



We draw inspiration from the richness of Greek mythology and the world's flavours. Zenon is a gastronomic adventure, a feast that pays homage to the gods. We serve not merely meals but curate a culinary journey that resonates with the discerning palates of our patrons, reflecting the diversity and dynamism of the vibrant city in which we reside.

Our diverse menu, inspired by the Mediterranean and enlivened with exotic Asian flavours, showcases the world's most luxurious and freshest ingredients, akin to the divine ambrosia and nectar of Olympus.

Rooted in the name of the ancient Greek deity Zeus, Zenon symbolizes a potent bond between the heavens and earth. This is not just a venue for dining but a unique intersection where advanced technology and exquisite gastronomy unite, crafting a modern and timeless atmosphere.

Each visit to Zenon is a distinct experience reminiscent of the captivating narratives of Greek legends. We welcome you on this culinary expedition where each dish tells a story, and each encounter weaves into the tapestry of our shared mythology. Welcome to Zenon, where the future of fine dining begins, and ancient lore meets contemporary tastes.

**C O L D**  
S T A R T E R S

**Tuna Tartare, Wasabi Mirin Dressing, Avocado And Caviar (F)(G)(S)**  
*AED 190*

**Usuzukuri In Soy, Yuzu Sauce And Chili Mayo (D)(F)(G)(S)**  
*AED 115*

**Salmon, Carpaccio, Seaweed, Yuzu, Sesame Dressing (F)**  
*AED 75*

**KingCrab Salad (C)(F)**  
*AED 360*

**"Unagi Roll", Japanese Eel, Cucumber, Avocado, Kabayaki Sauce (F)(G)**  
*AED 95*

**Salmon Teriyaki, Shrimp Tempura Roll (C)(G)(S)**  
*AED 145*

**Green Salad With Nuts, Orange And Kalamansi Dressing (N)(V)**  
*AED 90*

**"Spider Roll" Soft Shell Crab, Spicy Tuna (C)(D)(F)(G)(S)**  
*AED 115*

**Wagyu Beef Maki Roll, Seared Duck Foie Gras, Teriyaki Sauce (F)(G)**  
*AED 185*

**Dry Aged OTORO Carpaccio, Soy And Truffle Dressing (F)(G)(S)**  
*AED 115*

**Beef Tataki, Tender, Lightly Seared Beef With Spicy Citrus Soy Sauce, Topped  
With Crispy Shallots (G)(S)**  
*AED 135*

**Endive, Burrata Salad, Orange Saffron Dressing, Cecina De León (D)(N)**  
*AED 175*

**Tomato Salad With Stracciatella, Pine Nuts, Basil And Fresh Figs (D)(N)(V)**  
*AED 95*

**Classic Greek Salad (D)(G)(N)(V)**  
*AED 135*

**Wagyu Beef Tartare, Smoked Egg Yolk, Black Truffle With Toasted  
Sourdough Bread (D)(G)**  
*AED 175*

**H O T**  
S T A R T E R S

**Marinated Chilean Seabass With Yuzu, Sweet Soy Sauce (F)(G)(S)**  
*AED 275*

**Chargrilled Japanese Wagyu Beef, Uni, Salmon Roe (C)(G)(S)**  
*AED 295*

**Hokkaido Scallops With Garlic Butter, Yuzu Pepper (C)(D)(G)(S)**  
*AED 175*

**Fried Feta Cheese, Chili, Tomato Chutney (D)(G)(V)**  
*AED 80*

**Charred Padron Peppers, Spicy Jalapeno Sauce, Crispy Corn (D)(N)(V)**  
*AED 70*

**Fried Calamari With Lemon Mayonnaise (D)(G)(F)**  
*AED 95*

**Grilled Spanish Octopus "Gallega Style" (F)**  
*AED 145*

**Red Shrimps "Saganaki" (C)(D)**  
*AED 245*

**Beef And Chinese Leek Gyoza With Sour Miso Sauce (G)(S)**  
*AED 95*

**Japanese Prawn Tempura, Sweet Chili Sauce, Lime (D)(F)(G)**  
*AED 135*

**Burnt Eggplant, Soy Miso Glaze, Feta Mousse, Confit Tomato (D)(G)(N)(V)**  
*AED 80*

## R A W B A R

Oysters (F)(S)  
With Ponzu Sauce / Galican Vinegar Gillardeau  
*AED 85*

Red Prawns (C)  
*AED 115 / Piece*

Scampi / Langoustine (C)  
*AED 285 / Piece*

Carabineros (C)  
*AED 390/ Piece*

## S A S H I M I

Sashimi / 3 pieces

AKAMI / Tuna (F)  
*AED 85*

Toro / Fatty Tuna (F)  
*AED 90*

Sake / Salmon (F)  
*AED 80*

Himachi / Yellowtail (F)  
*AED 70*

## N I G I R I

Zenon Nigiri / 2 pieces

Tuna, Kombu Shoyu (F)(G)  
*AED 65*

Toro (C)(F)  
*AED 105*

Salmon, Yuzu Pepper (F)(G)  
*AED 65*

Yellowtail, Daikon Ponzu (F)(G)  
*AED 65*

Hokkaido Scallops (G)(M)  
*AED 65*

Kobe Nigiri With Caviar, Golden Leaves,  
Pickle Ginger Flower (F)(G)  
*AED 245*

## P A S T A

Wild Seasonal Mushrooms Risotto With Shaved Black Truffle (D)(V)  
*AED 165*

Casarecce With Brittany Blue Lobster (C)(G)  
*AED 390*

Tagliolini With Galician Clams And Cherry Tomato Sauce (A)(F)(G)  
*AED 250*

Maccaroni Cardinale Home-Made Rigatoni With Kobe, Baked, Light Gratin (D)(G)  
*AED 195*

Rigatoni With Cream Reduction, Caviar (D)(G)  
*AED 295*

Garganelli, White Veal Ragu', Truffle Beurre Blanc (A)(D)(G)  
*AED 155*

Agnolotti Herb-Filed, Mediterranean Langoustine Sauce (C)(D)(G)  
*AED 235*

## Z E N O N C A V I A R S E L E C T I O N

Beluga (D)(F)(G)  
*Huso Huso*  
50g / AED 4,000  
100g / AED 7,500

Imperial Beluga Baku (D)(F)(G)  
*Huso Huso*  
50g / AED 3,500  
100g / AED 8,500

Oscietra Royal (D)(F)(G)  
*Acipenser*  
50g / AED 1,350  
100g / AED 2,650

## W I L D S E A F O O D

**Red Porgy (F)**  
**Grilled / Oven Baked**  
*AED 1,100 / kg*

**Dover Sole (D)(F)**  
**Grilled / Meuniere**  
*AED 950 / kg*

**Golden Grouper (F)**  
**Grilled / Oven Baked**  
*AED 975 / kg*

**Sea Bass (F)**  
**Grilled / Salt Crust**  
*AED 780 / kg*

**Black Sea Turbot (D)**  
**Grilled / Meuniere**  
*AED 1200 / kg*

**Wild Dentex (F)**  
**Grilled / Oven Baked**  
*AED 975 / kg*

**Wild Calamari (F)**  
**Grilled / Fried**  
*AED 850 / kg*

**Red Mullet (F)**  
**Grilled / Fried**  
*AED 850 / kg*

**Pink Dentex (F)**  
**Grilled / Oven Baked**  
*AED 975 / kg*

**Mazara Red Prawns (C)**  
**Grilled / Pasta**  
*AED 115 / pc*

**Langoustines (C)**  
**Grilled / Pasta**  
*AED 285 / pc*

**Carabineros Scarlet Prawn (C)**  
**Grilled / Pasta**  
*AED 390 / pc*

**Russian King Crab's Leg (C)**  
**Grilled / Pasta**  
*AED 1,150 / kg*

**Mediterranean Blue Lobster (C)**  
**Grilled / Pasta**  
*AED 1,150 / kg*

**Spiny Lobster (C)**  
**Grilled / Pasta**  
*AED 1,950 / kg*

## M E A T S & M A I N S

Pure Breed Wagyu Striploin Australia  
350g / AED 690

“Nishiawa” Wagyu A5 Rib Eye Japan  
300g / AED 1,700

“Nishiawa” Wagyu A5 Tenderloin Japan  
200g / AED 1,950

“Nishiawa” Wagyu A5 Striploin Japan  
300g / AED 1,900

250 Days Grain Feed Angus Tenderloin Australia  
200g / AED 325

Fresh Catch Of The Day Grilled Fish Fillet (D)(F)  
AED 195

Chicken Breast Valdostana Style, Veal Ham, Aged Cheddar  
Cheese With Truffle Rocca Salad (D)(G)  
450g / AED 210

250 Days Grain Feed Angus Ribeye Bone-In Steak Australia  
850g / AED 625

“Saroma” Wagyu A5 Ribeye Bone-In Japan  
1300g / AED 3,700

Olive Fed Wagyu Beef Tomahawk Australia  
1200g / AED 1,750

Milk Fed Veal Chop, ‘Chimichurri Sauce’, Roasted Potatoes  
350g / AED 210

Rosemary & Thyme Marinated Australian Lamb Cutlets  
AED 275

Yuzu Chili Marinated Grilled Dry-Aged Yellow  
Baby Chicken (G)(S)  
AED 185

Braised Beef Cheeks With Black Truffle,  
Cauliflower (A)(D)  
AED 175

## S I D E S

Mash Potato (D)(G)(V)  
AED 55

Roasted Potato (V)  
AED 55

“Vlita” Wild Green (V)  
AED 55

Broccolini (V)  
AED 55

Green Asparagus (G)(S)(V)  
AED 55

Black Truffle      White Truffle  
AED 65/g          AED 85/g