

SPREADS

TZATZIKI Yogurt, cucumber, mint, dill	AED 36
TARAMASALATA Cod roe, bottarga, lime	AED 49
TIROKAFTERI Roasted peppers, feta, manouri cheese	AED 46
HUMMUS Pine nuts, tarragon, olive oil	AED 42
MELITZANOSALATA Smoked eggplant, red peppers, paprika, garlic	AED 42
MEZE PLATTER Miya's mixed cold meze, tiropsomo, pita bread	AED 154

FRESH & RAW

SEA BREAM CARPACCIO Sea bream, pescado sauce, chervil	AED 172
BEEF TARTARE Hand-chopped tenderloin, black truffle	AED 96
SWORDFISH CARPACCIO Swordfish, olive oil, ponzu sauce, chervil	AED 76
TUNA TARTARE Bluefin tuna, caviar, ponzu sauce	AED 128
BEEF CARPACCIO Prime striploin, Parmigiano-Reggiano cheese	AED 84

SALADS & APPETIZERS

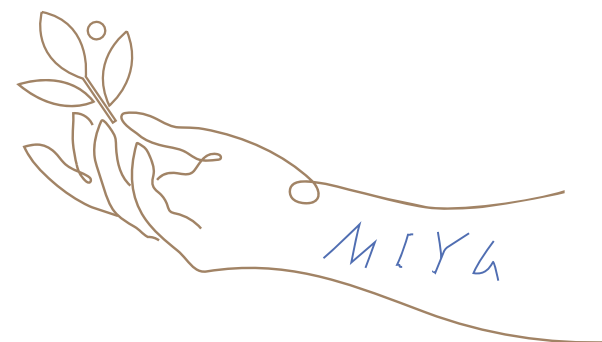
GREEK SALAD (TO SHARE) Tomato, peppers, cucumber, red onion, Kalamata olives, capers, feta	AED 114
MIYA'S BURRATA Creamy burrata, eggplant, tomato, basil	AED 106
ZUCCHINI CARPACCIO Miya's dressing, Parmigiano-Reggiano cheese	AED 46
WATERMELON & FETA SALAD Compressed watermelon, feta, pistachio, almonds, honey	AED 76
BLACK FIGS CARPACCIO Thinly sliced Greek figs, mizithra cheese	AED 64

SELECTION OF BREADS AND OLIVES

PITA Classic Greek flat bread	AED 12
FOCACCIA Oregano, tomato cherry	AED 14
KOULOURI Toasted white sesame	AED 14
MIXED MARINATED OLIVES Lime, orange, garlic	AED 32

HOT APPETIZERS

FISHERMAN SOUP Lobster, seabass, clams, shrimps, bisque	AED 132
OCTOPUS Tender octopus, hummus, green salsa, crispy chickpeas	AED 146
FETA SAGANAKI Feta wrapped in phyllo dough, truffle honey, homemade tomato jam	AED 84
BEEF PEINIIRLI Minced beef, ricotta cheese, feta, tomato sauce	AED 86
BEEF KEFTEDAKIA Meatballs, tomato sauce, garlic yogurt, mint	AED 94
FIG AND TRUFFLE PEINIIRLI Fresh figs, truffle honey, spiced tomato jam, dill	AED 92
SHRIMP SAGANAKI Black tiger shrimps, feta, saganaki sauce	AED 116



MAINS

GRILLED BABY CHICKEN Marinated baby chicken, tomato onion salsa, tzatziki	AED 146
JOSPER-GRILLED SEA BASS Butterfly roasted seabass, lime, fresh oregano	AED 204
ROASTED OCTOPUS Octopus in vegetable stew	AED 156
LAMB CHOPS Lamb loin chops, Greek yogurt, herb oil, tomato salsa	AED 238
MOUSSAKA Minced beef, eggplant, béchamel sauce, sage	AED 114
CHICKEN SOUVLAKI Chicken skewers, tomato relish, tzatziki, natural jus, herbs	AED 104
LAMB PASTA Skoufixta pasta, slow-cooked lamb, smoked feta, oregano	AED 117
VEGETABLE ORZO Broccolini, eggplant, zucchini, artichoke, feta	AED 89
BEEF SOUVLAKI Marinated ribeye skewers, feta-dill dressing	AED 144



SIDE DISHES

SWEET POTATO FRIES	AED 36
GRILLED VEGETABLES	AED 38
TRUFFLE FRIES	AED 68
CHARRED BROCCOLINI	AED 44
FETA FRIES	AED 62
MASHED POTATOES	AED 28
FETA	AED 22

TO SHARE (SERVES 2-3 PEOPLE)

TOMAHAWK STEAK (100 GR) Josper-grilled bone-in tomahawk steak	AED 66
BONE-IN RIBEYE Josper-grilled ribeye	AED 398
BAKED SEA BREAM Potato, carrot, roasted garlic, black olives, herbs	AED 296

All prices are inclusive of 5% VAT and 7% municipality fee. Please inform us of any allergies when placing your order.



From the dawn of time to the dawn of a new day, from sunny Mykonos to vibrant Dubai, the greatest stories live forever, passed down from ancient to present, told between friends in a place where the treasures of the Aegean Sea are savored, legendary Greek hospitality is on full display, and history is relished, bite by bite.

This is where meals become an event, and moments become legends, just like our very own.

Our restaurant is born from true Greek roots, where our journey starts way back, on a sunny island where once lived Miya, a beautiful soul with a passion for blending, baking, and marinating.

Miya placed love into every single dish. She would take a handful of raw ingredients and turn them into mouthwatering culinary wonders that she generously shared with friends.

A tribute to the house of Miya, our restaurant is where every dish tells a timeless story of food, friends, and togetherness. Just like the olden days but with a modern twist.

Welcome to Miya!

Bluewaters Island, Orange parking, Gate 1
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