



HELIOS

THE OTTOMAN EXPERIENCE

COLD MEZZE

ROKA

Arugula, Tomatoes, White Cheese, Walnuts, Garlic Olive Oil and Lemon Dressing

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

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++ USD ++ PER GUEST

All prices are in USD and are subjected to Service Charge and applicable taxes.



HELIOS

A La Carte

COLD MEZZE

ROKA 22

Arugula, Tomatoes, White Cheese, Walnuts, Garlic Olive Oil and Lemon Dressing

CACIK 18

Yoghurt Mixed with Cucumber, Garlic and Fresh Mint

ATOM 20

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

PANCA 16

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

EZME 22

Crushed Tomato, Cucumber, Onion, Parsley, Chilli Pepper Paste, Garlic, Walnut and Pomegranate Molasses

VANTUZ 25

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

KABAK 22

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

HOT MEZZE

KOKAREC 28

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

KALAMAR 28

Deep-Fried Calamari Served with Tarator Sauce

AHTAPOT 32

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

Prices are in USD++ according to weight and variety

SIGNATURE TRADITIONAL AGEAN DESSERT PLATTER 28

All prices are in USD and are subjected to Service Charge and applicable taxes.