

# M E N U



english

## GREEK ENTRÉE



Fish soup & sauce Aioli / pita bread <sup>DGROBA</sup>	12.80
Tzatziki or taramo salata or eggplant salata <sup>OLGA</sup> with pita bread per portion	5.80
Tomato-avocado-feta Törtchen & wasabi-bisquit / ginger mousse / black sesame brittle <sup>ACGLOH</sup>	9.50
Grilled calamari & green onions / olives / dried tomatoes / white beans <sup>RHO</sup>	10.50
Grilled octopus & fennel / tomato marmelade / peperonata-quinoa <sup>RLNFHO</sup>	13.80
Tuna tatar & green olives / artichokes / anchovies / capers / roasted hemp seed <sup>NFHGDLOA</sup>	12.80
Goat cheese terrine and gratin & red beetroot-apple salad / maple-balsamico vinaigrette / caramelized nut crumble <sup>GLHO</sup>	11.90

## SALADS

Baked ricotta & figs / rocket / roasted carrots / frekeeh / ginger-honey-lime dressing <sup>GHLO</sup>	13.90
Greek salad & olives / feta / oregano <sup>CGLOH</sup>	7.90
Papaya-baby spinach salad & grilled prawns / sesame dressing / peanuts <sup>BNFGLOPHE</sup>	15.90
Kohlrabi & grapes / tofu / sugar snaps / peppermint / quinoa / sugared walnuts / lemon gras vinaigrette <sup>H</sup>	12.80

## STARTERS

Lemon-flavoured salmon & avodado-date cup cake / onion relish / sour cream / chives oil <sup>DALGCOHNF</sup>	14.40
Beef tatar & marinated egg yolk / peas-panna cotta / yellow beetroot <sup>GLHOC</sup>	13.80
Mille Feuille of goose liver and crispy phyllo & peach marmelade / sheep yoghurt / buck wheat sablé <sup>ACGLOH</sup>	14.80
Grilled scallops & a choice of pumpkin / curry / lemon gras <sup>RGLHONF</sup>	14.90
Langostinos & a choice of pumpkin / ginger-savoy / pickled apricot <sup>BGLH</sup>	14.90

## Pikilia ella's

a choice of cold & warm starters  
for two

RAOLMGCDH

p.P. 14.50

## Ella's Mezes Mix

tzatziki / flogeres / taramosalata /  
prawns / sea fruits /  
eggplant salad

RONMGLADHB

p.P. 15.50

## MEAT

**Beef tenderloin** from Brasil 25.90  
& goose liver-cranberry jus /  
chanterelle / thyme brioche /  
marinated leek <sup>GACLOH</sup>

**Lamb chops** <sup>GLAHO</sup>  
& lamb ragout / saffron-cous cous  
oriental jus / yoghurt / eggplant /  
peppermint 22.50

**Stewed lamb knuckle** <sup>ACGLHO</sup>  
& okra-sage vegetables /  
tomato-capers cous-cous 19.80

**Stewed pork jowl** <sup>ACGLHO</sup>  
& red beetroot / honey parsnip /  
hazelnut-mascarpone ravioli 17.50

**ella's Burger** <sup>ACGHO</sup> 13.80  
& barbecue-sauce / cole-slaw salad /  
feta / home made pommes-frites

## FISH

**Sea bass filet** <sup>DGLAH</sup>  
& Ajo blanco / humus bulgur /  
grapes / fennel / carrots 19.80

**Tuna steak** <sup>DNFLGOH</sup>  
& green quinoa-curry / apple-  
cucumber relish / sesame 22.50

**Linguine with prawns** <sup>ABGLC</sup>  
& tomato-basil sauce /  
parmesan espuma 18.90

**Filled calamari with shrimps** <sup>RBHOP</sup>  
& feta / paella-risotto /  
peas / paprika / leaf spinach 18.90

**Monkfish with prosciutto-sage coat**  
& potato creme / spinach leafs with  
pine nuts / celery-pear sauce  
<sup>DACGLOH</sup> 22.50

## VEGETARIAN

**Ricotta ravioli** <sup>ACGLOH</sup>  
& Graviera sauce / zucchini /  
black truffle / baby spinach 17.90

**Goat cheese dumplings** <sup>GLOHAC</sup>  
& spinach-almond risotto /  
pepperonata / chili-sage oil 14.90

## VEGAN

**Grilled pumpkin polenta** <sup>FN</sup>  
& marinated Hokkaido /  
spicy tofu / pumpkin seed oil 13.50

**Eggplant-tahini strudel** <sup>A</sup>  
& humus / chickpeas /  
tomato-chili marmelade /  
pomegranate 13.90

