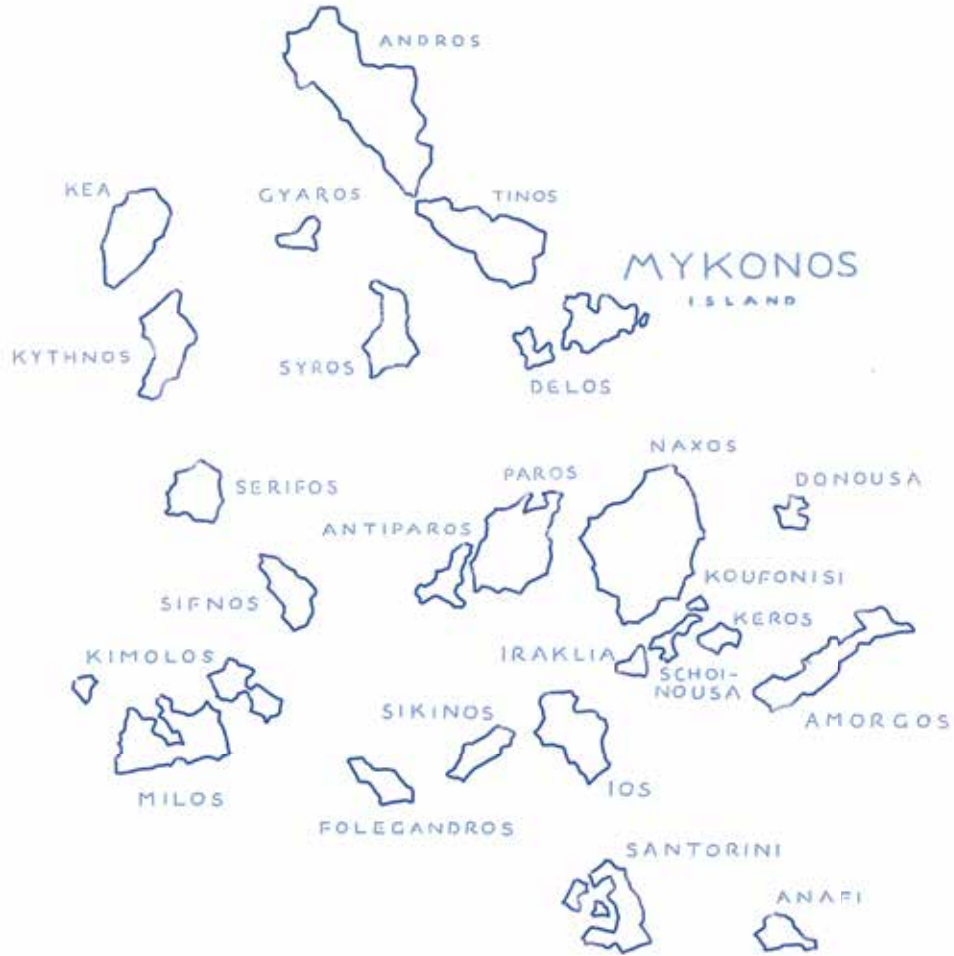




ELAIS

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 flavourful 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**

Stuffed vine leaves /
eggplant dip / spicy cheese
spread / Mykonian Louza /
tzatziki and Kalamata olives
- Homemade pita bread

Calamari

Fried calamari, semolina crust
and Greek saffron aioli

Octopus Carpaccio

Thin-sliced octopus with
pickled artichokes and
light parmesan sauce

Greek Salad

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

"Keftedakia"

Grilled meatballs, spicy tomato
sauce, gaufrette potatoes,
strained yoghurt, mint oil

MAIN DISHES

Gyros

Chicken gyros with Cypriot
pita bread, tomato and onion salad

Moussaka

With our very own
Santa Marina's recipe

Shrimp Saganaki

Prawns in spicy tomato sauce,
crumbled feta cheese and ouzo

Giouvetsi

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

DESSERTS

Elais Choco

Chocolate cream, praline
feuilletine, salted caramel,
Madagascar vanilla
ice cream

Ambrosia

Namelaka yoghurt,
caramelised pecan, honey,
yoghurt sorbet

Fruit platter

- STARTERS -

Breads & Dips

Freshly baked sourdough bread with dips 4 / pp

Greek Mezze Platter

(V) Stuffed vine leaves / eggplant dip / spicy cheese spread /
Mykonian Louza / tzatziki and Kalamata olives 32
- Homemade pita bread

Taramosalata

(GF) Greek fish roe dip, bottarga flakes, olive oil, lemon 18

Gazpacho

(V) Tomato gazpacho, croutons, basil oil 18

Bottarga

Bottarga from Mesolongi, olive oil butter with lemon, new potato salad 34

Fish Carpaccio

(GF) Finely sliced sea bass, Chios mastic olive oil, citrus sauce 28

Langoustine Carpaccio

Langoustine carpaccio with citrus dressing 44

Octopus Carpaccio

Thin-sliced octopus with pickled artichokes and light parmesan sauce 30

Beef Tartare

Prepared tableside 40

- SALADS -

Greek

(V) (GF) Vine-ripened tomato, cucumber, peppers, olives, onion
with barrel-aged feta and caper leaves 24

Mykonian

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

Bulgur Wheat

(V) Mediterranean bulgur salad with vegetables, apple cider vinegar and mustard dressing 22

Hummus

(V) (GF) Avocado hummus, summer vegetables, crispy pita bread 20

Prawns

Marinated prawns, melon, avocado, mango, summer leaves, mint dressing 36

- HOT APPETIZERS -

Calamari

Fried calamari, semolina crust, Greek saffron aioli 26

Shrimp Saganaki

Prawns in spicy tomato sauce, crumbled feta cheese and ouzo 32

Keftedakia

Grilled meatballs, spicy tomato sauce, gaufrette potatoes, strained yoghurt, mint oil 24

Feta cheese

Baked feta cheese with figs, honey & pistachio nuts 20

- PASTA -

Mykonian

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

Giouvetsi

Orzo pasta with slow cooked ossobuco in a flavourful tomato sauce 34

Frutti di Mare

Spaghetтини vongole, clams and mussels with white wine chili garlic sauce 38

Lobster

Aegean lobster pasta in tomato, bisque sauce 220 per kilo

* Available gluten-free pasta

- MAIN COURSE -

Gemista

(V) (GF) Stuffed tomatoes and peppers with rice, raisins,
fresh herbs, feta mousse, pistachio powder 25

Moussaka

Santa Marina signature recipe 28

Gyros

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

Lamb

Baked shoulder of lamb with garlic, thyme and vegetable ratatouille for 2 78

Turbot

Baked turbot in a clay pot with potatoes, tomato, fresh herbs 48

- FROM THE GRILL -

Grouper

Grilled grouper fillet with local greens 54

Tiger Prawns

Tiger prawns with garlic-parsley sauce 54

Beef Fillet

Roasted Black Angus fillet, mashed potatoes, mixed vegetables, herb sauce 450g For 2 95

Grilled Chicken

Grilled chicken paillard, watercress salad, avocado yoghurt sauce 28

Fresh Fish & Shellfish

Catch of the day grilled or in a salt crust 150 per kilo

Langoustine 170 per kilo

Calamari 100 per kilo

Mediterranean Lobster 220 per kilo

King Crab Legs 270 per kilo

- SIDE DISHES -

Homemade Mashed Potatoes 14

(v) Fried Matchstick Potatoes 14

(v) Steamed Basmati Rice 10

(v) Local Greens (Vlita or Armyrikia) 14

- DESSERTS -

Ambrosia

Namelaka yoghurt, caramelised pecan, honey, yoghurt sorbet 22

Tiramisu

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

Elais Choco

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

Cherry Lady

Gianduja, cherries and grue de cacao 24

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.

