



THE ELYSÉE 3-COURSE SET VEGETARIAN MEZE MENU

£60 per person (min. 2 persons)

(1st Course)

Comprises of 9 delectable meze sharing dishes:

Grilled Pitta Bread

Houmous - Pureéd chick peas with lemon and tahini sesame paste

Tzatziki - Strained Greek yoghurt with cucumber, mint and garlic

Melitzanosalata - Char-grilled and smoked aubergine dip

Oven baked Cypriot Halloumi Cheese with sweet tomato & basil chutney

Spanakopita - Spinach and feta-stuffed filo parcels

Falafel - Lightly fried chickpea fritters served with a tahini dip (s)

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 (n)

(2nd Course)

Followed by a choice of:

Vegetarian Moussaka

OR

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

(3rd Course)

Followed by:

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 £5.00 per person will be added to the bill if dining in the main restaurant.

There is a £10.00 live music cover charge after 10pm on Fridays and Saturdays.