

ELIAS

FOOD & DRINKS

MENU



GREEK ENTRÉE



Tzatziki or taramo salata or eggplant salata ^{OLGA} with cretan bread	per portion	5.80
Feta au gratin with honey & spinach tarte / oregano / tomato salsa ^{GACLOH}		8.90
Grilled Calamari & green onions / olives / dried tomatoes ^{RO}		9.80
Roasted octopus & fennel salad / orange / dill ^{ORLPH}		11.80
Marinated anchovies & mediterranean vegetables / olive mousse ^{DGLOP}		9.60
Bio goat cheese & thyme-brioche / quince ragout / parsley espuma / pine nuts ^{GLOPHC}		11.90

SOUP & SALAD

Creamy pumpkin soup & coconut / ginger / sesame ^{GLOPHNF}		6.80
Fish soup & sauce aioli / pita bread ^{DGROBA}		13.80
Cretan salad with Dakos & tomatoes / cucumber / olives / feta / tzatziki ^{AGLOP}		9.60
Salad with papaya & baby spinach / grilled prawns / sesame dressing / peanuts ^{BNFGLOPHE}		15.90
Salad with quinoa & caramalized figs / red turnips / orange / goat cheese ^{GLOPH}		12.90

STARTER

Ceviche of loup de mer & orange / lime-mango panna cotta / black poppy seed ^{GLOPHDNF}		14.40
Beef tatar & horse radish-mayonnaise / quail's egg / red turnips / pear / chives ^{ACGLOPM}		12.80
Grilled goose liver & pickled apricot / apple tarte / hemp mousse / walnut crumble ^{ACGLOPH}		14.80
Baked scallops & pea-peppermint risotto / lemongras mousse ^{ACGLOPHNFR}		14.80

Pikilia Ella's

Variation of cold & warm starters
for two

RAOLMGCDH p.P. 14.50

Ella's Mezes Mix

Tzatziki / flogeres / taramo salata /
prawns / sea food / eggplant salad

RONMGLADHB p.P. 15.50

MEAT

Beef tenderloin ^{GLOPH}
& creamy mushroom polenta /
broccoli / lemon-thyme jus 24.90

Chicken Supreme ^{GLOPH}
& pumpkin risotto / feta / fennel 17.50

Lamb chops ^{GMLOPH}
& potato mash with mustard /
stewed turnip vegetables /
red onion-taragon relish 23.50

Stewed lamb knuckle ^{GACLOPH}
& oriental cous cous /
mediterranean vegetables 18.50

FISH

Sea bass filet ^{DGLOPH}
& risotto with saffron & almond /
sauted spinach 19.80

Tuna steak ^{DHNFLO}
& pumpkin-quinoa / broccolini /
coconut-curry sauce 22.50

Grilled prawns ^{BGLOPH}
& tomato-basil juvetsi /
vegetables with fennel & paprika 19.80

Calamari ^{BCGLOPR} 18.90
stuffed with prawns, rice, feta &
peppermint / mediterranean vegetables

ella's Burger ^{LGNACOPH} 13.80
& barbecue-date dip / tomatoes / feta / rocket /
homemade pommes frites / cole-slaw salad

VEGETARIAN

Goat cheese ravioli ^{GLOPH}
& pumpkin sauce / rocket /
roasted pumpkin seeds 15.90

Risotto scoops ^{CGLOPH}
& red turnip mousse / feta /
sour cream 13.90

Creamy mushroom polenta ^{GLOPH}
& honey-turpin vegetables /
graviera / lemon-thyme 13.50

VEGAN

Peanut falaffel ^{ENOPPH}
& hummus / spinach with sesame 14.20

