

Elysée

SINTILLATE ROOFTOP BRUNCH MENU

BOTTOMLESS DRINKS

Free-flowing Prosecco, Rosé wine or Beer for 90 minutes
or upgrade to Aperol Spritz, Bellini or Lychee Martini for £15 per person



The following will be served for the table to share:

Grilled Pita

Traditional Greek flatbread, grilled with a touch of olive oil & sea salt

Houmous

Puréed chickpeas dip with lemon, tahini and a hint of garlic

Tarama

Fresh codroe dip beaten with olive oil & lemon

Tzatziki

Strained Greek yoghurt dip with cucumber, mint & garlic

Pantzari Beetroot Salad

With almond 'skordalia'

Kalamari 'Tiganito'

Fresh squid, lightly fried, with chilli & spring onion

Lamb Keftedes

Lamb meatballs, tomato sauce, couscous & Greek yoghurt

Revitho Keftedes

Lightly fried chickpea fritters served with a tahini dip

Chicken Kalamaki

Char-grilled Chicken skewer pieces



SIDES (£4.50 each)

Twice-Cooked Chips (v) / Steamed Spinach (v) /
Steamed Asparagus (v) / Courgette Fries (v)



DESSERTS (£9.50 each)

Trio of Greek Desserts (n) / Warm Chocolate and Almond Torte (n) / Apple Pie /
Strawberry Cheesecake / Warm Chocolate Fondant / Ice-Creams / Sorbets

All prices are inclusive of VAT. A discretionary service charge of 13.5% will be added to your bill.

(v) Vegetarian (n) Contains Nuts // Please inform your waiter of any food allergies.