



# Cleo

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Dubai

## STARTING MEZZE



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| <b>FLAMED CHEESE SAGANAKI (D)(N)(A)</b>                                                                     | 80  |
| Graviera cheese, fig jam, caramelized walnut, ouzo                                                          |     |
| <b>SHISH BARAK (G)(D)(N)</b>                                                                                | 65  |
| Pastry sheet stuffed with minced lamb, coriander pesto, labneh sauce                                        |     |
| <b>FRIED CALAMARI (G)</b>                                                                                   | 74  |
| Mixed fried leaves, truffle aioli sauce, chermoula sauce                                                    |     |
| <b>SUMAK &amp; CHEESE FRIES (D)</b>                                                                         | 45  |
| Homemade fries with arabic spices, sumac powder, feta cheese                                                |     |
| <b>HUMMUS LAHME (D)(N)</b>                                                                                  | 65  |
| Lamb from the charcoal, pine seed                                                                           |     |
| <b>HUMMUS WITH CRISPY MINCED LAMB (D)(N)</b>                                                                | 65  |
| Chickpeas with tahini, lemon juice, olive oil, tomato, spring onion, parsley cumin powder, chili, pine seed |     |
| <b>LAMB STUFFED VINE LEAVES (D)</b>                                                                         | 65  |
| Stuffed wine leaves with rice and minced lamb, served with labneh sauce                                     |     |
| <b>ARAYES KAFTA BE JIBNEH (G)(N)(D)</b>                                                                     | 75  |
| Arabic dough stuffed with minced lamb, onion, cheese, served with tzatziki sauce                            |     |
| <b>SPICY CIGAR (G)(D)</b>                                                                                   | 65  |
| Brik pastry, spiced wagyu beef, labneh, feta                                                                |     |
| <b>CHEESE RAKAKAT (D)(G)(V)</b>                                                                             | 55  |
| Fried akawi cheese filo dough rolls                                                                         |     |
| <b>WAGYU SFIHA BE LAHME (G)(N)(D)</b>                                                                       | 135 |
| Tomato, onion, pine seed, pomegranate syrup                                                                 |     |
| <b>BLACK TRUFFLE FLAT BREAD &amp; CHEESE FLAT BREAD (D)(G)(N)</b>                                           | 120 |
| Truffle (25 AED per gram)                                                                                   |     |
| <b>ORGANIC EGG &amp; AKAWI CHEESE FLAT BREAD (D)(G)(N)</b>                                                  | 75  |
| With sumac and parmesan cheese                                                                              |     |



## SIGNATURE MEZZE SET

Selection of Three Dips with house baked pita bread 110

Selection of Five Dips with house baked pita bread 180

**HUMMUS (V)** 40

Chickpeas with tahini, lemon, olive oil

**MOUTABAL (V)** 40

Char-grilled aubergine, tahini and lemon juice topped with fresh pomegranate seeds

**HUMMUS WITH PINE SEEDS (V)(N)** 45

Chickpeas with tahini, lemon, olive oil, pine seeds

**WALNUT MUHAMMARA (G)(N)** 55

Roasted walnuts, tomato, onion, garlic, served with olive oil

**BABA GANOUSH (V)** 40

Smoked & marinated aubergine, charred pepper, pomegranate molasses, crispy eggplant

**LABNEH (D)** 40

Tomato, black olives, mint, zaatar, sun-dried tomatoes

## FRESH FROM THE GARDEN

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| <b>WATERMELON (D)(N)</b>                                                                          | <b>65</b> |
| Watermelon feta cheese, fresh mint leaves, smoked salt, roasted pistachio, extra virgin olive oil |           |
| <b>PISTACHIO FALAFEL SALAD (V)(D)(N)</b>                                                          | <b>65</b> |
| Chickpeas, coriander, cucumber pickles, lettuce, tomato, quinoa, tarator sauce                    |           |
| <b>TABBOULEH (V)(G)</b>                                                                           | <b>50</b> |
| Parsley, mint, onion, tomato, burghul, lemon, olive oil dressing                                  |           |
| <b>FATTOUSH (G)</b>                                                                               | <b>50</b> |
| Gem lettuce, sumac, mint, cherry tomato, toasted lebanese bread, pomegranate vinaigrette dressing |           |
| <b>ROASTED ASPARAGUS (D)(N)</b>                                                                   | <b>59</b> |
| Burrata and buffalo cheese mousse, caramelized hazelnut, sundried tomato, honey mustard sauce     |           |
| <b>AVOCADO &amp; GEM SALAD (D)(N)</b>                                                             | <b>59</b> |
| Gem lettuce, assorted seeds, sundried tomato, walnut, parmesan, avocado dressing                  |           |

## RAW BAR

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|                                                                                      |            |
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| <b>LOBSTER SALAD</b>                                                                 | <b>195</b> |
| Baby gem, asparagus, pickled chilli, saffron mayo dressing                           |            |
| <b>SHRIMP &amp; AVOCADO SALAD (N)</b>                                                | <b>95</b>  |
| Marinated prawns, fresh lettuce, black olives, tomato, avocado, harissa walnut sauce |            |
| <b>SASHIMI SEABREAM WHOLE WHITE FISH</b>                                             | <b>185</b> |
| Served with lemon zest and olive oil                                                 |            |

## PLANT-BASED

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| <b>AUBERGINE &amp; ZUCCHINI CHIPS (G)(D)</b>                         | 65 |
| Pomegranate, lemon garlic yoghurt dip                                |    |
| <b>VINE LEAVES (V)(D)</b>                                            | 55 |
| Stuffed wine leaves with rice, dried tomatoes, tzatziki sauce        |    |
| <b>BABY MARROW BI ZEIT (V)</b>                                       | 75 |
| Stuffed with rice, tomato, parsley, onion, served with yogurt garlic |    |
| <b>VEGETABLES TAGINE WITH COUSCOUS (D)(G)</b>                        | 95 |
| Potato, carrot, zucchini, onion, garlic, ginger and olives, couscous |    |

## FROM THE SEA

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|---------------------------------------------------------------------------------------|-----|
| <b>CHARCOAL GRILLED PRAWNS (D)</b>                                                    | 195 |
| Secret seasoning, garlic, chili                                                       |     |
| <b>GRILLED OCTOPUS (D)(N)</b>                                                         | 130 |
| Romesco sauce, potato puree                                                           |     |
| <b>FISH FILLET WITH MEDITERRANEAN SAUCE</b>                                           | 125 |
| Seabass fillet, onion, garlic, black olives, capers, basil leaves, tomato sauce       |     |
| <b>SHRIMPS FATTAH (D)(N)(G)</b>                                                       | 80  |
| Crispy bread, tahini, eggplant, chickpea, pine seed, pomegranate seeds, paprika, ghee |     |
| <b>SULTAN IBRAHIM (D)(G)</b>                                                          | 175 |
| Fried, served with tahini sauce and lemon                                             |     |
| Your Choice of Cook Style: CHARCOAL OR BAKED                                          |     |
| <b>WHOLE SEABASS (D)</b>                                                              | 280 |
| <b>SEABREAM (D)</b>                                                                   | 245 |

## FROM THE CHARCOAL GRILL

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|--------------------------------------------------------------------------------------------------------------------|------------|
| <b>RIB EYE WITH CONFIT POTATO (D)</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>95</b>  |
| Marinated Chicken with toum                                                                                        |            |
| <b>GRILLED BEEF SKEWER (G)</b>                                                                                     | <b>140</b> |
| Beef tenderloin, onion, capsicum, garlic, tomato                                                                   |            |
| <b>GRILLED LAMB SKEWER (G)</b>                                                                                     | <b>149</b> |
| Charcoal grilled lamb cubes with vegetables and tahini sauce                                                       |            |
| <b>GRILLED KOFTA (G)</b>                                                                                           | <b>105</b> |
| Minced lamb with parsley, onion, served with grilled vegetables and tahini sauce                                   |            |
| <b>GRILLED LAMB CHOPS (D)</b>                                                                                      | <b>190</b> |
| Served with vegetables salona, grilled baby marrow and roasted garlic                                              |            |
| <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)</b>                                                                | <b>130</b> |
| Boneless lamb shredded, served with sumac, mixed spice, lemon, saj bread                                           |            |
| <b>LAMB MAJBOOS FROM OUR LIVE SPIT-ROAST (D)(G)</b>                                                                | <b>145</b> |
| Shredded boneless lamb, served with pickles, yogurt, nuts, boiled egg                                              |            |
| <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 |            |
| <b>KEFTEDAKIA (D)</b>                                                                                              | <b>115</b> |
| Minced beef, greek yoghurt, basil tomato sauce                                                                     |            |
| <b>YEMISTA (D)</b>                                                                                                 | <b>98</b>  |
| Whole baby eggplant, tomato, baby capsicum, mushroom, stuffed with minced beef, akawi cheese, parmesan             |            |

## SWEETS



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|--------------------------------------------------------------------------------------------------|----|
| <b>KUNAFI WITH ICE CREAM (G)(N)(D)</b>                                                           | 70 |
| <i>Kunafa fough, cheese, topped with ice cream pistachio</i>                                     |    |
| <b>POMEGRANATE GRANITE (N)(D)</b>                                                                | 60 |
| <i>Mascarpone cream, almond crunch, pomegranate granite</i>                                      |    |
| <b>BAKLAWA TOWER (G)(D)(N)</b>                                                                   | 65 |
| <i>Pistachio cream, vanilla cream, caramelized pistachio, buttered filo, mastic ice cream</i>    |    |
| <b>DULCE TIRAMISU (G)(D)(N)</b>                                                                  | 59 |
| <i>Mascarpone cream, coffee sponge, caramelized almond, dulce cream</i>                          |    |
| <b>CHOCOLATE CARAMEL CRUNCH (G)(D)(N)</b>                                                        | 59 |
| <i>66% Chocolate cream, caramel cream, chocolate cookies, praline crisp, chocolate ice cream</i> |    |
| <b>FRUIT PLATTER SORBETS (G)(D)(N)</b>                                                           | 60 |
| <i>Sliced fruits with mixed sorbets</i>                                                          |    |