



ELIA

GREEK CUISINE

DINNER MENU

0km: Created with local ingredients with minimum CO2 transport emissions.

STARTERS

Local Baked Bread and Pita Basket / v 5 0km

Greek yoghurt, dill, extra virgin olive oil, chickpeas, tahini, lemon, fresh herbs

Fish Soup 'Kakavia' 13

fresh sea bass, carrot, onion, celery, lemon sauce

Greek Salad / v, gf 11.5 0km

tomato, cucumber, onion, bell peppers, feta cheese, capers, olives, olive oil, oregano

* can be made vegan

Atrium Salad / gf 16 0km

shrimp, smoked salmon, salmon roe, greens, green apple, dill, citrus dressing

Sea Bass Ceviche / gf 17

orange, avocado, peppers, onion, chili, citrus broth

Grilled Octopus / gf 17 0km

fava beans puree, caramelized onions

French Fries / v, gf 7 0km

Greek olive oil, local Gruyere cheese

*Kindly inform our team of any allergies or dietary restrictions

V: Vegetarian

Vn: Vegan

GF: Gluten Free

MAIN DISHES

Sea Bream / gf	23 0km
grilled, sweet potato puree, onion, tomato confit, lemon olive oil with Masticha	
Pan Fried Cod	26 0km
steamed wild greens, baby vegetables, roasted garlic Skordalia sauce	
Grilled Shrimp / gf	33
jumbo shrimp N.1, rice with Saffron, vegetables, herbs	
Lamb 'Kleftiko'	36
slow cooked in the oven for 12 hours, feta cheese, potatoes, peppers, oregano, garlic	
Beef Fillet Sous Vide / gf	36
celery root puree, asparagus, Chimichurri	
Mixed Grill Plate (for 2 p.)	68
lamb chops, chicken souvlaki, beef burger, pork tenderloin, pita bread, tzatziki, tomato, onion, potato wedges Can replace pork with beef filletini	
Fresh Seafood Plate (for 2 p.)	70
grilled octopus, calamari, shrimps, sea bass, steamed vegetables, olives, arugula, fava split pea puree, lemon & olive oil sauce	

DESSERT

Greek 'Bougatsa' / v 9.0 0km

fresh vanilla cream, Greek phyllo dough, Rhodian honey, cinnamon

Chocolate Cake / v 9.5

waffle crumble, passion fruit glaze

Traditional Baklava / v 8.5 0km

vanilla ice cream, pistachios, Greek honey

Freshly Cut Seasonal Fruit Platter / v, vn 9 0km

Ice Cream of your Choice / v 5

2 scoops, grated biscuit, choice of toppings

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KIDS MENU

SOUP OF THE DAY kindly inquire with the waiter	8.0 0km
MINI GREEK SALAD tomato, cucumber, feta-cheese. olive oil	6.5
BUTTER MACARONI plain with butter	7.0 0km
FRESH SEA BASS FILLET / GF steamed rice, vegetables	9.0 0km
CHICKEN PANNE breaded chicken with French fries	8.0 0km
FRENCH FRIES / V ketchup	4.5 0km
MINI GREEK YOGHURT seasonal fruit, honey, cereal	5.5 0km

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