

Fine Dining 102

Foreword by Chef Aggeliki Charami... My idea and vision for creating an innovative vegan cuisine came from the need to bring the world towards a future where gastronomy becomes sustainable for our environment, as much as for our health.

Born and raised in Greece, every single dish I create, is entirely plant-based and infused with the Mediterranean influences, but I also love to introduce Japanese and Scandinavian techniques and inspiration. The menu, based on seasonality and availability of the ingredients, combined in creative ways, is meant to awaken the senses.

On the impulse of Emma Sawko, the founder of Comptoir 102, whom I met in Mykonos, we decided to bring our passion for healthy food together and launch the first vegan fine dining experience in Dubai.

Far from being a restaurant for vegans, we want to introduce Dubai diners to new horizons of plant-based fine dining, with mouthwatering recipes and fine aromas, satisfying the sight and bringing exoticism and innovation on the table.

BREAD

Sourdough Koji Bread - 45

Sourdough koji bread, rosemary and burnt leek butter

SALADS

Beetroot, Wasabi & Chocolate - 95

Sliced beetroot and apples, wasabi oil, spinach foam, hazelnut cream, yuzu and chocolate

Smoked Baby Gem - 95

Smoked baby gem, mayo capers and seaweed, crispy onion and cabbage sauce

APPETIZERS

Potato Terrine & Caviar - 110

Potato terrine, sunflower seed and Jerusalem artichoke sauce, tapioca caviar and fresh truffle

Smoked Eggplant & Miso Mayo - 90

Smoked eggplant, miso mayo, sweet & sour pepper cream and leek straw

Onion & Zucchini Tart - 95

Onion and zucchini tart, dill cream and caramelized shallot

FIRST COURSES

Tagliatelle Furikake - 110

Tagliatelle salsify, kombu butter, furikake powder, "ouzo" foam, lemon cream and basil oil

Flamed Celery Root - 90

Sliced celery root on the fire, eucalyptus oil, hazelnut cream and burnt celery leaves

Coconut Soup & Sauerkraut Muesli - 95

Coconut soup, variety of curries, sauerkraut and peanut muesli, raspberry coulis and glazed pumpkin

MAIN COURSES

Homemade Udon Noodles in Savory Broth Tea - 110

Ramen of homemade udon, crispy ginger, burnt onion, pickled shimeji, pak choy and savory broth tea

Celeriac & Potato Risotto - 110

Potato and celeriac risotto, beetroot and topinambur soil, crispy leek root and spinach powder

Black Pasta & White Pesto with Crispy Enoki - 120

Homemade pasta with activated charcoal, lemon gel, chili oil, and "ouzo" foam

Leek Cannelloni - 110

Leek cannelloni, minced chestnut and Jerusalem artichoke, bechamel foam, demi glace vegetables and chives oil

Koji Fermented Maitake - 160

Koji fermented maitake on the grill, aromatic couscous with orange, pumpkin foam and eucalyptus oil

DESSERTS

Crumble Tonka - 75

Rice milk foam, cinnamon crumble, milk gel with tonka and liquid apple

Smoked Strawberry - 70

Smoked strawberry, red pepper consommé, buckwheat crumble and lemon grass creme

Jerusalem Salted Caramel & Cocoa - 80

Cocoa tuile, orange peel, Jerusalem artichoke salted caramel and chocolate foam