

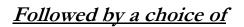
Vegetarian Meze Menu £70 per person (min. 2 persons)

<u>**To Start</u>** A Selection of Delectable Meze Sharing Dishes</u>

Grilled Pitta Bread

Houmous - Puréed chick peas with lemon, tahini & a hint of garlic (df, gf) Tzatziki - Strained Greek yoghurt with cucumber, mint and garlic (gf) Melitzanosalata - Char-grilled and smoked aubergine dip ??? Cypriot Halloumi Cheese grilled, with tomato and basil chutney (gf) Spanakopita - Spinach & feta-stuffed filo parcels Kolokythokeftedes - Courgette fritters with a mint yoghurt sauce ??? Imam Bayildi - Baked aubergine topped with Mediterranean ragout and crumbled feta ??? Heritage Beetroot Salad with almond skordalia (df) (n) Falafel - Lightly fried chickpea fritters served with a tahini dip (s)





Vegetarian Moussaka

OR

Bamies Traditional dish of roasted baby okra in a rich tomato sauce

All served with Greek salad, aromatic vegetable rice and twice-cooked chips

To Finish

The Elysée Greek Dessert Platter (n) (Baklava, Kataifi, Shamali)

We pride ourselves on sourcing all our ingredients from local farms & suppliers and we use only the finest Greek extra virgin olive oil. All prices are inclusive of VAT. A discretionary service charge of 13.5% will be added to your bill. (gf) gluten-free (df) dairy-free (n) contains nuts. Please inform your waiter of any food allergies. A live music cover charge of £10.00 per person will be added to the bill if dining in the main restaurant. There is a £20.00 live music cover charge after 10pm on Fridays and Saturdays.