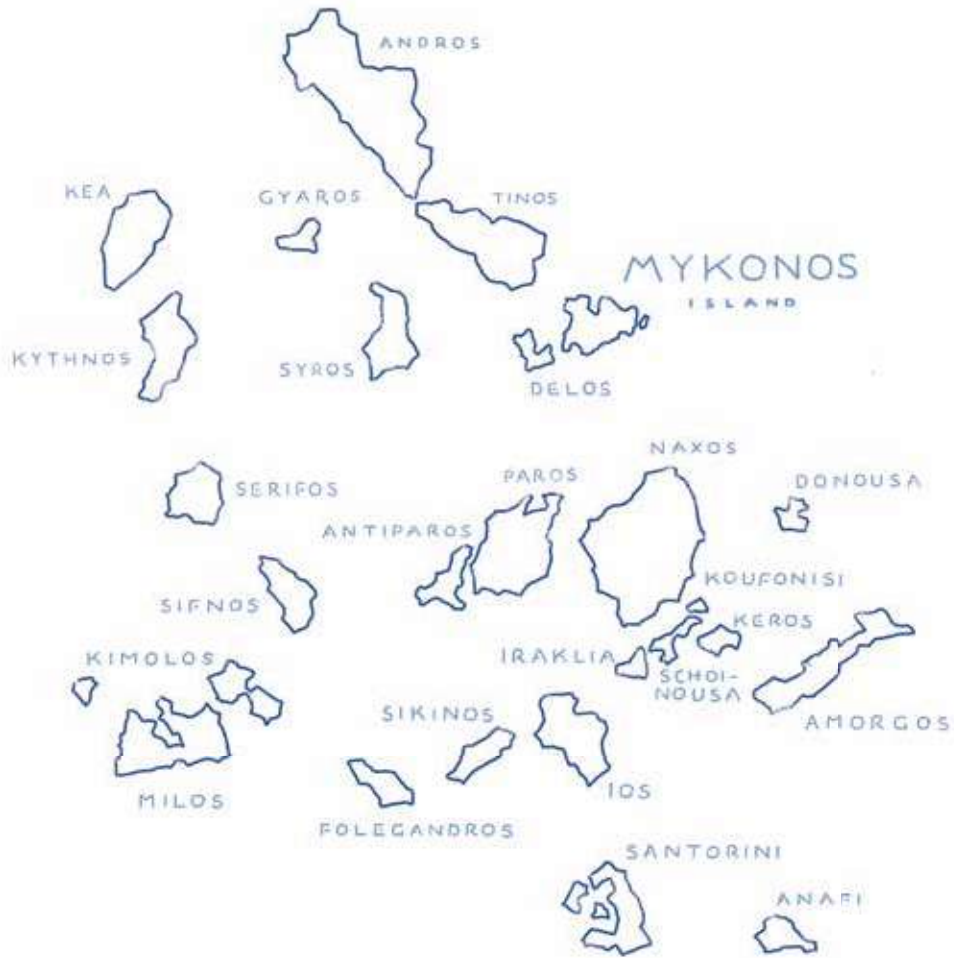




ELAIS

CELEBRATING

THE



AEGEAN

SEA



Elais is a name inspired by legends; she was the princess of Delos, granddaughter of Apollo, the God of all Light for Greece of Ancient times. She had a magical ability to make olive trees grow, blossom and bear fruit at will. A flavorful story with its vibrant, authentically Greek menu and a wine list featuring local and international terroirs, Elais restaurant embodies the laid-back Mediterranean spirit, with standards as high as its elevated seaside spot.

- ELAIS FAMILY STYLE MENU -

85 / pp

Glass of Ouzo or Tsipouro

STARTERS

(V) Mezze Platter

Tzatziki - Fish roe dip - Spicy cheese spread - Stuffed vine leaves with rice - Pita bread

Calamari

Fried calamari, semolina crust and Greek saffron aioli

Octopus

Grilled octopus with smoked eggplant purée

"Keftedakia"

Meatballs with matchstick potatoes, double strained yogurt, mint oil

(V) Mastelo

Grilled mastelo cheese, green apple salad, grape juice vinaigrette

Greek Salad

Vine-ripened tomato, cucumber, peppers, olives, onion with aged barrel feta and caper leaves

MAIN DISHES

Gyros

Chicken gyros with Cypriot pita bread, tomato and onion salad

(V) Gemista

Stuffed tomatoes and peppers with rice, raisins, fresh herbs, feta mousse, pistachio powder

Cod

Crispy beer-battered fillet of cod with black split pea purée

Giouvetsi

Orzo pasta with slow cooked beef stew in a flavorful tomato sauce

DESSERTS

Semolina Cake

Sweet semolina cake accompanied with lemon cream and mango sorbet

Chocolate Mousse

Chocolate mousse with butterscotch, soft cookie and cardamom

Fruit platter

- STARTERS -

Breads & Dips

Freshly baked sourdough bread with dips 4 per person

Greek Mezze Platter

(V) Tzatziki/ eggplant salad/ spicy cheese spread/ stuffed vine leaves 28

Accompanied by pita bread

Gazpacho

(V) Tomato gazpacho, sourdough croutons, basil oil 18

Taramosalata

(GF) Greek fish roe dip, olive oil, lemon, Messolonghi bottarga flakes 16

Hummus

(V) Avocado hummus, summer vegetables, crispy pita bread 14

Fish Carpaccio

(GF) Finely sliced sea bass, Chios mastic olive oil, citrus sauce 26

Beef Carpaccio

(GF) Finely sliced beef with horseradish cream, sweet and sour onions, mustard leaves 30

- SALADS -

Greek

(V) (GF) Vine-ripened tomato, cucumber, peppers, olives, onion
with aged barrel feta and caper leaves 22

Mykonian

(GF) Mixed greens, watermelon, soft local cheese, figs and louza, orange sauce 24

Beetroot

(V) (GF) Beetroot carpaccio, manouri cheese, pumpkin seeds, apple cider and honey 22

Ospriada

(V) Bean & lentil salad with couscous and mustard vinaigrette 24

Greens

(V) (GF) Boiled greens with baby courgette, grilled artichokes, olive oil, lemon sauce 22

- HOT APPETIZERS -

Calamari

Fried calamari, semolina crust, Greek saffron aioli 24

Mussels

(GF) Mussels in white wine garlic sauce 22

Shrimp Saganaki

Prawns in spicy tomato sauce, crumbled feta cheese and ouzo 28

Octopus

(GF) Grilled octopus with smoked eggplant purée 26

Spinach Pie

(V) Pan-fried in cast iron, spinach and herbs in homemade phyllo pastry 16

Keftedakia

Meatballs with matchstick potatoes, double strained yogurt, mint oil 22

Mastelo

Grilled mastelo cheese, green apple salad, grape juice vinaigrette 20

- PASTA -

Skioufihta

Skioufihta Cretan pasta with prawns, cherry tomatoes, basil and pine nuts 32

Mykonian

(V) Bucatini pasta with spicy cherry tomato sauce, olives and soft local cheese 26

Giouvetsi

Orzo pasta with slow-cooked beef stew in a flavorful tomato sauce 30

Vongole

Spaghettoni vongole with white wine chili garlic sauce 34

Lobster

Aegean lobster pasta in tomato bisque sauce 190 per kilo

* Available gluten-free pasta

- TRADITIONAL GREEK PLATES -

Gemista

(V) (GF) Stuffed tomatoes and peppers with rice, raisins, fresh herbs, feta mousse, pistachio powder 24

Moussaka

Santa Marina Signature Recipe 28

Gyros

Chicken gyros served with Cypriot pita bread, tomato and onion salad 28

Cod

Crispy beer-battered fillet of cod with black split pea purée 32

Lamb

Baked shoulder of lamb with garlic, rosemary and potatoes for 2 78

- FROM THE JOSPER GRILL -

Grouper

Grouper fillet with local greens and artichokes 42

Calamari

Calamari with sautéed spinach and pickled grain mustard 30

Tiger Prawns

Tiger prawns with boiled vegetables and chili garlic sauce 40

T-Bone

T-bone Black Angus steak tagliata with sautéed potatoes and mushrooms 85/600 - 700gr

Lobster

Grilled Mediterranean lobster with chef's special sauces 190 per kilo

Fresh Fish

Catch of the day grilled, in a salt crust or Greek style a la Spetsiota 130 per kilo

- SIDE DISHES -

(V) Seasonal mixed vegetables 14

(V) Fried matchstick potatoes 14

(V) Steamed basmati rice 14

(V) Baked okra 16

- DESSERTS -

Semolina Cake

Accompanied with lemon cream and mango sorbet 18

Coffee Tart

With peanut butter and Fleur de Sel 18

Tsoureki

Greek tsoureki stuffed with mastic cream and caramelized sour cherry 18

Mille-feuille

With caramelized puff pastry, yogurt, cream and walnuts 18

Chocolate Mousse

With butterscotch, soft cookie and cardamom 20

Ice Creams

Variety of ice creams and sorbet 10 per scoop

Fruits

Fresh seasonal fruits 25

EXECUTIVE CHEF: STATHIS THERMOS

Please inform our service staff of any food allergies.

The dishes signalled in **(V)** are proposed as vegetarian choices. The dishes signalled in **(GF)** are gluten-free.

Taxes are included. All prices are in Euro.