

M E N U



english

GREEK ENTRÉE



Fish soup & sauce Aioli / pita bread ^{DGROBA}	12.80
Tzatziki or taramo salata or eggplant salata ^{OLGA} with pita bread per portion	5.80
Tomato-avocado-feta tartlet & wasabi-bisquit / ginger mousse / black sesame brittle ^{ACGLOH}	9.50
Grilled calamari & green onions / olives / dried tomatoes / white beans ^{RHO}	10.50
Grilled octopus & fennel-tomato gazpacho / herb-quinoa balls ^{RLGCHO}	13.50
Goat cheese with honey & red turnips / grape confit / starweed / nut crumble ^{GLHACO}	11.90

SALADS

Baked ricotta & figs / rocket / roasted carrots / frekeeh / ginger-honey-lime dressing ^{GHLOA}	13.90
Greek salad & olives / feta / oregano ^{CGLOH}	7.90
Papaya-baby spinach salad & grilled prawns / sesame dressing / peanuts ^{BNFGLOPHE}	15.90

STARTERS

Beef tatar & quail's egg / radish cream / chives oil / spicy pear / miso mayon. ^{GLHOCA}	12.80
Pink veal tenderloin & apple / kohlrabi / portulak / crispy semolina slice ^{ACGLOH}	12.50
Grilled scallops & carrot-anise cous-cous / peanut sauce / candied ginger ^{RGLHOAFND}	14.90
Tuna tatar & avocado / cucumber / green olive / buttermilk / tapioka ^{ADGLHONF}	13.90

Pikilia ella's

a variety of cold & warm starters
for two

RAOLMGCDH p.P. 14.50

Ella's Mezes Mix

tzatziki / flogeres / taramosalata /
prawns / zucchini chips / eggplant salad /
marinated salmon

RONMGLADHB p.P. 15.50

MEAT

Two kinds of lamb ^{GLOHAC} 28.50
& oven potato / zucchini /
herbal salad / lime yoghurt

Beef tenderloin ^{GLNFOH} 25.90
& potato flan / marinated eggplant /
watermelon / Harissa-date jus

Stewed lamb knuckle ^{ACGLHO} 19.80
& okra-sage vegetables /
tomato-capers cous-cous

ella's Burger ^{ACGHOL} 13.80
& thyme brioche / BBQ mayonnaise /
cole-slaw salad / home made
pommes-frites

FISH

Sea bass filet ^{DGLOHC} 18.90
& black Venere risotto / sesame
cucumber / tomato-chutney /
orange-saffron mayonnaise

Tuna steak ^{DNFLGOH} 22.50
& quinoa-curry / onion dashi /
flamed leek / sweet-sour radish

Grilled prawns ^{ARCGLOH} 18.90
& linguine / dried tomatoes /
broccolini / green asparagus /
pine nuts / basil

Calamari filled with spinach & feta
& lemon-peppermint risotto /
zucchini / cherry-tomatoes ^{RBLOH} 18.90

Cod fish ^{DAGLOH} 19.50
& shitake mushroom / herbal salad /
paprika-ginger fond / dumpling

VEGETARIAN

Ricotta ravioli ^{ACGLOH} 17.90
& Gravieria sauce / zucchini /
black truffle / baby spinach

Goat cheese tarte ^{GLOHAC} 14.90
& green asparagus / fig /
lime-honey yoghurt

VEGAN

Mushroom ragout ^{AOLH} 15.40
& smoked tofu-pine polenta /
basil pesto / sweet-sour radish

Sweet potato falafel ^{LH} 13.90
& tahini-soja mousse / baby spinach /
herbal salad / cashew nuts

