



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

Burrata Salad, Endive, 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, Tomato, Cucumber, Red Onion, Olives,
Capers, Aged Feta Cheese (D)(V)(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 Ragù, Truffle Beurre Blanc (G)(D)(A)
AED 155

Agnolotti Herb-Filled, 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

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

“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 (F)(D)

AED 195

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

AED 325

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

S I D E S

Mash Potato (G)(D)(V)

AED 55

“Vlita” Wild Green (V)

AED 55

Broccoli (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
All Price Are Indicated In AED & Are Exclusive Of 7% Municipality Fee Charges & 5% Added Tax