

*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 48 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 700 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 infamous 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

<b>Houmous</b> (df, gf)	£4.50
Puréed chick peas dip with lemon, tahini and a hint of garlic	
<b>Taramosalata</b> (df) <i>€</i>	£5.50
Fresh cod roe dip beaten with olive oil and lemon	
<b>Tzatziki</b> (gf)	£4.50
Strained Greek yoghurt dip with cucumber, mint and garlic	
<b>Melitzanosalata</b> (gf)	£5.00
Char-grilled aubergine dip with olive oil and garlic	
<b>Crispy Calamari</b>	£8.00
Fresh squid, lightly fried	
<b>Aubergine Imam</b> (gf)	£8.00
Baked and filled with Mediterranean ragout & crumbled feta	
<b>Whole Grilled Squid</b> (gf)	£10.50
Filled with cherry tomatoes, herbs and feta cheese	
<b>Courgette Fries</b> with mint	£5.50
<b>Grilled King Prawns</b> (gf, df)	£9.00/£18.00
With chilli, lemon & garlic	
<b>Char-grilled Octopus</b> (gf, df) <i>€</i>	£12.00
With 'fava' split yellow pea purée and red onion	
<b>Oven-baked Cypriot Halloumi Cheese</b> (gf)	£7.00
Layered with sweet tomato & basil chutney	
<b>Spanakopita</b>	£6.50
Spinach and feta-stuffed filo parcels	
<b>Garides Kataifi</b> (df) <i>€</i>	£10.50
King prawns wrapped in kataifi with a balsamic shallot reduction	
<b>Keftedes</b>	£8.00
Lamb meatballs, tomato sauce, couscous & Greek yoghurt	
<b>Dolmades</b> (gf, df)	£6.50
Vine leaves filled with beef, rice and spices	
<b>Grilled Cypriot Village Beef Sausages</b> (gf, df)	£8.00
With red onion marmelade	
<b>Kolokythokeftedes</b>	£6.50
Courgette fritters with a mint yoghurt sauce	
<b>Heritage Beetroot Salad</b> (df) (n)	£7.50
With almond 'skordalia'	
<b>Traditional Greek "Avgolemono" Soup</b> (gf)	£6.50
Chicken, lemon and rice	

*We pride ourselves on sourcing produce from local farms & suppliers and use only the finest Greek extra virgin olive oil. (€) signature dish (gf) gluten free (df) dairy free (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 pp is applicable after 10pm on Fridays and Saturdays.*

# Mains and Grills

**Lamb Cutlets** (gf) £19.00  
Char-grilled best end with aromatic rice and mixed leaves

**Souvlaki** (gf) €  
Char-grilled skewers served with aromatic rice and mixed leaves  
Chicken £15.00  
Lamb £16.00

**Grilled Breast of Chicken** (gf) £15.50  
Butterflied and marinated in yoghurt, lemon & black pepper,  
with a wild rocket salad and a side of houmous

**Char-Grilled Mediterranean Vegetables** (gf, df) £15.00  
With a lemon & olive oil dressing

**Grilled Whole Seabass** (served on or off the bone) (gf, df) £19.00  
Roasted cherry tomatoes and mixed leaves

**Grilled King Prawns** (gf, df) £18.00  
Chilli, garlic, lemon & parsley served with mixed leaves

**Grilled Fillet of Salmon** (gf, df) £15.00  
With 'spanakorizo' spinach rice

**Char-grilled 14-day hung Jewkes & Dalby Beef** (gf) €  
Grilled tomato and steak-cut chips with truffle oil & parmesan  
Sirloin (300g) £26.00  
Rib-Eye (300g) £28.00  
Fillet (250g) £32.00  
T-Bone (500g) £38.00

# Greek Specialities

**Kleftiko** (gf, df) € £18.00  
Slow-cooked lamb shoulder spiced with oregano & bay leaves,  
served with potatoes and braised onion

**Moussaka** € £16.50  
Layers of minced beef, potato, aubergine and courgette,  
baked with a Greek Graviera cheese sauce

**Vegetarian Moussaka** € £14.50

**Souvla** (gf, df) €  
Slow spit-roasted boned chicken leg or lamb neck fillet, with  
aromatic rice and salad (Fri & Sat evening and upon request)  
Chicken £16.50  
Lamb £17.50  
Mixed £17.00

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## Sides

Greek Salad	£7.50
Twice Cooked Fries	£4.50
Grilled Asparagus	£6.00
Steak-cut Chips with truffle oil and parmesan	£6.00
Steamed Spinach	£4.50
Courgette Fries	£5.50
Heritage Beetroot Salad with almond skordalia (n)	£7.50
Steamed Broccoli	£4.50
Aromatic Vegetable Rice	£3.50

## Desserts

<b>Trio of Greek Desserts</b> (n) <i>€</i>	£7.50
Baklava, Galatopourekos and Karidopita with vanilla ice cream, pistachio crumble & mixed berries	
<b>Spiced Poached Pear</b> (n)	£7.00
Natural Greek yoghurt, almond praline, amaretti biscuits and Greek honey	
<b>Ekmek Kataifi</b> (n) <i>€</i>	£8.00
Kataifi filo layered with custard, Chantilly cream, cinnamon and mixed nuts	
<b>Warm Chocolate and Almond Torte</b> (n)	£7.00
Fresh cream and vanilla ice cream	
<b>Selection of Ice-Creams and Sorbets</b>	£6.00
<b>Fresh Fruit Platter</b>	£9.50pp

## Hot Drinks

Espresso / Macchiato	£3.50
Double Espresso / Double Macchiato	£4.50
Americano	£4.50
Latte	£4.95
Cappuccino	£4.95
Greek Coffee	£4.95
Teas	£4.95
Hot Chocolate	£5.50

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# *The Elysée Set Meze*

**2-courses £39.50 | 3-courses £45.00 per person**

*Min. 2 persons*

## **To Start:**

***A Selection of Delectable Meze Sharing Dishes***

*(£22.50 pp if served as an à la carte starter)*

### **Grilled Pitta Bread**

**Houmous** - *Puréed chick peas with lemon, tahini & 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** *baked with tomato and basil chutney (gf)*

**Crispy Calamari**, *lightly fried*

**Spanakopita** - *Spinach & feta-stuffed filo parcels*

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

**Grilled Village Beef Sausages** *with red onion marmelade (gf, df)*

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

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

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

## **Followed by a Choice Of:**

**Chicken and/or Lamb Souvla** *(gf, df)*

*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, df)*

*or*

**Vegetarian Moussaka**

*All served with Greek salad, aromatic vegetable rice  
and twice-cooked chips*

## **To finish:**

***The Elysée Greek Dessert Platter*** *(n)*

*Baklava, Galaktoboureko, Karidopita*

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