

A decorative border made of red hand-drawn lines, consisting of vertical and horizontal strokes that intersect to form a grid-like pattern. The border is slightly irregular and textured, giving it a rustic, hand-painted appearance. It frames the central text on a light-colored, textured paper background.

*Greek
Easter*

MENU

ELAIS

Greek Easter

GREEK GOOD FRIDAY MENU

FAMILY STYLE (4 people)

Glass of ouzo or tsipouro

MEZZE PLATTER

Smoked eggplant salad, grape leaves stuffed with rice, marinated olives, fish roe salad
Chef's homemade vegetable pickle, white wheat pita bread

STARTERS

Fried calamari, sourced fresh from the Aegean Sea, accompanied by our Chef's special aioli sauce
Mixed bean and lentil salad with mustard vinaigrette
Green salad with cherry tomato, avocado and orange vinaigrette

MAIN COURSES

Shrimp "saganaki" in tomato sauce, with barrel-aged feta cheese and dill
Braised octopus with pasta in red wine tomato sauce
Fresh cuttlefish, stewed with spinach in a traditional style
Cod fish "a la Spetsiota", traditionally baked with tomato, potato, garlic, onion and parsley
Steamed spring vegetables

DESSERTS

Fresh fruits
"Halvas" traditional semolina cake with raisins and pine nuts
Baklava with Aegina pistachios

95€ per person

Greek Easter

GREEK HOLY SATURDAY MENU

FAMILY STYLE (4 people)

Glass of ouzo or tsipouro

Easter vanilla cookies, "Tsoureki" Greek Easter bread, and red eggs

"Mayritsa" traditional Greek Easter soup

MEZZE PLATTER

Spicy cheese dip, hummus avocado, Chef's homemade vegetable pickle, grape leaves stuffed with rice, marinated olives, white wheat pita bread

STARTERS

"Lachanodolmades" cabbage leaves stuffed with minced meat, egg-lemon sauce

"Spanakopita" homemade spinach pie

Beetroot salad marinated in vinegar, with a hint of garlic

Mykonian salad with figs, "xinyotiri" sour cheese from Mykonos, orange, mint dressing

MAIN COURSES

Rack of lamb cooked in our Jospier oven, with garlic mash, asparagus, and rosemary sauce

"Giouvetsi" beef stew with orzo pasta

Grilled shrimp with saffron aioli sauce

Grilled sea bass fillet with cherry tomato sauce

DESSERTS

Fresh fruits

Mixed Greek and international pastries

95€ per person

Greek Easter

GREEK EASTER SUNDAY MENU

FAMILY STYLE (4 people)

Glass of ouzo or tsipouro

"Tsoureki" Greek Easter bread and red eggs

EASTER PLATTER

Tzatziki, smoked eggplant salad, spicy cheese dip, hummus avocado, marinated olives, graviera cheese, white wheat pita bread

STARTERS

Grilled mastelo cheese from Chios island

"Choriatiki" Greek salad with tomato, cucumber, olives, bell pepper and crumbled feta cheese

MAIN COURSES

"Kokoretsi" Greek spit-roast recipe

Local beef sausage

"Seftalia" Cypriot lamb and pork sausage

Traditional spit-roasted lamb

Baked potatoes or steamed vegetables

Grilled chicken or beef steak (upon request)

DESSERTS

Fresh fruits

Greek yogurt with selection of sweet preserves

Chocolate pie with strawberry sauce

Honey balls with mastic and cinnamon ice cream

110€ per person