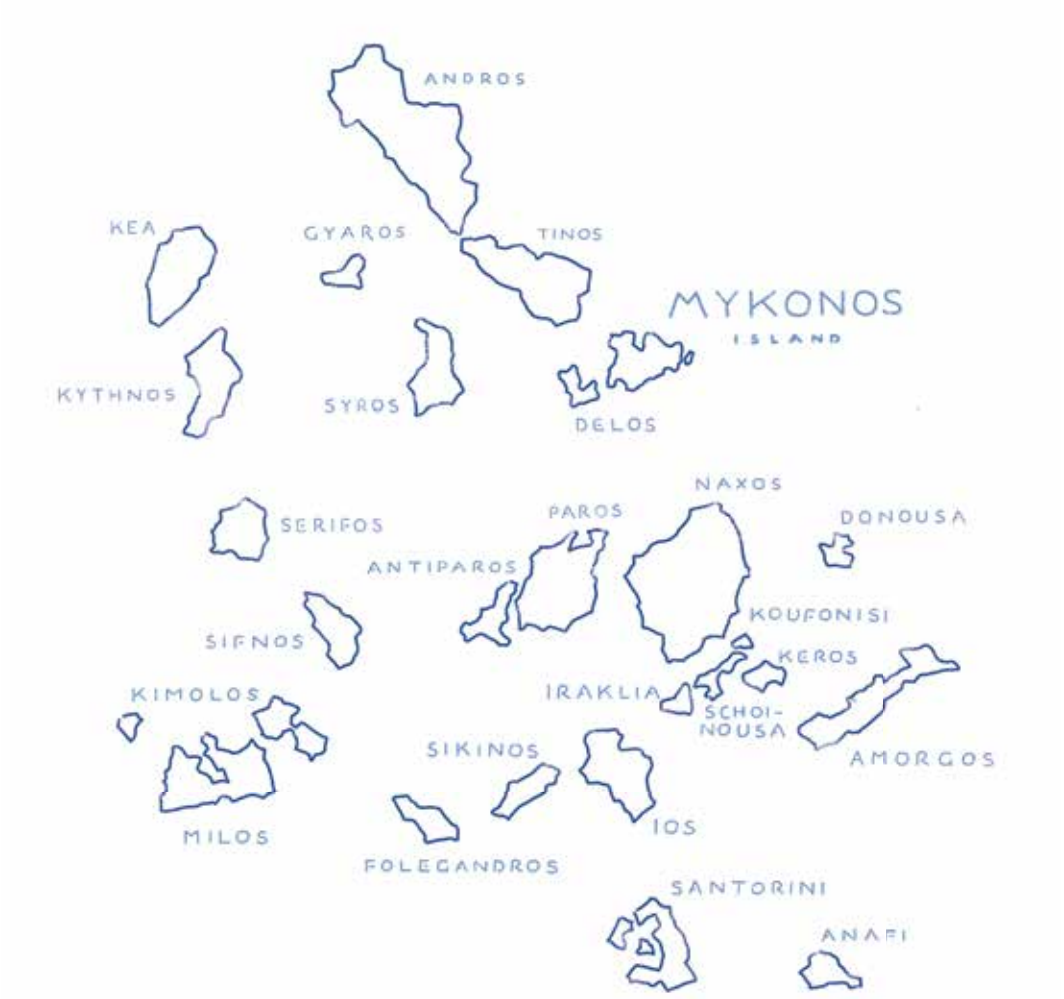

ELAIS

CELEBRATING THE



AEGEAN SEA



Elais is a name inspired by legend.
She was the princess of **Delos**, granddaughter of **Apollo**,
the God of Light in ancient Greece, blessed with the ability
to make olive trees grow, blossom and bear fruit at will.

Rooted in this timeless story, Elais presents a vibrant, authentically Greek menu paired with a carefully curated wine list showcasing both local and international terroirs. The restaurant embodies the laid-back Mediterranean spirit, elevated by its unique seaside setting.

Our cuisine draws inspiration from wild greens (horta), aromatic herbs and the Greek diet – celebrated worldwide as one of the healthiest and the foundation of the Mediterranean way of eating. We proudly use our own extra virgin olive oil and exceptional olives, while the honey in our desserts comes from fragrant, high-quality conifer honey of our own production.

Please ask your waiter about our **catch of the day**,
selected daily to reflect the pure and authentic flavors of the Greek sea.

If you have any food allergies or dietary requirements, kindly inform our service team.

CELEBRATING 40 YEARS

95 / pp

{4 person minimum}

Bloody Marika

Tsipouro infused with Florina Pepper, tomato Juice from Santorini,
Worcestershire sauce, black pepper, oregano & salt

- STARTERS TO SHARE -

Horiatiki

V Cherry tomatoes, fresh cucumber, rock samphire, Feta mousse & pita croutons

Meze Platter

V Dolmadakia, Tuna Lakerda, olives, Tzatziki, smoked aubergine spread,
island Gruyère, tomato & feta bruschetta

Keftedakia

Grilled Beef Meatballs, Mint Yoghurt and Tomato Relish

Calamari

GF Lightly Fried Calamari, Sweet & Sour Aubergine, Mint and Lime

2026

...AROUND THE TABLE MENU

- MAINS TO SHARE -

Moussaka

Layered beef ragù, eggplant & cheese béchamel

Chicken Gyros

House-made Pita Bread, Tomato & Onion Salad with mustard–yoghurt sauce

Shrimp Saganaki

Fresh Tomato sauce, Chili & Aged Barrel Feta

Grilled Kalkani

GF Fresh Turbot fillet, asparagus and our signature Bisque sauce

- DESSERTS & FRUITS VARIETY -

Elais Choco

Chocolate cream, Praline Feuilletine, salted Caramel, Madagascar Vanilla Ice Cream

Greek Yogurt

With sweet preserves

Fruit Platter

- FRESH BEGINNINGS -

**Delicate cold dishes inspired by land and sea,
designed to awaken the palate with clarity and freshness.**

Our Bread 4 / pp
Carob bread roll, focaccia, flatbread, breadsticks
Tomato with fresh oregano, butter, olive oil with local herbs, sea salt

Meze Platter 35
V Dolmadakia, Tuna Lakerda, olives, Tzatziki,
smoked aubergine spread,
island Gruyère, tomato & feta bruschetta

Gazpacho 16
V Sourdough bruschetta, feta cheese & watermelon

Beef Carpaccio 34
GF Fresh pear, Pecorino truffle,
mustard leaves and herb gremolata

Beef Tartare 38
GFO Tomato coulis, Greek spices, Gruyère chips

Taramosalata 20

V GF Fish roe with lemon and fennel

Elais Ceviche 32

GF Catch of the day, scallops, lemon
and crispy rock samphire

Shrimp Tartare 34

GF Fish sauce, saffron garlic emulsion
and fresh basil

Fish Carpaccio 30

GF Catch of the day, sea urchin citrus dressing,
avocado, green apple, fresh chili

Oysters – Fine de Claire 12 / pp

GF Spicy watermelon granita, horiatiki mignonette, jalapeño

- EARTH & NATURE -

A natural dialogue of land, sea, vegetables and herbs.

Kremmydopita 18
V Local Onion Pie with Xinotiri Cheese

Calamari 26
Lightly Fried Calamari, Sweet & Sour Aubergine, Mint and Lime

Xtapodi 28
GF Grilled Octopus with Legume Salad and Fava

Shrimp Saganaki 32
GF Fresh Tomato sauce, Chili & Aged Barrel Feta

Keftedakia 24
Grilled Beef Meatballs, Mint Yoghurt and Tomato Relish

Feta Cheese Loukoumades 22
V Feta Donuts, Florina Pepper Sorbet or Traditional Sweet Preserves

- GARDEN CREATIONS -

Fresh & Vibrant compositions celebrating the local flavors of the Greek islands.

Horiatiki 24
V GFO Cherry tomatoes, fresh cucumber, rock samphire, Feta mousse & pita croutons

Burrata 28
V GF Burrata, roasted beetroot, grilled horta & citrus vinaigrette

Myconian Dakos 24
V Barley rusk, tomato, sour cheese, olives, oregano and extra virgin olive oil

Politiki Kimchi 22
V GF Cucumber, zucchini, mango, pickled cabbage, chili and fresh coriander

Summer Shrimp Caesar 32
GFO Purslane & spinach leaves, grilled shrimps, pomegranate, croutons and yogurt vinaigrette

Ospriada 24
V GF Legumes, spinach, avocado & strawberries vinaigrette

- PASTA TERRA -

Mediterranean pasta crafted with Greek aromas.

Cherry Tomato Paccheri 28

V Fresh grated Tomato, Basil leaves and Buffalo Stracciatella

Giouvetsi 38

Slow-cooked veal, orzo pasta & fresh tomato sauce

Vongole Aglio e Olio 36

Linguini with Clams, okra and chilly flakes

Fresh Langoustine 170 /kg

Orzo pasta

Mediterranean Lobster 240 /kg

GFO Served with pasta finished with our signature sauce

- SEA & SALT -

Prepared with respect to their natural character,
guided by salt, fire & olive oil.

Whole fish and shellfish

Sold by the kilo.

Salt Crust 150 /kg

GF Cook a salt crust with Thyme

Grilled 150 /kg

GF Lemon and extra virgin olive oil

Baked "Ala Speciota" 150 /kg

GF Spiced tomato sauce, Greek herbs, peppers, parsley & olives

Fresh Langoustine 170 /kg

GF Grilled, accompanied by vegetables and rice

Mediterranean Lobster 240 /kg

GFO Grilled, accompanied by vegetables and rice

- Our fish are naturally sourced from local Greek waters -

- FIRE & HERITAGE -

**Signature main courses inspired by Greek tradition,
shaped by patience and deeply rooted flavors.**

Moussaka 34
Layered Beef Ragù, Eggplant & Cheese Béchamel

Rib-Eye Steak 60
GFO Stew sauce, Pastrami Butter & Tempura Okra

Lamb Lemonato (for two) 78
GF Slow-cooked lamb shoulder, sour cheese, potatoes & citrus sauce

Chicken Gyros 30
GFO House-made Pita Bread, Tomato & Onion Salad with mustard–yogurt sauce

Grilled Kalkani 46
GF Fresh Turbot fillet, asparagus and our signature bisque sauce

Ladokola Sea Bass 44
GF In parchment, lemon - thyme, Tahini Remoulade & Tomato sauce

Calamari on the Spit 38
GF Wild greens and Lemon Gremolata

Imam 28
GF, VG Eggplant stuffed with onion stew tomato and herbs

- SIDES FROM THE LAND -

Simple seasonal sides, designed to complement
and balance every main dish.

Purée 16

V GF Celeriac or Parsnip

Horta 16

VG GF Seasonal wild Greens

Potatoes 14

VG GF Oven Roasted or Fried

Kounoupidi 15

V GFO Crispy Tempura or Oven Roasted Cauliflower

- SWEET ENDINGS -

**A gentle finale inspired by memory,
balance and the natural sweetness of Greek ingredients.**

Tiramisu 24
Coffee and mascarpone cream, Greek coffee syrup and coffee ice cream

Elais Choco 26
Chocolate cream, praline feuilletine, salted caramel, Madagascar vanilla ice cream

Cherry Lady 24
Gianduja, cherries and grue de cacao

Halva 24
VG GF Semolina with syrupand chocolate sorbet

Greek Yogurt 22
With sweet preserves

Ice Cream 10 per scoop
V GF Variety of ice creams and sorbet

Fruits 25
Fresh seasonal fruits

Our Head Chef, Sofoklis Mastoridis, wishes you a good appetite.

Dishes identified by (V) are suitable for vegetarians. Dishes identified by (GF) are gluten-free.
Dishes identified by (GFO) can change to gluten-free.
All prices are stated in euros and are inclusive of all applicable taxes.