

Elysée

À LA CARTE
MENU

***London's Original
Greek Restaurant
est. 1936***

Our Philosophy

All of our ingredients are sourced based on quality and local sustainability. We use only the finest Greek extra virgin olive oil and other Greek imported produce to enhance your experience. We always endeavour to select suppliers who share our values, our commitment to uncompromising quality and our passion.

Our philosophy and passion for cooking originates from both Greece and Cyprus, implementing traditional Mediterranean ingredients, renowned for their health benefits, encompassing centuries-old recipes and methods to produce an authentic Greek taste, merged with a modern eye for presentation.

Every dish our team presents is prepared with the same passion and dedication to the ingredients. With our fine selection of wines to accompany your meal we strive to provide a wonderful dining experience.

This is our ethos. Simplicity and Authenticity

Our History

In 1936, The Elysée opened on 13 Percy Street in Fitzrovia by George Varnava, a former Maître D' at The Savoy Hotel. Originally a French, silver service restaurant, it became an instant sensation attracting Londoners across the city and travellers worldwide. The venue built a strong reputation, successively establishing itself into the 1940s as a hot spot for artists, writers, big screen stars, celebrities and members of the British and Greek Royal families. This period marked the beginning of a family legacy that lives to the present day.

In 1962, The Elysée was bought by Varnava's nephews George, Michael and Ulysses Karageorgis. Under new direction, the brothers delved into family values, incorporating traditional live Greek music entertainment and delectable Mediterranean cuisine. The restaurant evolved into a leading Greek institution, one of Central London's most significant cultural contributors and late night scenes.

The Elysée's continued success in the 1960s saw visits from His Royal Highness Prince Philip and the 1966 England World Cup winning team to celebrate their victory, amongst many other high profile guests such as The Beatles, Rolling Stones and Mohammed Ali.

After a remarkable 50 years, the three brothers retired handing the baton to cousins Giggs Karageorgis, Kyriacos Pattihis, Kerry Karageorgis and Alex Karageorgis, who brought a new vision to life.

In 2010, The Elysée underwent an astonishing refurbishment inaugurating two interconnecting private dining areas, a vibrant Cocktail Bar & Lounge and an exquisite 1200 square foot Roof Garden with heating and retractable roofs, transforming the restaurant into an indisputable multi-faceted gem in Fitzrovia.

Today, The Elysée offers a rich variety of services, from social and corporate party events to intimate gatherings, from a vibrant setting with live entertainment (including its famous plate smashing), to relaxing atmospheres, al fresco dining and private function areas, all brought together by its ravishing fusion of classic and modern Greek and Mediterranean cuisine. The Elysée is unquestionably a leading figure in London's Catering & Hospitality Industry.

A venue second to none, this family-run establishment promises to continue entertaining and enchanting its guests for time to come whilst its discrete policies make it a retreat for those in the limelight.

Starters / Meze

Houmous (df, gf)	£7.00
Puréed chick peas dip with lemon, tahini and a hint of garlic	
Taramosalata (df) \mathcal{E}	£8.50
Fresh cod roe dip beaten with olive oil and lemon	
Tzatziki (gf)	£7.00
Strained Greek yoghurt dip with cucumber, mint and garlic	
Tirokafteri (gf)	£7.00
Roasted hot peppers and feta cheese dip	
Melitzanosalata (gf)	£7.00
Char-grilled aubergine dip with olive oil and garlic	
Crispy Calamari	£14.00
Fresh squid, lightly fried, with chilli & spring onion	
Aubergine Imam (gf)	£12.00
Baked and filled with Mediterranean ragout & crumbled feta	
Courgette Fries with a dried mint & yoghurt dip	£9.00
King Prawns (gf, df)	£14.00/£28.00
With chilli, lemon & garlic	
Char-grilled Octopus (gf, df) \mathcal{E}	£16.00
With 'fava' split yellow pea purée, mixed peppers & red onion	
Grilled Cypriot Halloumi Cheese (gf)	£10.50
With a sweet tomato chutney	
Spanakopita	£11.50
Spinach and feta-stuffed filo parcels	
Keftedes	£13.50
Lamb meatballs, tomato sauce, couscous & Greek yoghurt	
Falafel (s)	£9.00
Lightly fried chickpea fritters served with a tahini dip	
Dolmades (gf, df)	£11.50
Vine leaves filled with beef, rice and spices	
Grilled Cypriot Loukanika (gf, df)	£10.50
Beef Sausages with a red onion marmalade	
Kolokythokeftedes	£11.00
Courgette fritters with a mint yoghurt sauce	
Bamies (df, gf)	£10.00/18.00
Traditional dish of roasted baby okra in a rich tomato sauce	
Heritage Beetroot Salad (df) (n)	£9.50
With almond 'skordalia'	
Mixed Bean Salad , lemon dressing	£8.00
Quinoa and Avocado Salad	£12.00
Feta, tomato, celery, cucumber & mixed peppers	
Traditional Greek "Avgolemono" Soup (gf)	£14.00
Chicken, lemon and rice	

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(\mathcal{E}) signature dish (gf) gluten free (df) dairy free (s) contains sesame (n) contains nuts.

If you suffer from any allergy, intolerance or medical condition please inform your waiter.

All prices are inclusive of VAT. A discretionary service charge of 13.5% will be added to your bill.

A live music cover charge of £5 per person is applicable when dining in the Main Restaurant.

A £10 live music cover charge per person is applicable after 10pm.

Mains and Grills

Lamb Cutlets (gf)	£30.00
Char-grilled best end with aromatic rice and mixed leaves	
Souvlaki (gf) ☞	
Char-grilled skewers served with aromatic rice and mixed leaves	
Chicken	£23.00
Lamb	£25.00
Grilled Breast of Chicken (gf)	£26.00
Butterflied and marinated in yoghurt, lemon & black pepper, with a wild rocket salad and a side of houmous	
Char-Grilled Mediterranean Vegetables (gf, df)	£21.00
With a lemon & olive oil dressing	
Grilled Whole Seabass (served on or off the bone) (gf, df)	£30.00
Roasted cherry tomatoes and mixed leaves	
King Prawns (gf)	£28.00
Chilli, garlic, lemon & parsley served with mixed leaves	
Grilled Fillet of Salmon (gf, df)	£28.00
With 'spanakorizo' spinach rice	
Vegan "Ospria" of the day (gf, df)	£16.00
Traditional Greek vegan dish.	
Char-grilled 14-day hung Jewkes & Dalby Beef (gf) ☞	
Grilled cherry tomatoes and grilled mushroom, with a peppercorn sauce	
Sirloin (300g)	£32.00
Fillet (250g)	£38.00
T-Bone (500g)	£42.00

Greek Specialities

Kleftiko (df) ☞	£28.00
Slow-cooked lamb shoulder spiced with oregano & bay leaves, served with potatoes and braised onion	
Moussaka ☞	£26.00
Layers of minced beef, potato, aubergine and courgette, baked with a Greek graviera cheese sauce	
Vegetarian Moussaka ☞	£23.00
Vegan Moussaka ☞	£23.00
Bamies (df, gf)	£18.00
Traditional dish of roasted baby okra in a rich tomato sauce	
Souvla (gf) ☞	
Slow spit-roasted boned chicken leg or lamb neck fillet, with aromatic rice and salad (Fri & Sat evening and upon request)	
Chicken	£26.00
Lamb	£28.00
Mixed	£27.00

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Sides

Greek Salad	£10.50
Twice Cooked Fries	£6.00
Steamed Asparagus	£7.00
Steak-cut Chips with truffle oil and parmesan	£7.00
Steamed Spinach	£6.00
Courgette Fries	£7.00
Heritage Beetroot Salad with almond skordalia (n)	£9.50
Steamed Broccoli	£6.00
Aromatic Vegetable Rice	£5.50

Desserts

Trio of Greek Desserts (n) €	£10.00
Baklava, Kataifi and Shamali with vanilla ice cream, pistachio crumble & mixed berries	
Warm Chocolate and Almond Torte (n)	£9.00
Served with vanilla ice cream	
Apple Pie	£9.00
Served with cinnamon ice cream	
Strawberry cheesecake	£9.00
With fresh strawberries	
Warm Chocolate Fondant	£9.00
Served with vanilla ice cream	
Crème Brûlée	£9.00
Amygdalopita	£8.00
Deep fried almond and coconut filled filo pastries, with mango sorbet and mixed berries	
Selection of Ice-Creams and Sorbets	£8.00
Fresh Fruit Platter	£10.00pp

Hot Drinks

Espresso / Macchiato	£4.50
Double Espresso / Double Macchiato	£5.50
Americano	£5.50
Greek Coffee	£5.50
Teas	£6.00
Latte	£6.00
Cappuccino	£6.00
Hot Chocolate	£7.00

The Elysée Set Meze

2-courses £45.00 | 3-courses £50.00 per person

Min. 2 persons

To Start

A Selection of Delectable Meze Sharing Dishes

(£25.00 pp if served as an à la carte starter)

Grilled Pitta Bread

Houmous - *Puréed chick peas with lemon, tabini & a hint of garlic (df, gf)*

Taramosalata - *Fresh cod roe beaten with olive oil and lemon (df)*

Tzatziki - *Strained Greek yoghurt with cucumber, mint and garlic (gf)*

Cypriot Halloumi Cheese *grilled, with tomato and basil chutney (gf)*

Crispy Calamari, *lightly fried (df)*

Spanakopita - *Spinach & feta-stuffed filo parcels*

Keftedes - *Lamb meatballs with couscous, tomato sauce & Greek yoghurt*

Falafel - *Lightly fried chickpea fritters served with a tabini dip (s, gf)*

Dolmades - *Vine leaves filled with beef, rice and spices (gf, df)*

King Prawns *with chilli, lemon and garlic (gf)*

Heritage Beetroot Salad *with almond skordalia (df, gf, n)*

Followed by Platters Of

Chicken and/or Lamb Souvla (gf)

*4-hour spit-roasted boned chicken leg and/or lamb neck fillet
(Friday & Saturday evenings and upon request only)*

or

Chicken / Lamb Souvlaki Skewers (gf)

(Sunday through Thursday)

or

Vegetarian Moussaka

*All 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

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