | <b>235</b> |

## FROM THE CHARCOAL GRILL

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|------------------------------------------------------------------------------------------------------|------------|
| <b>RIB EYE WITH CONFIT POTATO (D) - 300 GM</b>                                                       | <b>265</b> |
| Arugula salad, smoked salt, chimichurri sauce                                                        |            |
| <b>GRILLED BABY CHICKEN (G)(D)</b>                                                                   | <b>115</b> |
| Green salad, tzatziki, greek pita bread                                                              |            |
| <b>CHICKEN SHISH TAWOUK SKEWER (G)</b>                                                               | <b>79</b>  |
| Marinated chicken with toum                                                                          |            |
| <b>GRILLED LAMB SKEWER (G)</b>                                                                       | <b>129</b> |
| Charcoal grilled lamb cubes with vegetables and tahini sauce                                         |            |
| <b>GRILLED BEEF SKEWER (G)</b>                                                                       | <b>119</b> |
| Beef tenderloin, onion, capsicum, garlic, tomato                                                     |            |
| <b>GRILLED KOFTA (G)</b>                                                                             | <b>99</b>  |
| Minced lamb with parsley, onion, served with grilled vegetables and tahini sauce                     |            |
| <b>GRILLED LAMB CHOPS (D)</b>                                                                        | <b>165</b> |
| Served with vegetables salona, grilled baby marrow and roasted garlic                                |            |
| <b>MIX GRILLED (D)(G)</b>                                                                            | <b>195</b> |
| Chicken shish tawouk, beef kabab, lamb kofta, lamb chops, grilled vegetable, tahini and garlic sauce |            |

## FROM THE CHARCOAL GRILL

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|-----------------------------------------------------------------------------------|------------|
| <b>LAMB SHAWARMA FROM OUR LIVE SPIT-ROAST (D)(G)</b>                              | <b>80</b>  |
| Onion, garlic, pickles, tarator, onion parsley, grilled tomato served with tahini |            |
| <b>LAMB MUSAHAB FROM OUR LIVE SPIT-ROAST (D)(G) - 400 GM</b>                      | <b>130</b> |
| Boneless lamb shredded, served with sumac, mixed spice, lemon, saaj bread         |            |
| <b>LAMB MAJBOOS FROM OUR LIVE SPIT-ROAST (D)(G)(N)</b>                            | <b>125</b> |
| Shredded boneless lamb, served with pickles, yogurt, nuts, boiled egg             |            |
| <b>CHICKEN MAJBOOS (G)(D)(N)</b>                                                  | <b>115</b> |
| Boneless chicken served with pickles, yogurt, nuts, boiled egg                    |            |
| <b>KEFTADAKIA (D)</b>                                                             | <b>115</b> |
| Minced beef, Greek yoghurt, basil tomato sauce, Greek pita bread                  |            |

## SWEETS

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|-------------------------------------------------------------------------------------------|-----------|
| <b>KUNAFI WITH ICE CREAM (G)(N)(D)</b>                                                    | <b>65</b> |
| Kunafi dough, cheese, topped with ice cream pistachio                                     |           |
| <b>POMEGRANATE GRANITE (N)(D)</b>                                                         | <b>65</b> |
| Mascarpone cream, almond crunch, pomegranate granite                                      |           |
| <b>BAKLAWA TOWER (G)(D)(N)</b>                                                            | <b>65</b> |
| Pistachio cream, vanilla cream, caramelized pistachio, buttered filo, mastic ice cream    |           |
| <b>DULCE TIRAMISU (G)(D)(N)</b>                                                           | <b>59</b> |
| Mascarpone cream, coffee sponge, caramelized almond, dulce cream                          |           |
| <b>CHOCOLATE CARAMEL CRUNCH (G)(D)(N)</b>                                                 | <b>59</b> |
| 66% Chocolate cream, caramel cream, chocolate cookies, praline crisp, chocolate ice cream |           |
| <b>FRUIT PLATTER SORBETS (G)(D)(N)</b>                                                    | <b>59</b> |