

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

To Start

A Selection of Delectable Meze Sharing Dishes

Grilled Pitta Bread

Houmous - *Puréeed chick peas with lemon, tabini & 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)*



Followed by a choice of

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.