

# Elysée

## Vegetarian Set Meze Menu 2025

**£80 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)

**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 tabini 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.