



BREAKFAST MENU

Breakfast served 9am - 12pm

Breakfast & Coffee only £7.95

Gluten-free bread available on request

ELIA BREAKFAST

(V, GF option available)

Eggs your way, fried halloumi, sliced tomatoes, olives, mushrooms, Greek beans, Greek sausage & toasted bread.

BREAKFAST BOWL

(V, GF option available)

Eggs baked in a rich tomato sauce with mushrooms, peppers & feta cheese.

AVOCADO FETA TOAST

Smashed avocado, crumbled feta, cherry tomatoes & a touch of lemon.

EGGS BENEDICT

(V, GF option available)

Poached eggs, spinach & yogurt hollandaise on toasted bread.

SPANISH TASTE

(GF option available)

Toasted bread topped with vine-ripened tomatoes, finished with extra virgin olive oil & Spanish ham.

SOUP OF THE DAY

Please ask a member of staff for today's selection.

CRETA SCRAMBLE

(V, GF option available)

Toasted bread topped with scrambled eggs, fresh tomato, onion & melted feta cheese.

ANATOLIAN

(V, GF option available)

Eggs cooked with fresh tomatoes and peppers, served with toasted bread.



LUNCH MENU

Served from 12pm - 4pm

2 Courses £14.95 | 3 Courses £17.95

STARTERS

GARLIC BREAD With Cheese

CALAMARI

Golden, crispy deep-fried squid served with homemade tartar sauce.

SOUP OF THE DAY (V, VG, GF options maybe available)

Please ask a member of staff

FUNGHI CON AGLIO (V, GF options available)

Pan-fried button mushrooms with garlic in a white wine butter sauce, served with homemade bread.

MUSSELS (GF)

Pan-fried mussels with garlic, chilli, and cherry tomatoes in a white wine lemon tomato sauce.

DOLMADES (VG, GF)

Vine leaves stuffed with rice and fresh herbs, finished with lemon and olive oil.

GIGANTES (VG, GF)

Traditional Greek giant butter beans baked in a rich tomato sauce with fresh herbs and olive oil.

MAIN MEALS

GYROS

CHICKEN GYROS Marinated chicken, lettuce, tomato, onion & tzatziki.

PORK GYROS Traditional Greek pork, tomato, onion, parsley & tzatziki.

HALLOUMI GYROS (V) Grilled halloumi, lettuce, tomato, cucumber & tzatziki.

PASTA

LINGUINE PUTTANESCA

Linguine in a rich tomato sauce with anchovies, olives, capers, garlic and chilli, finished with fresh herbs and extra virgin olive oil. Can be (V) without anchovies.

CANNELLONI (V)

Pasta filled with ricotta, fresh spinach and mascarpone, finished with béchamel sauce and mozzarella, baked in the oven.

BRANZINO (GF option available)

Pan-fried sea bass fillet, served with roasted vegetables and rocket salad.

TAGLIATELLE WITH MEATBALLS

Tagliatelle with homemade meatballs in a rich Bolognese sauce, finished with fresh herbs.

PIZZA

PIZZA MARGHERITA (V, GF options available)

Tomato sauce and mozzarella.

PIZZA TROPICALE

Tomato sauce, ham, pineapple and mozzarella.

PIZZA PROSCIUTTO E FUNGHI

Tomato sauce, mushrooms, ham and mozzarella.

SEA BASS PIZZA BREAD

Artisanal pizza bread with sea bass fillet, fresh sliced tomatoes, crisp salad, onion and finished with our homemade tartar sauce.

DESSERTS Please ask a member of staff for today's dessert selection.