

Elysée

Vegetarian Set Meze Menu 2024

£70 per person

To Start

A Selection of Delectable Meze Sharing Dishes

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

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

Heritage Beetroot Salad with almond skordalia (df) (n)

Gigantes – giant beans in rich tomato sauce (df, gf)



Followed By a Platter of

Vegetarian Moussaka , Vegetarian Stuffed pepper and Bamies (roasted baby okra)

served with Greek salad, aromatic vegetable rice

and twice-cooked chips



To Finish

The Elysée Greek Dessert Platter (n)

A selection of home-made Greek sweets

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.