

Elia

A la Carte Menu

With its modern and enchanting twist on the traditional flavours and aromas of Greek cuisine, the entire family can enjoy dining al fresco at Elia as together they discover fresh takes on authentic dishes. Meanwhile, the à la carte menu is perfectly matched by a wine list for the most discerning palat.

Elia a la Carte Menu

Psomi | Bread

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Bread | Olive oil | Chalkidiki marinated giant olives

Oma | Raw

Aegean Bonito EF 34.00€
Sour grape vinaigrette | Fried oregano | Salt flakes

Sea Bass Carpaccio EF 32.00€
Greek salad dressing | Tarama | Lemon

“Saganaki” Shrimp Carpaccio EF 36.00€
Spiced crustacean oil | Feta | Tomato | Lemon & ouzo

Salates | Salads

Santorini Plum Tomatoes EF V 25.00€
Domokos Katiki cheese | Thyme oil | Carob

Spanakopita Salad V 23.00€
Spinach | Crispy filo pastry | Feta cheese | Summer herbs

Charred Beetroot V 26.00€
Double-strained Greek yogurt | Almond pesto

Mezedes | Starters

Smoked Tarama DF 17.00€
Sun-dried tomatoes

Tzatziki Spread EF V 17.00€
Greek yogurt | Dill | Cucumber | Olive oil

“Mousaka” EF 29.00€
Beef Ragout | Goat’s cheese | Glazed aubergine

Mykonian Roasted Pork Sausage EF 25.00€
Bougiourdi | Ladopita bread

Steamed Mussels EF 32.00€
Wheat | Assyrtiko wine | Fennel

Crunchy Squid EF 28.00€
Santorini green fava | Lemon

Thalassa | Sea

Ionian Grey Mullet EF GF	40.00€
Summer herbs sause Sugar snap peas salad Tomato Relish	

Grilled Sea Bream EF	42.00€
Red peppers sauce Mayonnaise flavored with Kroko Kozanis	

Orzo Pasta EF	
optional with 1kg Spiny Lobster	145.00€
Fire-grilled shrimp Bisque sauce	40.00€

Aegean Seabass Fillet EF	45.00€
Greek herbs Potato garlic sauce Asparagus	

Farma | Farm

Grilled Corn-Fed Chicken	36.00€
Carob pasta Metsovone smoked cheese	

Prime Beef Rib Eye EF	57.00€
San Michali cheese from Syros Chalkidiki truffle	

Grilled “Soutzoukakia” Meat Balls	35.00€
Smoked yogurt Tomato compote	

Lamb Rack	48.00€
Baked potato Avgolemono sauce Kefalotyri	

Sti Mesi | To Share

1 kg Flame-Grilled Dry-Aged Steak EF NF	145.00€
Beef jus Baby potatoes Griled vegetables	

Milk Fed Lamb	145.00€
Cretan pilafi rice Lemon cream Butter bread	

Free Range Whole Fish of the Day (price per kg) EF GF	145.00€
Grilled on the open fire and served with a variety of sauces and sides	

Lobster with Summer Vegetables EF GF	145.00€
Grilled on open fire and served with garlic-paprika sauce	

Consider sides

Briam NF V GF	11.00€
Summer Vegetables Tomato sauce Basil	

Baked Baby Potatoes V EF	11.00€
Lemon oil Ionian sapphire Dried oregano	

Farmers Baby Carrots V EF	12.00€
Crispy rice Herbs oil	

Gliko	Sweet
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Almond Cake	17.00€
Salted caramel Roasted almonds	

Sokolatopita	16.00€
Hazelnut cream Orange Tuille Tsourekí Ice cream	

Carob and Greek Coffee Tiramisu	16.00€
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Yogurt Semifreddo	17.00€
Tachini cream Pistachio Wild cherries	

Homemade Ice Creams & Sorbets		4.00€
Green Pistachio	Yogurt Bitter chocolate	
Organic Lemon	Strawberry	

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements.

V Vegetarian, **GF** Gluten free, **NF** Nuts free, **EF** Egg Free, **DF** Dairy Free

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur.