

ELAIA

THE STEKI BRUNCH

HOUSE PACKAGE 395

Wine

VIÑA PALOMERAS - Macabeo, Rioja, Spain

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COLOMBELLE ROSÉ - Côtes de Gascogne, France



Cocktails

AMERICANO - Martini Rosso, Campari,
Soda, Orange

O SOLE MIO - Red Wine,
Pedro Ximenez, Lemonade

METAXA FIZZ - Metaxa 5, Ginger Ale,
Ginger, Lemon

XENOS DELIGHT - Ketel One, Aperitivo Blend,
Pineapple Juice, Prosecco Syrup, Lime



Beers

ALMAZA (Lebanon) | **MYTHOS** (Greece)



Spirits

KETEL ONE

TANQUERAY LONDON DRY

DEWARS WHITE LABEL

SANTIAGO DE CUBA CARTA BLANCA

PREMIUM PACKAGE 555

*(Includes all beverage from
the house package)*

Additional

CONTE FOSCO - Emilia-Romagna, Italy

MIMOSA - Sparkling Wine, Orange Juice

WINES AND BEERS 355

(From the house package)

SOFT PACKAGE 255

POMONA

Raspberry, Pineapple, Coconut, Lime

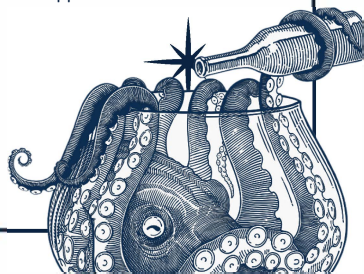
GRANNY'S SANGRIA

Fresh Green Apple Juice, Apple Nectar,
Lemon, Soda

SOFT DRINKS

Coca Cola, Sprite, Ginger Ale, Orange Juice,
Cranberry Juice, Pineapple Juice,
Red Apple Juice

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



ELIA

THE STEKI BRUNCH

Sharing starters

TZATZIKI

Greek yoghurt, garlic, cucumber,
EVO oil, dill (d, v)

TOMATO BRUSCHETTA

Toasted bread, datterino tomato, garlic, basil
EVO Oil (g, vg)

BRAISED GREEK PEPPERS

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

HORIATIKI SALAD

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

SEABREAM CARPACCIO

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

CRISPY CALAMARI

Garlic aioli (g, f, e)

BUFFALA PIZZA (Vegan option available)

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

Choose one main

MEDITERRANEAN SEABREAM

Tomato sauce, olives and capers,
herbed cous cous (g, f)

RIGATONI PASTA

Spicy beef salami, beef ragout, mushroom,
tomato sauce, cream (g, d, ce)

HUNTERS CHICKEN

Mushroom, shallots, tomatoes,
non-alcoholic red wine (g, d)

THIN-SLICED BEEF SCALOPPINE

Herbed lemon butter,
kale and cabbage mashed potato,
semi dried cherry tomatoes (g, d)

PACCHERI PASTA (Vegan option available)

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



Sharing desserts

SORBET SELECTION (vg)

LOUKOMADES

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

TIRAMISU

Lady fingers, espresso coffee,
mascarpone cheese, cacao (g, d, e)

(g) Gluten, (d) Dairy, (e) Eggs, (n) Nuts, (p) Peanuts, (f) Fish, (s) Shellfish,
(se) Sesame, (m) Mustard, (ce) Celery, (vg) Vegan, (v) Vegetarian, (r) Raw

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