



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

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

Marinated Yellowtail, Orange Dressing, Avocado, Cucumber (G)(S)(F)  
*AED 98*

King Crab Salad, Celery, Cherry Tomato, Bottarga (C)(F)  
*AED 210*

Tuna Tataki, Spicy Ponzu, Young Ginger, Chives, Sprouts (G)(S)(F)  
*AED 145*

Ebi Truffle Mayo Roll, Avocado, Cucumber (C)(G)(D)(S)(F)  
*AED 135*

Salmon Teriyaki, Shrimp Tempura Roll  
*AED 145*

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

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

“Otoro” Tuna Belly Carpaccio From Mediterranean In Olive Oil (C)(F)(S)  
*AED 115*

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

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

Classic Greek Salad, Tomato, Cucumber, Red Onion, Olives, Capers, Aged Feta Cheese (D)(V)  
*AED 135*

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

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

**Miso Soup, Fermented Beans, Seaweed, Tofu (V)(S)**  
*AED 55*

**Marinated Chilean Seabass With Yuzu, Sweet Soy Sauce (G)(S)(F)**  
*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)(V)(G)**  
*AED 80*

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

**Monkfish Tail Tempura, Nori, "Tarama Sauce" (G)(D)(F)**  
*AED 185*

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

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

# R A W B A R

Oysters (F)(S)  
With Ponzu Sauce / Galician Vinegar  
Gillardeau /AED 85 David Hervé /AED 65 Tarbouriech /AED 95

Red Prawns (C)  
AED 115 / Piece

Scampi / Langoustine (C)  
AED 285 / Piece

Carabineros (C)  
AED 390/ Piece

Galician Sea Urchin (C)  
AED 80 / Piece

Fresh Scallops (F)  
AED 120/ Piece

Fasolari Clams (F)  
AED 75 / 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, UNI (F)(C)  
AED 105

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

Yellowtail, Daikon Ponzu (F)(G)  
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 (G)(C)  
*AED 390*

Tagliolini With Galician Clams, Red Prawn Tartare, Caviar (C)(G)(F)(A)  
*AED 325*

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

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

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

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

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

Imperial Beluga Baku (F)(D)(G)  
*Huso Huso*  
50g/AED 3,500 125g/AED 8,500

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

Albino (F)(D)(G)  
*Acipenser Ruthenus*  
30g/AED 3,850

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

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

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

**Sea Bream (F)**  
**Grilled / Oven Baked**  
*AED 950/kg*

**Rockfish (F)**  
**Grilled / Fried**  
*AED 850/kg*

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

**John Dory (F)(D)**  
**Grilled / Meuniere**  
*AED 850/kg*

**Turbot (F)(D)**  
**Grilled / Meuniere**  
*AED 850/kg*

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

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

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

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

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

**Red Prawns From Roses (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**  
*AED 1,150/kg*

**Galician Clams (F)**  
**Grilled / Steam**  
*AED 795/kg*

**Mediterranean Blue Lobster (C)**  
**Grilled**  
*AED 1,950/kg*

**Grilled Lobster**  
*AED 1,150/kg*

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

Pure Breed Wagyu Striploin Australia

350g

AED 690

Kobe Rib Eye Japan

350g

AED 2,800

Japanese Kobe Tenderloin

200g

AED 3,250

Japanese Kobe Striploin

350g

AED 2,800

250 Days Grain Feed Angus Tenderloin Australia

200g

AED 325

250 Days Grain Feed Bone-In Steak Australia

800g

AED 625

Olive Fed Wagyu Beef Tomahawk Australia

1200g

AED 1,750

Rosemary & Thyme Marinated Lamb Cutlets

AED 275

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

AED 185

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

AED 195

# DRY AGED MEAT

Pure Breed Wagyu Striploin Australia

350g

AED 975

Short-loin Angus Australian

1500g

AED 1,850

"OEDLASH" Rib-loin Belgium

1200g

AED 1,450

OP Ribs Angus Australian

1000g

AED 950

Wagyu Tomahawk Australian

1200g

AED 1,950

# SIDES

Mash Potato (G)(D)(V)

AED 55

"Vlita" Wild Green (V)

AED 55

Broccolini (V)

AED 55

Green Asparagus (G)(S)(V)

AED 55

Black Truffle

AED 65/g

White Truffle

AED 95/g