



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, Yuzu Sauce, Chili Mayo (G)(D)(S)(F)**  
*AED 115*

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

**King Crab Salad (C)(F)**  
*AED 360*

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

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

**Salmon Teriyaki, Shrimp Tempura Roll (G)(C)**  
*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)(F)**  
*AED 185*

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

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

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

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

**Miso Soup, Fermented Beans, Seaweed, Tofu (G)(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*

**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)**  
*AED 80*

## R A W B A R

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

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, UNI (F)(C)  
AED 105

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

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

Hokkaido Scallops (G)(F)  
AED 65

Kobe Nigiri With Caviar, Golden Leaves,  
Pickle Ginger Flower (G)(F)  
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, Red Prawns Tartare, Caviar (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

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

AED 155

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

(P)Peanuts (D)Dairy (F)Fish (G)Gluten (N)Nuts (S)Soya (C)Crustaceans (A)Alcohol (V)Vegetarian  
All Price Are Indicated In AED & Are Exclusive Of 7% Municipality Fee Charges & 5% Added Tax

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

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

**Dover Sole (F)(D)**  
**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 (F)(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

Kobe Rib Eye Japan  
350g  
AED 2,800

Kobe Tenderloin Japan  
200g  
AED 3,250

Kobe Striploin Japan  
350g  
AED 2,800

250 Days Grain Feed Angus Tenderloin Australia  
200g  
AED 325

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

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

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

Wagyu Ribeye Bone-in A5 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

## S I D E S

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

(P)Peanuts (D)Dairy (F)Fish (G)Gluten (N)Nuts (S)Soya (C)Crustaceans (A)Alcohol (V)Vegetarian  
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