

The Elysée Set Meze

3-courses £70.00 per person

To Start

A Selection of Delectable Meze Sharing Dishes

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 or Vegan 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

We pride ourselves on sourcing produce from local suppliers and use only the finest Greek extra virgin olive oil.

(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 £10 per person is applicable when dining in the Main Restaurant.

A £20 live music cover charge per person is applicable after 10pm.

