

Our Ode to the Great Mediterranean lands & sea.

To reunite in Monaco all the Mediterranean cuisines,
to interpret them faithfully, to let them express themselves,
& most of all to have them tasted & loved
as much as I love them.

Voilà the Ômer experience.

Welcome.

Alain Ducasse

• • • • Mezzes • • •

Assortment of 3	Assortment of 5	Assortment of 7
21	32	43

Hummus

chickpeas, tahina, sumac & cumin

Kebbet batata

bulgur fritters, potato, coriander & yogurt

Avocado dip

avocado, tahina, mint & pine nuts

Samak nayyé

gilt-head bream, tzatziki, chilli & confit lemon

Kibbeh bi sumac

chicken livers, cumin, sumac, coriander, pickled turnip & beetroot

Dolmadakia

rice, sun-dried tomatoes, raisins, dill & pine nuts



Patatas bravas

fried potatoes, saffron condiment

• • Starters • • •

Butternut	23
anchovy, garlic, chilli, herb condiment & mixed salad leaves	
Ômer salad	20
raw vegetables, romaine lettuce, feta & pomegranate vinaigrette	
Aubergine	18
grilled, smoked yogurt & peanut	
'Sprawling' octopus	28
pekin-glazed & lentil salad, beetroots	
Fritto misto	68
anchovy, squid, gamberoni & onion fritters	
Manti tadbilé	28
lamb ravioli, mint, cumin, thyme & spiced tomato syrup	
Harira	17
red kuri squash, chickpeas, curcuma, cinnamon & coriander soup	

• • Mains • • •

• • Mains • • •

Calamaris bel kezébra	38
sautéed squid, garlic & coriander	

Paëlla de marisco	44
bomba rice, saffron, pimientos, mussels, clams, gamberoni, cuttlefish & confit chilli	

Citrus John Dory	52
seared, chicory, orange, lemon & grapefruit	

Red mullet in vine leaf	42
oven-baked, autumn vegetables, garlic & zaatar	

Mediterranean bass	48
grilled potato, aubergine, courgette & sweet bell pepper	

Souvláki	38
beef, oregano, thyme & mint skewer, cauliflower	

Chich taouk cockerel, roz bil sha'riyah	40
roasted, chilli, paprika & perfumed rice, crispy vermicelli	

Charwarma lamb, fattouch	38
on the spit, cardamom, clove, garlic & romaine lettuce, tomato, cucumber, mint salad, 'white' sauce	

• • • • Desserts • • •

Omer sails along the coasts of Greece
Dina Nikolaou, Modern Greek cuisine's greatest ambassador, shares her most emblematic recipes

dishes indicated with

Frozen orange	17
orange & raz el hanout sorbet	

Ewe's curd	17
orange blossom, pepper granité	

Baklava	17
hazelnut & chocolate	

Soufflé	17
black tea & confit lemon	

Saffron French toast	17
almond milk sorbet	

Pastilla	17
pistachio & spice caramel	

Local lemon	17
confit/frozen & basil	