

À LA CARTE
MENU

Elysée

Starters / Meze

Houmous	£4.00
Puréed chick peas with lemon, tahini and a hint of garlic	
Taramosalata	£5.00
Fresh cod roe beaten with olive oil and lemon	
Tzatziki	£4.50
Strained Greek yoghurt with cucumber, mint and garlic	
Melitzanosalata	£4.50
Char-grilled aubergine dip with olive oil, sesame oil and garlic	
Crispy Calamari with tartare sauce	£8.00
Garides Saganaki	£8.50
King Prawns in an Ouzo, Feta and Tomato Sauce	
Papoutsakia	£7.50
Halved roasted aubergine layered with minced beef & béchamel	
Seafood Salad	£8.00
Prawns, squid, mussels & octopus with shaved vegetables, mixed leaves, lemon and olive oil	
Sautéed Squid with chilli, lemon, basil and garlic	£8.50
Courgette Fritters with mint	£5.00
Grilled King Prawns with chilli, lemon & garlic	£8.00/£16.00
Char-grilled Octopus with lemon & wild rocket	£8.00
Grilled Cypriot Halloumi Cheese	£5.50
Spanakopita	£6.50
Spinach and feta-stuffed filo parcels	
Keftedes	£6.00
Spiced lamb meatballs served in a tomato sauce	
Grilled Village Sausages	
Loukaniko (pork)	£7.00
Pastourma (beef)	£8.00
Dolmades	£6.00
Vine leaves filled with beef, rice and spices	
Crispy Whitebait	£5.00
Traditional Greek “Avgolemono” Soup	£6.50
Chicken, Lemon and Rice	

A Service Charge of 12.5% will be added to your bill

A live music cover charge of £5.00 per person will be added to the bill if dining in the main restaurant

There is a minimum spend of £25 per person on Fridays and Saturdays in the main restaurant

The Elysée Meze

A Selection of Hot and Cold Greek Specialities

£19.50 per person

(min 2 persons)

Grilled Pitta Bread

Houmous

Puréed chick peas with lemon, tahini and a hint of garlic

Taramosalata

Fresh cod roe beaten with olive oil and lemon

Tzatziki

Strained Greek yoghurt with cucumber, mint and garlic

Grilled Cypriot Halloumi Cheese

Crispy Calamari

with tartare sauce

Pantzari

Roasted beetroot with walnuts

Spanakopita

Spinach and feta-stuffed filo parcels

Keftedes

Spiced lamb meatballs served in a tomato sauce

Patatosalata

Potato and spring onion salad

Grilled Village Sausages

Pastourma (beef) and Loukaniko (pork)

Dolmades

Vine leaves filled with beef, rice and spices

Crispy Whitebait

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Mains and Grills

Lamb Cutlets £19.00

Char-grilled best end with aromatic rice and mixed leaves

Souvlaki

Char-grilled skewers served with aromatic rice and mixed leaves

Pork £14.00

Chicken £14.50

Lamb £15.50

Grilled Breast of Chicken £15.00

Butterflied, marinated in yoghurt, lemon and black pepper,
with wild rocket salad and houmous

Char-Grilled Mediterranean Vegetables £15.00

Aubergine, field mushroom, courgette, spring onion, tomato &
asparagus, with a goat's curd dressing & spiced tomato chutney

Grilled Whole Seabass (served on or off the bone) £18.00

Roasted cherry tomatoes and mixed leaves

Grilled King Prawns £16.00

Chilli, garlic, lemon & parsley served with mixed leaved

Grilled Fillet of Salmon £15.00

Broccoli and green beans

Charcoal Grilled 28 Day Hung Loin of Scotch Beef

Grilled tomato and field mushroom, peppercorn sauce
and twice-cooked chips

Sirloin (300g) £25.00

Fillet (250g) £29.50

T-Bone (500g) £35.00

Greek Specialities

Kleftiko £17.00

Slow-cooked knuckle of lamb, spiced with oregano and
bay leaves, served with potatoes & vegetables in roasting juices

Moussaka £15.50

Layers of minced beef, potato, aubergine and courgette,
baked with a Greek graviera cheese sauce

Vegetarian Moussaka £13.50

Souvla

Slow spit-roasted boned chicken leg or lamb best end, with
aromatic rice and salad (Fri & Sat evening and upon request)

Chicken £15.50

Lamb £17.50

Mixed £16.50

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Sides

Greek Salad	£6.50
Grilled Asparagus	£6.00
Twice Cooked Chips	£4.50
Spinach	£4.50
Broccoli	£4.00
French Beans	£4.00
Beetroot Salad with Walnuts	£3.50
Potato Salad with Spring Onions	£3.50
Aromatic Rice	£2.50

Desserts

Selection of Greek Sweets Baklava / Kataifi / Galatopoureko	£6.00
Spiced Poached Pear Natural Greek yoghurt, Almond Praline, Amaretti Biscuits and Greek Honey	£7.00
Warm Chocolate and Almond Torte Fresh Cream and Vanilla Ice Cream	£7.00
Selection of Ice-Creams and Sorbets	£6.00
Fresh Fruit Platter	£6.00pp

Hot Drinks

Espresso	£3.00
Double Espresso	£4.00
Macchiato	£3.00
Double Macchiato	£4.00
Americano	£4.00
Latte	£4.00
Cappuccino	£4.00
Greek Coffee	£4.00

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WINE LIST

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Champagne

	Bottl	Glass
1. Mercier Brut	£ 80.00	£13.50
2. Mercier Brut Rosé	£ 100.00	£16.50
3. Perrier Jouët Grand Brut	£ 100.00	
4. Moët & Chandon Brut	£ 110.00	
5. Veuve Clicquot Brut	£ 130.00	
6. Bollinger Special Cuvée Brut	£ 135.00	
7. Moët & Chandon Brut Rosé	£ 145.00	
8. Ruinart Blanc de Blancs	£ 165.00	
9. Laurent Perrier Cuvée Rosé	£ 170.00	
10. Perrier Jouet Belle Époque 2002	£ 250.00	
11. Dom Perignon Brut 2004	£ 280.00	
12. Krug Grande Cuvée	£ 300.00	
13. Louis Roederer Cristal 2006	£ 400.00	
14. Dom Perignon Brut Rosé 2002/03	£ 680.00	

Sparkling wine

15. Biancavigna, Prosecco Frizzante, Veneto, Italy	£36.50	£7.00
16. Domaine de la Grange, Méthode Traditionelle Brut, Cuvée Signée, Loire, France	£42.50	
17. Fabien Demois, Brut Rosé, Méthode Traditionelle (Certified Organic) Loire, France	£54.00	

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White Wine

		Bottle	Glass (175ml)
18.	Héritage de Baron Louis Blanc 2013, Vin de Pays du Comté Tolosan, France	£25.00	£ 6.00
19.	Princesse Viognier 2013, Vin du Pays d'Oc, France	£26.50	
20.	Picpoul de Pinet 2013, Grange des Rocs, Languedoc, France	£27.00	
21.	Côtes de Gascogne 2013, Cuvée Marine, Domaine de Ménard, Gascony, France	£27.50	
22.	Touraine Sauvignon Blanc 2013, Domaine Guy Allion, Loire, France	£29.50	£7.50
23.	Pinot Grigio delle Venezie 2013, Gregoris Antonio Fattori, Italy	£31.50	
24.	Petritis Xynesteri 2013, Kyperounda, Troodos, Cyprus	£32.50	
25.	Gavi di Tassarolo, Castellari Bergaglio Fornaci 2013, Piedmont, Italy	£34.50	
26.	Notios Moschofilero/Roditis 2014, Gaia, Nemea, Greece	£35.00	£8.00
27.	Mâcon Villages, Éspirit de Lieux 2013, Producteurs de Prisse, Burgundy, France	£36.00	
28.	Chablis, Domaine de la Genillotte 2012, Burgundy, France	£38.50	
29.	Malagoussia 2014, Domaine Gerovassiliou, Epanomi, Greece	£42.50	
30.	Sancerre, Fernand Girard 2014, Loire, France	£43.00	
31.	Albariño Lagar de Cervera 2013, Rias Baixas, Galicia, Spain	£43.50	£10.00
32.	Biblia Chora Estate 2013, Sauvignon/Assyrtiko Kavala, Macedonia, Greece	£48.50	
33.	Hatzidakis Assyrtiko Cuvée 15, 2012, Santorini, Greece	£58.00	
34.	Chablis 1er Cru Fourchaumes 2011, Domaine Pascal Bouchard, France	£65.00	

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Red Wine

	Bottle	Glass (175ml)
35. Héritage de Baron Louis 2013, Vin de Pays Coteaux de Fontcaude	£25.00	£6.00
36. Grenache 2012, Vin de Pays de Vaucluse, Domaine Andre Brunel, France	£26.00	
37. Merlot Duras 2013, Domaine David, Côtes du Tarn, France	£27.00	£6.50
38. Rioja Montesc 2011, Bodega Classica, Rioja, Spain	£27.50	
39. Ayios Onoufrios, Vasiliko 2012, Kathikas, Paphos, Cyprus	£29.50	
40. Montepulciano d'Abruzzo 2011, Tiberio, Abruzzo, Italy	£31.50	
41. Côtes du Rhône 2012, Domaine de l'Ameliaud, Rhône, France	£32.50	
42. Malbec, Château du Cèdre 2011, (Organic), Cahors, France	£33.00	£8.00
43. Notios Agioritiko 2013, Gaia Nemea, Peloponnese, Greece	£34.50	£8.50
44. Bordeaux Superieur 2012, Chateau Bellecroix Bordeaux, France	£36.00	
45. Syrah, Cantine Rallo 2012, Sicily, Italy	£38.50	
46. Axia Ktima Alpha 2011, Xynomavro/Syrah, Amyndeio, Greece	£40.50	
47. Chianti Classico, Quercia al Poggio 2009, Tuscany, Italy	£42.00	
48. Avaton, Domaine Gerovassiliou 2011 Epanomi, Greece	£43.00	
49. Crôzes-Hermitage, Les Pierelles 2011, Domaine Albert Belle, Rhône, France	£51.50	
50. Givry sous la Roche 2012, Michel Sarrazin, Burgundy, France	£58.50	
51. Rosso di Montalcino 2010, Castello di Argiano Sesti, Tuscany, Italy	£68.50	
52. St Emilion Grand Cru 2009, Château Val d'Or, Bordeaux, France	£85.00	

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Rosé

	Bottle	Glass (175ml)
53. Clos du Canalet Rosé 2013, Vin du Pays d'Oc, France	£25.00	£6.00
54. Gaia 14/18 Rosé 2014, Nemea, Peloponnese, Greece	£34.50	£8.50
55. Sancerre Rosé 2009, Domaine Girard Loire, France	£44.50	£10.50

White Reserve List

56. Château Brown White 2007, Pessac Leognan, Bordeaux, France	£95.00
57. Puligny-Montrachet 2011, Albert Bichot, Burgundy, France	£115.00
58. Beaune 1er Cru, Clos des Mouches 2008, Domaine du Pavillon, France	£130.00
59. Pouilly Fumé, Baron de 'L' 2009, Château du Nozel, Loire, France	£145.00

Red Reserve List

60. Château Boyd-Cantenac 'Jacques Boyd' 2010, Margaux, France	£95.00
61. Amarone della Valpolicella Classico 2009, Fabiano, Veneto, Italy	£105.00
62. Gevrey-Chambertin Les Murots 2010, Domaine du Clos Frantin, Burgundy, France	£125.00
63. Barolo, Pio Cesare 2010, Piedmont, Italy	£150.00

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DRINKS &
SPIRITS

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Spirits (all mixed drinks served as double)

Vodka	50ml	Bottle
Smirnoff Red	£9.00	£120.00
Smirnoff Red 35cl (Half)		£70.00
Stolichnaya	£10.00	£130.00
Zubrowka	£10.50	£140.00
Russian Standard	£10.50	£140.00
Grey Goose	£13.50	£180.00
Belvedere	£13.50	£180.00
Stolichnaya Elite		£220.00

Gin		
Gordons	£9.00	£120.00
Plymouth	£9.00	£120.00
Tanqueray	£10.00	£130.00
Bombay Sapphire	£10.00	£130.00
Tanqueray No.10	£11.50	£150.00
Hendricks	£11.50	£150.00

Bourbon/Rye		
Buffalo Trace	£10.00	£130.00
Makers Mark	£10.00	£130.00
Jack Daniels	£10.50	£140.00
Jack Daniels 35cl (Half)		£70.00
Four Roses Small Batch	£12.00	£160.00

Brandy		
Hennessy Fine	£10.50	£140.00
Metaxa 5 Star	£10.00	£130.00
Courvoisier	£10.50	£140.00
Remy Martin	£10.50	£140.00
Courvoisier XO	£18.00	£210.00
Hennessy XO	£24.00	£280.00
Hennessy Paradis	£95.00	

Rum		
Bacardi	£9.00	£120.00
Captain Morgan	£9.00	£120.00
Morgan Spiced	£9.00	£120.00
Mount Gay Eclipse	£10.00	£130.00
Havana Club 7	£10.00	£130.00
Appleton Estate 8	£10.50	£140.00
Zacapa 23	£12.00	£160.00

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Whiskey	50ml	Bottle
Blends		
Bells	£10.00	£130.00
Dewar's	£10.50	£140.00
Johnny Walker Black	£11.50	£150.00
Johnny Walker Black 35cl (Half)		£75.00
J & B Rare	£11.50	£150.00
Monkey Shoulder	£11.50	£150.00
Chivas Regal	£13.50	£180.00

Single Malts		
Highland Park 12	£11.00	
Glenmorangie 12	£11.50	£150.00
Glenfiddich 12	£11.00	£150.00
Bowmore 12	£11.50	£150.00
Macallan Fine Oak 15	£13.50	
Ardbeg 10	£14.00	£180.00
Balvenie Doublewood	£15.50	£190.00
Lagavulin 16	£18.00	
Glenmorangie 25	£35.00	

Japanese		
Yamazaki 12	£13.50	£180.00
Suntory Hibiki	£22.00	£260.00

Irish		
Jamesons	£11.50	£150.00
Red Breast 12	£13.50	

Tequila	Shot		
Jose Cuervo Gold	£5.00	£9.00	£120.00
Jose Cuervo Silver	£5.00	£9.00	£120.00
Patron Silver	£7.50	£13.50	£180.00
Patron XO	£7.50	£13.50	£180.00

Greek Aperitifs			
Ouzo	£5.00	£8.00	£110.00
Mastiha	£5.00	£8.00	£110.00
Zivania	£5.00	£40.00 200ml	£90.00 500ml

All house spirit shots charged at £5.00
Jaegerbomb / Submarine charged at £8.00

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Beer / Cider (each 330ml)

Keo	Cyprus	£3.95
Mythos	Greece	£3.95
Asahi	Japan	£3.95
Magners Cider	Ireland	£4.95

Soft Drinks

Still / Sparkling Water (75cl)	£3.50
Coke / Diet Coke	£3.00
Lemonade / Soda Water	£3.00
Tonic Water / Slimline Tonic	£3.00
Ginger Ale / Bitter Lemon	£3.00
Red Bull	£5.00

Juices

	Glass	Carafe
Orange	£4.00	£9.00
Apple	£4.00	£9.00
Cranberry	£4.00	£9.00
Pineapple	£4.00	£9.00

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