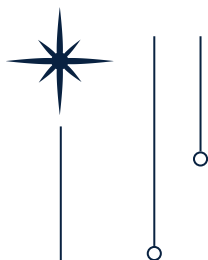
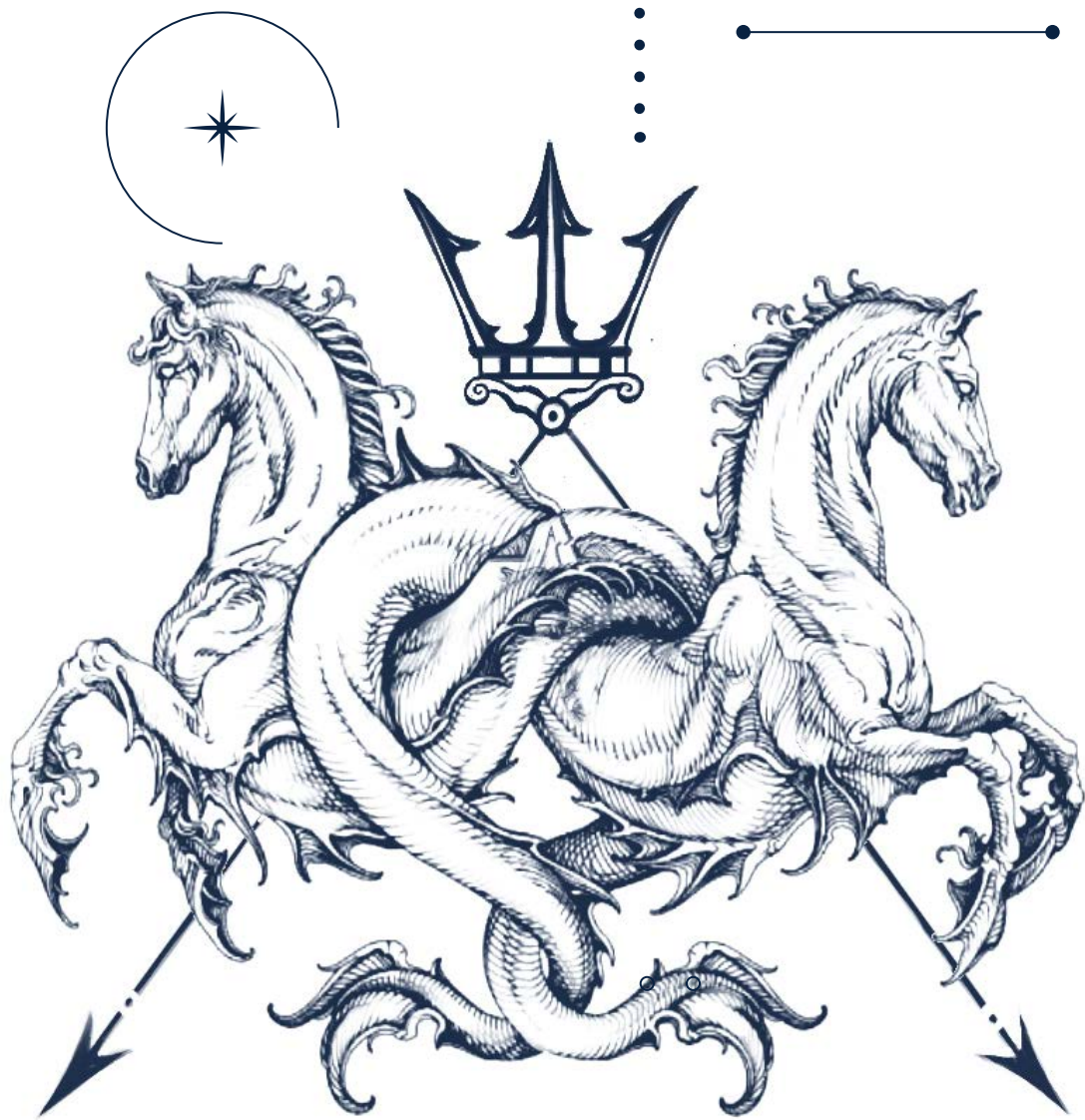




ELAIA



Please inform the server when placing your order, if you have any allergies or intolerances.





At Elaiia, dining is an adventure and a celebration of connection. We bring a creative twist on Mediterranean flavours, blending timeless traditions with a dash of modern flair. Each dish is crafted with love, using only the finest ingredients from both land and sea.

Our plates are made for sharing, so pick your feast and get ready to awaken your palate. With wines carefully chosen to enhance every bite, dining at Elaiia is designed to be savoured. It's where good vibes, great food, and warm hospitality come together. All that's left for you to do is indulge and make memories.



Welcome to our place of togetherness.

Welcome to exceptional cuisine.

Welcome to Elaiia.

RAW

DIBBA OYSTERS NO.2 3 pieces / 6 pieces / 12 pieces (s)
with mignonette sauce & fresh lemon
85 / 160 / 300

CAVIAR

30g Oscietra caviar with traditional accompaniments (g, d, f, e)
450

SEABASS CARPACCIO

Kritamos, fresh tomato puree, EVO oil, truffle oil,
fresh lemon juice, Maldon salt (f, r)
72

TUNA TARTARE

Yellowfin tuna, stracciatella cheese, yellow tomato sauce (g, d, r, f)
85

SEARED TUNA TONNATO

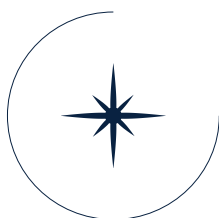
Yellowfin tuna, creamy tuna sauce, pickled red onion, caper berries (f, r, e)
95

BEEF CARPACCIO

Seared beef, rocket salad, lemon juice, EVO oil, Parmesan cheese (d, r)
95

RED PRAWNS TARTARE

Orange juice, lemon juice EVO oil rice cracker (g, s, r)
125



MORE STARTERS

ELAIA PUFFED FRIED POTATOES

Confit garlic aioli (vg)

40

CRISPY ZUCCHINI

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

45

CHEESE CROQUETTE

Deep fried breaded Manchego, truffle aioli (g, d, e, v)

65

CRISPY CALAMARI

Garlic aioli (g, f, e)

65

KEFTEDES

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

65

GRILLED TIGER PRAWNS

EVO oil, coriander, lemon juice (s)

69

ELAIA PRAWNS SAGANAKI

Tomato, feta cheese, garlic, chilli lemon (s, d)

72

MUSSELS

Classic garlic cream (d, s, ce)

89

SALADS

KYPROS

Mixed lettuce, baby roquette, fried haloumi, cherry tomatoes, pickled onion, maple dressing (g, d, v)

54

* HORIATIKI

This traditional Salad is topped by Aristaeus' sacred gift.

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

65

BEETROOT CARPACCIO

Roasted beetroot, green apple, balsamic maple dressing, baby rocket leaves, caramelised walnuts (n, m, vg)

55

(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

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

FISH MARKET



from 6 pm till 11 pm

Daily selection of fresh seafood sold per kilo.
Choice of cooking techniques below:

CHARGRILLED

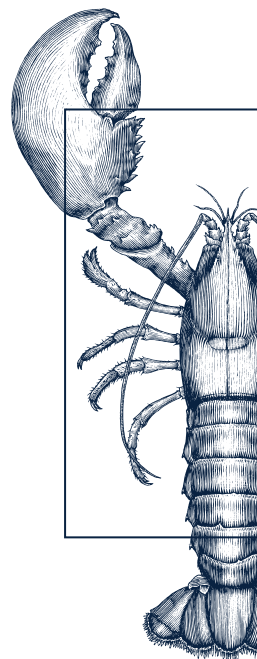
Grilled in the Josper oven with fresh herbs, olive oil, lemon, salt and pepper

HARISSA-STYLE

Rosemary, garlic, chilli, EVO oil and lemon juice

PAN-FRIED

Garlic-lemon sauce, chimichurri



SHARING

(Sharing for 2)



SEAFOOD RISOTTO

(Please allow 30 mins cooking time)

Seafood rice, prawns, calamari, baby squid, mussels (f, s, e, ce, d)

270



SALT-BAKED GLAUCU'S FEAST

(Please allow for 30 mins cooking time)

Our Seabass slowly cooked to perfection, this is the feast of a true sailor, 1,2 kg (f)

410



GRILLED CANADIAN LOBSTER

800/1000 g (s, d)

490

(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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MEAT, FISH & POULTRY

SOUVLAKI

Beef Tenderloin, lamb, cherry tomato,
red onion and parsley salad, pita bread, feta cheese (g, d)

145

GROUPER

Pan-fried grouper, Mediterranean sauce (f)

150

HUNTER CORN-FED BABY CHICKEN

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

155

CATCH OF THE DAY, GREEK STYLE

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

160

GRILLED OCTOPUS

Harissa romesco, herb roasted baby potatoes,
salsa criolla, EVO oil (g, n, f)

175

GRILLED MARINATED LAMB CUTLETS

Greek fries (d)

190

BEEF TENDERLOIN

200gr angus beef, green pepper corn sauce, fries (g, d)

230

GRILLED RIBEYE WITH ARUGULA & PARMESAN

300gr. Black Angus 180-day grain-fed beef, Parmesan cheese,
arugula salad, datterino tomato EVO oil (d)

275

SIDE DISHES

GREEN SALAD (vg)

30

GREEK FRIES

Feta cheese (d, v)

35

SAUTÉED MIXED MUSHROOMS

Garlic, parsley (vg)

35

CHARGILLED VEGETABLES (vg)

36

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PASTA



We serve generous portions, with over 100g of dry and 125g of our homemade pasta in each dish

ELAIA PACCHERI BASKET

Three types of tomatoes, Parmesan cheese, butter, basil, black pepper, served in a pizza bowl (g, d, v)

100

BURRATA RAVIOLI ALLA NORMA

Homemade ravioli, eggplant, Parmesan cheese, basil, ricotta, classic tomato sauce (g, d, e, v)

105

RIGATONI

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

110

CALAMARATA

Pistachio pesto, stracciatella cheese (g, d, n, v)

115

Add red prawn tartare (s) 70

CARBONARA RIGATONI

Egg yolk, Pecorino Romano cheese, crushed black pepper, smoked beef pancetta (g, d, e)

120

SEAFOOD

Homemade tagliolini, tomato sauce, shrimps, calamari, octopus, parsley, garlic, Evo oil, chili (g, e, s, f)

125

MUSHROOM TAGLIATELLE

Homemade pasta, Porcini mushrooms, Parmesan cheese, fresh cream, black pepper (g, d, e, v)

135

LOBSTER LINGUINE

Half lobster, tomatoes, herbs (g, s, d)

220

*Gluten-free pasta is available upon request.
Please allow 20 minutes cooking time.*



PIZZA

33 cm big pizza, bigger flavor

BUFFALA

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

85

DIAVOLA

Spicy beef salami, buffalo mozzarella cheese, tomato sauce (g, d)

98

MUSHROOM

Sautéed mushrooms, buffalo mozzarella, Parmesan Cheese, rocket salad (g, d)

125

BEACH & MOUNTAINS

Prawns, mushrooms, mozzarella cheese, tomato sauce, Evo oil, basil (g, d, s)

135

PISTACHIO LOVER

Pistachio pesto, stracciatella cheese, chicken mortadella, pistachio powder (g, d, n)

140

TRUFFLE

Black truffle, truffle cream, stracciatella cheese, buffalo mozzarella cheese (g, d, v)

145

HAWAIIAN

Smoked turkey ham, sweet pineapple, mozzarella, San Marzano tomato sauce (d, g)

1,000

Please note that all pizzas are cooked in the same pizza oven.

For any allergies or special requests, please inform our servers.



(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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VEGAN MENU

STARTERS

TOMATO BRUSCHETTA

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

38

MELITZANOSALATA

Smoked eggplant, confit garlic, citrus, fresh parsley, kalamata olives, EVO oil, pita bread (vg, g)

40

ELAIA PUFFED POTATOES

Confit garlic Aioli (vg)

40

MARINATED OLIVES

Castelvetrano, Gaeta, Kalamata, Manzanilla olives, black pepper, garlic, bay leaves, thyme, rosemary, Mediterranean olive oil (vg)

45

BRAISED GREEK PEPPERS

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

45

CRISPY ZUCCHINI

Fried zucchini, tomato sauce (g, vg)

45

BEETROOT CARPACCIO

Roasted beetroot, green apple, balsamic maple dressing, baby rocket leaves, caramelised walnuts (n, vg, m)

55



MAINS

VEGAN MUSHROOM PIZZA

Caramelised onions, vegan feta cheese, horseradish, wild rocket (vg, g)

87

PACCHERI ELAIA

Three types of tomatoes, basil, black pepper (g, vg)

95

SIDES

FRIES 35

SAUTÉED MIXED MUSHROOMS

Garlic, parsley 35

CHARGRILLED VEGETABLES 36

GREEN SALAD 30

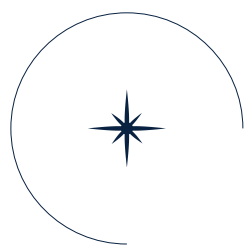
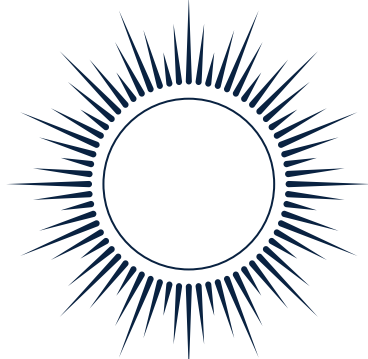
DESSERTS

HOMEMADE LEMON SORBET 42



(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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ELAI A