

M E N U 1

AED 495/PERSON
MINIMUM 10 GUEST

S T A R T E R S

Mediterranean spread with homemade pita bread (G)(D)

Greek Salad with cherry tomato, caper berries, Feta, kalamata olives and samphire kritamo leaves (V)(D)

Homemade chicken spring roll with sweet chilli sauce (G)

Almond crusted feta with pomegranate and honey (V)(G)(D)(N)

M A I N C O U R S E

Chicken scallopini served with mashed potato, mushroom sauce (D)

Seabass fillet, sauté seasonal vegetables with creamy dill butter sauce (D)

P A S T A

Green peas risotto with parmesan crisps and micro greens (V)(D)

D E S S E R T

Panna cotta with wild berry sauce (D)

Mini baklava with almond and walnuts (D)(N)(G)

N-NUTS, D-DAIRY, G-GLUTEN, S-SHELLFISH, V-VEGETARIAN

All our plates will be using extra virgin Greek olive oil, high quality, and organic products.
We are serving all our plates with fine dining touch with edible flowers and micro greens



CHEF SPERXOS AND TEAM

WAREHOUSE 2, SMARK 3-AL QUOZ INDUSTRIAL AREA 3, DUBAI, P.O.BOX 14760, DUBAI
UNITED ARAB EMIRATES
T +971 54 377 7212 | E CHEF@EFZIN.AE CHEFSPERXOS.COM

M E N U 2

AED 595/PERSON
MINIMUM 10 GUEST

S T A R T E R S

Homemade Focaccia with rosemary, tomato and olives tapenade (G)(V)

Céasar salad with anchovy, croutons and parmesan flakes (D)(G)

*Tuna tartare in squid ink tart with roasted sesame, olive dust,
scallion, lemon mousse serve with dry ice (G)(D)*

Potato and cheese croquets with espelette chilli sauce (V)(D)(G)

M A I N C O U R S E

Chicken breast served with green peas mint puree, thyme sauce (D)

*Grilled wagyu beef striploin with Grilled Vegetable mille feuille,
pepper sauce (D)*

Grilled seabass fillet with tarragon sauce (D)

R I S O T T O

Wild mushroom risotto with fresh truffle (V)(D)

D E S S E R T

Profiterole with pastry cream, chocolate sauce, berries (G)(D)

Mini baklava with almond and walnuts (D)(N)(G)

N-NUTS, D-DAIRY, G-GLUTEN, S-SHELLFISH, V-VEGETARIAN

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M E N U 3

AED 695/PERSON
MINIMUM 10 GUEST

W E L C O M E / C A N A P E S

Cheese platter with spiced nuts, gourmet cracker, berries and seasonal garnish, marmalade & kritzinia breadsticks (D)(G)(N)(V)

Black angus meat ball with fresh tomato sauce and black tuile (D)(G)

Prawn kataifi lay on with cherry tomato ginger marmalade and viola flowers (D)(G)(S)

S T A R T E R S

Fresh bakes focaccia with sundried tomato and rosemary (V)(G)

Burrata salad with colourful cherry tomato, basil pesto and Modena balsamic glaze (V)(D)

Turkey and cheese arancini with cranberry sauce (D)(G)

Seabream tartare with mango, yuzu dressing, lime pearl and micro greens

M A I N C O U R S E

Corn feed chicken breast with fricassee of mushroom, parsnip puree and thyme sauce (D)

Grilled wagyu beef striploin with green pepper sauce (D)

Australian lamb rack with Briam vegetables, rosemary jus (D)

P A S T A

Cheese ravioli white cream and fresh truffle (V)(G)(D)

D E S S E R T

Classic tiramisu with espresso infused (D)(G)

Chocolate profiteroles (D)(G)

N-NUTS, D-DAIRY, G-GLUTEN, S-SHELLFISH, V-VEGETARIAN

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M E N U 4

AED 750/PERSON
MINIMUM 10 GUEST

C A N A P E S / W E L C O M E

Prawns kantaifi with cherry tomato and ginger marmalade (S)(D)(G)

*Smoked salmon bruschetta with sour cream balsamic pearl and
viola flower (D)(G)*

Gillardeau oyster with condiments (S)

S T A R T E R S

*Greek spreads with homemade Greek pita bread (tzatziki, tarama,
tyrokafteri) (D)(G)*

*Beetroot salad with goat cheese mousse, caramelized walnut,
balsamic pearl (V)(N)(D)*

Seabass ceviche with citrus dressing and lemon mousse

*Scallop on shell, Roasted piquilloes pepper salsa, lemon butter,
herbs salad (S)(D)*

M A I N C O U R S E

Grilled salmon steak with, celeriac risotto and vierge sauce (D)

Grilled Lobster tail with vegetable bunch, Roma tomato salsa (S)

Tiger prawns with chilli garlic butter sauce (S)(D)

P A S T A

Homemade potato gnocchi with creamy pesto sauce (V)(G)(D)

D E S S E R T

Pavlova with wild berries sauce (D)

Greek mini baklava with wild almonds and walnuts (N)(D)(G)

N-NUTS, D-DAIRY, G-GLUTEN, S-SHELLFISH, V-VEGETARIAN

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M E N U 5

AED 850/PERSON
MINIMUM 10 GUEST

C A N A P E S / W E L C O M E

Cheese platter with nuts, selection of gourmet cracker, berries, marmalade & kritzinia breadsticks (D)(G)(N)(V)
Tuna tartare in squid ink tart with roasted sesame, olive dust, scallion, lemon mousse serve with dry ice (G)(D)
Lamb loin souvlaki with tzatziki and fresh truffle (D)(G)

S T A R T E R S

Assorted bread rolls with aromatized butter (G)(D)
Burrata salad with colourful cherry tomato, basil pesto and Modena balsamic glaze (V)(D)
Beef carpaccio with gherkins, capers, wild rocket leaves, parmesan and sun-dried tomato
Salmon and avocado ceviche in Savory tart with lemon pearls and dill leaves (G)(D)
Fried calamari with aioli sauce (G)

M A I N C O U R S E

Slow cook Lamb shank with tarhana pasta and graviera cheese (D)(G)
Grill Wagyu cube roll with asparagus, baby carrot, truffle sauce (D)
Seared organic seabass fillet lemon butter sauce (D)

P A S T A

Seafood risotto (D)(S)

D E S S E R T

Chocolate fondant with vanilla ice cream and coffee tuile (D)(G)
Wild Berries crispy tart with pastry cream (G)(D)
Greek mini baklava with wild almonds and walnuts (N)(D)(G)

N-NUTS, D-DAIRY, G-GLUTEN, S-SHELLFISH, V-VEGETARIAN

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M E N U 6

AED 950/PERSON
MINIMUM 10 GUEST

C A N A P E S / W E L C O M E

Cheese and cold cuts platter with crackers and chanteys and exotic berries (N)(D)(G)

Tuna teriyaki with crusted sesame, ginger, scallions and edible flowers (G)

Atlantic king crab salad with bruschetta with chilli aioli serve wit (G)(S)

S T A R T E R S

Homemade Focaccia with rosemary, tomato and olives tapenade(G)(V)

Burrata salad with heirloom tomato and basil pesto, balsamic glaze (V)(D)

Caviar with blinis and condiments(50g) (D)(G)

Angus beef tartare with shallots, capers, gherkins and truffle mayo (D)

Scallop on shell, Roasted piquilloes pepper salsa, crispy turkey bacon (S)(D)

M A I N C O U R S E

Veal chop with chestnut puree and asparagus (D)

Grill Wagyu steak with gratin potato, baby carrot, truffle sauce (D)

Miso marinated black cod (D)

P A S T A

Lobster spaghetti with roma tomato sauce (D)(G)(S)

D E S S E R T

Caramel profiterole (D)(G)

Strawberry fraisier cake (D)(G)

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SHARING MENU





MENU 1

AED 400/person

Minimum 10pax

STARTERS

Mediterranean spreads with homemade pita bread (G)(D)

Greek salad with cherry tomato, caper berries, feta, kalamata olives and samphire kritamo leaves (V)(D)

Homemade chicken spring roll with sweet chilli sauce (G)

Crispy almond crusted feta with pomegranate infused honey sauce and edible flowers (G)(D)(V)(N)



MAIN COURSE

Seabass fillet, sauté seasonal vegetables with creamy dill butter sauce (D)

Chicken scallopini served with mashed potato, mushroom sauce (D)



PASTA

Tomato and cheese ravioli with napolitana sauce (V)(G)(D)



DESSERT

Mini Lemon tart (D)(G)

Mango and vanilla bean panna cotta (D)



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MENU 2

AED 450/person
Minimum 10pax

STARTERS

Homemade Focaccia with rosemary, tomato and olives tapenade(G)(V)

Cesar salad with anchovy, croutons and parmesan flakes (D)(G)

Tuna tartare in squid ink tart with roasted sesame, olive dust, scallion, lemon mousse serve with dry ice (G)(D)

Potato and cheese croquets with espelette chilli sauce (V)(D)(G)



MAIN COURSE

Grilled seabass fillet with tarragon sauce (D)

Chicken breast served with green peas mint puree, thyme sauce (D)

Grilled wagyu beef striploin with Grilled Vegetable mille feuille, pepper sauce (D)



RISOTTO

Wild mushroom risotto with fresh truffle (V)(D)



DESSERT

Profiterole with pastry cream, chocolate sauce, berries (G)(D)

Mini baklava with almond and walnuts (D)(N)(G)



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MENU 3

AED 500/person
Minimum 10pax

WELCOME/CANAPE

Cheese platter with spiced nuts, gourmet cracker, berries and seasonal garnish, marmalade & kritzinia breadsticks (D)(G)(N)(V)

Black angus meat ball with fresh tomato sauce and black tuile (D)(G)

Prawn kataifi lay on with cherry tomato ginger marmalade and viola flowers (D)(G)(S)



STARTERS

Freshly baked focaccia with sundried tomato and rosemary (V)(G)

Burrata salad with colourful cherry tomato, basil pesto and Modena balsamic glaze (V)(D)

Turkey and cheese arancini with cranberry sauce (D)(G)

Seabream tartare with mango, yuzu dressing, lime pearl and micro greens



MAIN COURSE

Corn fed chicken breast with fricassee of mushroom, carrot cardamom puree and thyme sauce (D)

Grilled wagyu beef striploin with green pepper corn sauce (D)

Australian lamb rack with Briam vegetables, rosemary jus (D)



PASTA

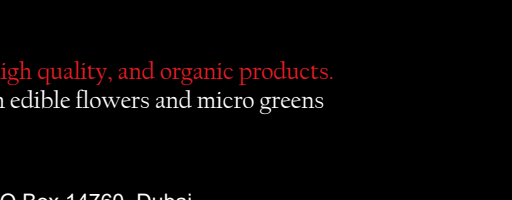
Cheese ravioli white cream and fresh truffle (V)(G)(D)



DESSERT

Classic tiramisu with espresso infused (D)(G)

Chocolate profiteroles (D)(G)



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MENU 4

AED 600/person
Minimum 10pax

WELCOME/CANAPE

Smoked salmon bruschetta with sour cream balsamic pearl and viola flower (D)(G)

Beetroot Choux with goat cheese mousse ,caramelized walnuts, balsamic pearl microgreens and edible flowers serve with dry ice (V)(D)(N)

Gillardeau oyster with condiments (S)



STARTERS

Greek spreads with homemade Greek pita bread (tzatziki, tarama, tyrokafteri) (D)(G)

Beetroot salad with goat cheese mousse, caramelized walnut, balsamic pearl (V)(N)(D)

Seabass ceviche with citrus dressing and lemon mousse

Scallop on shell, roasted piquilloes pepper salsa, lemon butter, herbs salad (S)(D)



MAIN COURSE

Grilled Scottish salmon steak with celeriac risotto and vierge sauce (D)

Grilled Lobster tail with vegetable bunch, Roma tomato salsa (S)

Tiger prawns with chilli garlic butter sauce (S)(D)



PASTA

Homemade potato gnocchi with creamy pesto sauce (V)(G)(D)



DESSERT

Pavlova with wild berries sauce (D)

Passion fruit cheesecake (D)(G)



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MENU 5

AED 750/person
Minimum 10pax

WELCOME/CANAPE

Cheese platter with nuts, selection of gourmet cracker, berries, marmalade & kritzinia breadsticks (D)(G)(N)(V)

Tuna tartare in squid ink tart with roasted sesame, olive dust, scallion, lemon mousse serve with dry ice (G)(D)

Crispy fried California roll with wild red prawn tempura and spicy sauce



STARTERS

Assorted bread rolls with aromatized butter (G)(D)

Burrata salad with colourful cherry tomato, basil pesto and Modena balsamic glaze (V)(D)

Beef carpaccio with gherkins, capers, wild rocket leaves, parmesan and sun-dried tomato

Salmon and avocado ceviche in savory tart with lemon pearls and dill leaves (G)(D)

Fried calamari with aioli sauce (G)



MAIN COURSE

Lobster tail thermidor (D)(S)

Grilled wagyu cube roll with asparagus, zucchini, truffle sauce (D)

Seared organic seabass fillet lemon butter sauce (D)



RISOTTO

Seafood risotto with black olive oil and basil infused oil(D)(S)



DESSERT

Chocolate fondant with vanilla ice cream and coffee tuile (D)(G)

Wild Berries crispy tart with pastry cream (G)(D)



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MENU 6

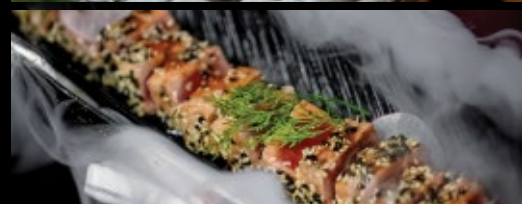
AED 850/person
Minimum 10pax

WELCOME/CANAPE

Cheese platter with nuts, selection of gourmet cracker, berries, marmalade & kritzinia breadsticks (D)(G)(N)(V)

Tuna teriyaki with crusted sesame, ginger, scallions and edible flowers (G)

Atlantic king crab salad with bruschetta with chilli aioli serve with (G)(S)



STARTERS

Homemade Focaccia with rosemary, tomato and olives tapenade(G)(V)

Burrata salad with heirloom tomato and basil pesto, balsamic glaze (V)(D)

Caviar with blinis and condiments(50g) (D)(G)

Angus beef tartare with shallots, capers, gherkins and truffle mayo (D)

Scallop on shell, Roasted piquilloes pepper salsa, crispy turkey bacon (S)(D)



MAIN COURSE

Veal chop with chestnut puree and asparagus (D)

Grill Wagyu steak with gratin potato, carrot, truffle sauce (D)

Whole wild seabass with caper butter sauce (D)



PASTA

Lobster spaghetti with roma tomato sauce (D)(G)(S)



DESSERT

Caramel profiterole (D)(G)

Strawberry fraiser cake (D)(G)



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M E N U 1

AED 300/PERSON
MINIMUM 10 GUEST

B I T E S / P A S S A R O U N D

*Brie cheese with cracker, apricot chutney, green apple and edible flowers
serve with dry ice (V)(D)(G)*

*Caesar salad on crispy tart with croutons, parmesan shaving with micro
greens, edible flowers serve with dry ice (D)(G)*

Homemade chicken spring roll with sweet chilli sauce(G)

Prawn tempura with sticky plum sauce (S)(G)

Mini pizza margarita (V)(D)(G)

Mini crispy chicken slider with mustard sauce(D)(G)

D E S S E R T

Panna cotta with wild berries compote (D)

Mini baklava (D)(N)(G)

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M E N U 2

AED 350/PERSON
MINIMUM 10 GUEST

B I T E S / P A S S A R O U N D

*Smoked salmon bruschetta with sour cream balsamic pearl viola flower
serve with dry ice(D)(G)*

*Crispy almond crusted feta with pomegranate infused honey sauce
and edible flowers (G)(D)(V) (N)*

Homemade vegetable spring rolls served with sweet chili sauce (G)(V)

*Prawn kataifi lay on with cherry tomato ginger marmalade
and viola flowers (D)(G)(S)*

Chicken satay with peanut sauce and spring onion (D)(N)

Mini pizza with bresaola rocket leaf and balsamic glaze (G)(D)

*Black charcoal chicken slider with crispy onion and
mustard mayo (D)(G)*

D E S S E R T

Profiterole with vanilla cream and dark chocolate (D)(G)

Mini mix berries tart with vanilla pastry cream (D)(G)

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M E N U 3

AED 400/PERSON
MINIMUM 10 GUEST

W E L C O M E

Fruits platter with exotic fruits and berries (V)

B I T E S / P A S S A R O U N D

Mushroom and cheese arancini with spicy sauce (V)(G)(D)

*Smoked salmon bruschetta with sour cream, balsamic pearl
and viola flower serve with dry ice(D)(G)*

Homemade vegetable spring rolls served with sweet chili sauce (G)

*Prawn kataifi lay on with cherry tomato ginger marmalade
and viola flowers (D)(G)(S)*

Mini chicken teriyaki skewer (G)

*Mini white truffle pizza with burrata, wild rocket leaves
and balsamic (V)(D)(G)*

Mini black angus beef slider with caramelized onion and gherkins (G)(D)

D E S S E R T

Profiterole with vanilla cream and dark chocolate (D)(G)

Homemade tiramisu with cocoa dust (D)(G)

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M E N U 4

AED 450/PERSON
MINIMUM 10 GUEST

W E L C O M E

Cheese platter with spiced nuts, selection of gourmet cracker, berries and seasonal garnish, marmalade & kritisinia breadsticks (D)(G)(N)(V)

B I T E S / P A S S A R O U N D

Tomato bocconcini tart with cherry tomato, pesto and dehydrated tomato crisp serve with dry ice(V)(D)(G)

Potato and cheese croquets with spicy mayonnaise (V)(G)(D)

Prawns kataifi with cherry tomato and ginger marmalade (S)(D)(G)

Atlantic crab cake with spicy aioli and micro greens (G)(S)

Wagyu beef teriyaki skewer

Mini pizza with chicken, mushroom and balsamic (G)(D)

Wagyu beef tacos with guacamole, sour cream and micro cilantro (D)(G)

Black charcoal chicken slider with crispy onion and mustard mayo (D)(G)

D E S S E R T

Espresso cheesecake (D)(G)

Mini eclairs with vanilla cream and chocolate glaze (D)(G)

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M E N U 5

AED 550/PERSON
MINIMUM 10 GUEST

W E L C O M E

Fruits platter with exotic fruits and berries (V)

B I T E S / P A S S A R O U N D

Vegetable ratatouille with savoury tart basil leaf (V)(D)(G)

*Bruschetta with tomato, mozzarella, basil pesto
and balsamic glaze (V)(D)(G)*

Potato and cheese croquets with spicy mayonnaise (V)(D)(G)

*Tuna tartare in squid ink tart with roasted sesame, olive dust, scallion,
lemon mousse serve with dry ice (G)(D)*

Atlantic Crab cake with spicy aioli and micro greens (G)(S)

Wagyu beef teriyaki skewer

*Lamb loin souvlaki with pita bread, fresh truffle and tzatziki serve with
microgreens and edible flowers (D)(G)*

*Fish tacos with guacamole, sour cream, cilantro
and viola flower (G)(D)*

Mini crispy pizetta with burrata, rocket and balsamic (V)(D)(G)

*Black charcoal wagyu beef slider with crispy onion
and mushrooms (D)(G)*

D E S S E R T

Passion fruit cheesecake (D)(G)

Homemade tiramisu with cocoa dust (D)(G)

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M E N U 6

AED 650/PERSON
MINIMUM 10 GUEST

W E L C O M E

Cheese platter with spiced nuts, selection of gourmet cracker, berries and seasonal garnish, marmalade & kraitsinia breadsticks (D)(G)(N)(V)

Homemade potato chips parmesan and fresh truffle (V)

B I T E S / P A S S A R O U N D

Smoked salmon blinis with avocado mousse and caviar serve with dry ice (D)(G)

Vegetable ratatouille savoury tart with fresh basil leaf and herbs mayo(D)(G)

Bocconcini bruschetta with cherry tomato, pesto and dehydrated tomato crisp serve with dry ice(V)(D)(G)

Gillardeau oyster with condiments (S)

Tuna tartare in squid ink tart with roasted sesame, olive dust, scallion, lemon mousse serve with dry ice (G)(D)

Variety of sushi platter (G)(S)

Wagyu beef teriyaki skewer

Lamb loin souvlaki with pita bread, fresh truffle and tzatziki serve with microgreens and edible flowers (D)(G)

Mini seabass fillet with vegetable spaghetti (D)

Cheese ravioli with truffle cream and parmesan (D)(G)

Black charcoal wagyu beef slider with crispy onion and mushrooms (G)(D)

D E S S E R T

Passion fruit cheesecake (D)(G)

Homemade tiramisu with cocoa dust (D)(G)

Mini lemon tart (D)(G)

N-NUTS, D-DAIRY, G-GLUTEN, S-SHELLFISH, V-VEGETARIAN

All our plates will be using extra virgin Greek olive oil, high quality, and organic products.
We are serving all our plates with fine dining touch with edible flowers and micro greens



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