



# Ελεον

Greek Restaurant ø Meze Bar







# OUR INGREDIENTS

We try to source as many of our ingredients from local, organic & sustainable sources as much as possible.

We select the most flavoursome and tender cuts of meat best suited for our dishes, which are freshly delivered by Pat the Butcher, Little Aston. Our vegetables and potatoes are hand picked and selected by Craig our grocer from various local farms, for their freshness and quality.

Our Greek goods are regularly imported by small family run producers, to make our freshly cooked dishes as authentic as our mothers used to cook.

## MEZEDAKIA

TOMATO SOÚPA (vg) 7.50 Fresh roasted tomato soup with grilled bread	DOLMADES (vg)  6.70 Hand rolled vine leaves filled with rice and herbs
TZATZIKI (v)  6.70 Greek yoghurt, cucumber & garlic dip	SPANAKOPITA (vg)  6.70 Spinach, leek & dill filo pastries
TARAMOSALATA  6.70 Smoked cod roe, extra virgin olive oil & lemon dip	LOUKANIKO 7.70 Grilled traditional aged pork sausage
HUMMUS (vg)  6.70 Roasted chickpeas, tahini, lemon & paprika dip	KALAMARI 7.50 Fried tender squid rings
MELITZANOSALATA (vg)  6.70 Roasted aubergines, garlic, onion, lemon & parsley dip	FETA (v) 7.00 Feta, wild Greek oregano, chilli seeds
TRILOGY 7.80 Selection of any three dips	HALLOUMI (v) 7.00 Grilled Cypriot cheese
KEFTEDES 7.00 Beef meatballs, tomato & Greek herb sauce	KEFALOTYRI SAGANAKI (v) 7.80 Lightly fried aged Greek kefalotyri cheese
GARIDA SAGANAKI 10.95 King prawns, tomato, feta & ouzo sauce with fresh grilled bread	CHICKEN / PORK SOUVLAKI 7.75 Marinated grilled chicken or pork
GIGANDES (vg) 6.70 Giant butter beans, tomato & Greek herb sauce	FETA IN FILO PASTRY (v) 7.80 with honey and toasted sesame seeds

## MEZE FEAST

(2 pers.+) 33.00pp

Experience the Greek way of social dining with our 21 dishes

### COURSE ONE

Pitta Bread - Kalamata Olives - Tzatziki - Hummus - Taramosalata - Melitzanosalata - Spanakopita - Halloumi - Gigandes - Dolmades - Greek Salad


### COURSE TWO

Kalamari - Stifado - Keftedes - Loukaniko - Chicken Souvlaki - Pork Souvlaki - Chips - Rice


### DESSERT

Baklava - Kataifi - Honeycomb Icecream


# MAINS

**MOUSSAKA**  17.85  
Aubergines, courgettes, potatoes layered with seasoned minced beef & topped with bechamel.  
Served with grilled vegetables

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**VEGETARIAN MOUSSAKA** (v)  16.95  
Aubergines, courgettes, potatoes layered with grilled vegetables & topped with bechamel sauce.  
Served grilled vegetables


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**PASTITSIO**  17.85  
Layers thick macaroni, seasoned beef mince & bechamel sauce. Served with grilled vegetables

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**STIFADO** 21.95  
Slowcooked diced beef, pearl onions, mavrodaphne jus, rice & roasted vegetables

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**SOUVLAKI**  17.95  
Chicken or Pork skewers marinated in Greek herbs, rice, homemade aioli or tzatziki dip

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**CHICKEN ELEON** 21.95  
Chicken fillet stuffed with halloumi & roasted red peppers, white wine & ouzo sauce. Served with roasted potatoes & vegetables

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**KLEFTIKO** 25.00  
Slow oven roasted lamb shank, mediterranean vegetables & roasted potatoes

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**KALAMARI** 18.70  
Tender deep fried squid, chips, homemade aioli

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## SIDES

**WILD OREGANO CHIPS** 4.20

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**PITTA BREAD** 2.95

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**MINI HORIATIKI SALAD** 7.80

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**KALAMATA OLIVES** 4.50

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**SEABASS** 22.00  
Panfried fresh seabass fillets, roasted cherry tomatoes, kalamata olives, peppers & wild herbs


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**GARIDA KRITHARAKI** 21.95  
Seared king prawns, ouzo, feta & tomato sauce with orzo pasta


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**GEMISTA** (vg) 16.50  
Roasted tomatoes filled with rice & herbs. Served with roasted potatoes.


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**GREEK GYROS**  18.95  
Sliced Chicken or Pork, tomato, onion & tzatziki in Greek pitta bread with chips

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**VEGETARIAN GYROS** (v)  17.50  
Grilled halloumi, tomato, onion & hummus in Greek pitta bread with chips

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**VEGAN GYROS** (vg)  16.50  
Grilled mediterranean vegetables, tomato, onion & hummus in Greek pitta bread with chips

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**KOTOPOULO LEMONATO** 22.00  
Roasted Poussin, lemon, oregano and paprika served with roasted potatoes.

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**KRITHAROTO MANITARIA** (vg) 16.50  
Orzo, chestnut mushrooms & white truffle oil.

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## SALAD

**HORIATIKI** 15.95  
Greek salad, tomato, cucumber, onion, pepper, feta, Kalamata olives, extra virgin olive oil, wild oregano

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**TRADITIONAL STYLE RICE** 3.90

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**ROASTED POTATOES** 4.80

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**GRILLED VEGETABLES** 3.90

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(v) = Vegetarian (vg) = Vegan

### Food allergies and intolerances:

If you have any allergies, intolerances or questions, please speak to a member of staff before you order your food and drinks. Our food and drinks are prepared in food areas where cross-contamination may occur and such can't guarantee that any of our dishes are 100% allergen free.

# SET MENU

29.50pp

Choose one Starter, one Main and any Dessert from the sections with the Eleon  symbol.

## CHILDRENS MENU *(Up to 12 Years old)*

### SOUVLAKI

Marinated Pork or Chicken skewers with rice or chips, salad & choice of dip

### LOUKANIKO

Greek traditionally made Sausage with rice or chips & choice of dip

### ICECREAM

2 Scoops - Chocolate, Vanilla or Lemon Sorbet

### KEFTEDES

Beef Meatballs, Greek tomato sauce with rice or chips & choice of dip

### PASTITSIO

Layers thick macaroni, seasoned beef mince & bechamel sauce. Served with grilled vegetables

**ANY CHILDS MAIN AND ICECREAM**

£11.95

## DESSERTS

### ICE CREAM / SORBET

6.95

Vanilla - Chocolate - Honeycomb - Lemon (vg)

### KATAIFI

6.85

Angel hair pastry, pistachios, honey & honeycomb icecream

### GREEK YOGHURT

6.95

Walnuts, Greek wild blossom honey

### MORELLO CHERRY CHEESE CAKE

7.75

Vanilla Icecream

### BAKLAVA

6.85

Chrispy filo pastry, pistachios, honey, honeycomb icecream

### KARIDOPITA

7.75

Walnut Cake with Vanilla Icecream

### CHOCOLATE FUDGE CAKE (vg)

7.75

Vanilla Icecream or Vegan Vanilla Icecream

### PORTOKALOPITA

7.75

Orange pie with Vanilla Icecream

## COFFEE, TEA & DIGESTIF

### FRAPPE

3.00

### FREDDO ESPRESSO

3.20

### FREDDO CAPPUCINO

3.70

### GREEK COFFEE

2.95

### ESPRESSO

2.70/3.00

### AMERICANO

3.00

### CAPPUCCINO

3.00

### LATTE

3.20

### LIQUEUR COFFEE

7.00

### TEA

2.85

### SPECIALITY TEA

2.95

### HOT CHOCOLATE

3.15

### MASTIHA (50ml)

5.00

Digestif from Chios island

Please be patient as all our food is freshly made to order and at busy times might take longer. All tips go to staff without deduction. All prices in GBP. We accept Cash, Visa, Mastercard @ American Express.