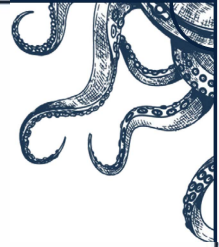


ELAIA

BUSINESS LUNCH

3 Courses Menu at AED 105



STARTERS

SEABASS CARPACCIO

Kritamos, fresh tomato puree, EVO oil, truffle oil, fresh lemon juice, Malden salt (f, r)

BRAISED GREEK PEPPERS

Braised red & yellow capsicum, sherry vinegar, EVO oil, marinated vegan feta cheese (d, vg)

CRISPY ZUCCHINI

Fried zucchini, tzatziki, tomato sauce (g, d, v)

HORIATIKI SALAD

Tomatoes, cucumbers, peppers, marinated feta, Kalamata olives drizzled with Oregano gremolata (d, v)

CRISPY CALAMARI

Garlic aioli (g, f, c)

KEFTEDES

Beef meatballs, oregano, thyme, Greek feta cheese, tomato sauce, fresh basil (d)

MAINS

CATCH OF THE DAY

Fish fillet, lemon & herb marination, asparagus (f)

CHICKEN SOUVLAKI

Cherry tomatoes, red onion and parsley salad, pita bread, feta cheese

GRILLED RIBEYE WITH ARUGULA AND

PARMESAN AED 50

220g Black Angus 180 day grain-fed beef, Parmesan cheese, arugula salad, datterino tomato, EVO Oil (g)

RIGATONI PASTA

Spicy beef salami, minced beef, mushrooms, tomato sauce, cream (g, d, ce)

PACCHERI PASTA (Vegan option available)

Three types of tomatoes, parmesan cheese, butter, basil, black pepper (g, d, v)

BUFFALA PIZZA (Vegan option available)

Buffalo mozzarella cheese, tomato sauce, datterino tomato, EVO oil, basil (g, d, v)

DESSERTS

BASQUE CHEESECAKE

Traditional burnt Spanish cheesecake with berry compote (d, e)

LOUKOMADES

Traditional Greek fried donuts with rum ice cream (g, d, e)

ADD A GLASS OF WINE

VIÑA PALOMERAS MACABEO

Rioja, Spain 33

VIÑA PALOMERAS TEMPRANILLO

Rioja, Spain 33

COLOMBELLE ROSÉ

Côtes de Gascogne,
France 33

CONTE FOSCO

Emilia-Romagna
Italy 35

(vg) Vegan, (v) Vegetarian, (g) Gluten, (e) Eggs, (f) Fish, (d) Dairy, (ce) Celery

All Prices are in AED & are inclusive of 7% Municipality fees, 10% service charge & 5% VAT