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)

01

Chicken / Lamb Souvlaki Skewers (gf, df)

01

Vegetarian Moussaka

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

To finish:

The Elvsée Greek Dessert Platter (n)

Baklava, Galaktoboureko, Karidopita