

ELAIA

— MEDITERRANEAN CUISINE —

The **olive tree** is a symbol of **life, hospitality, and simplicity.**

In Greece, it connects **memories, flavors** and **people.**

Elaia – Mediterranean Cuisine was born in **Amorgos,**
where time moves slowly and nature sets the rhythm.

Here, food is an ***experience** meant to be shared.

We draw inspiration from **Mediterranean tradition** and bring it into the present,
cooking with respect for **seasonality** and the **purity** of our ingredients.

Our dishes are fresh and full of clarity in flavor,
where ***tradition meets today**

because what truly matters is the **moment** itself.

Welcome to

Elaia - Mediterranean Cuisine,
the table of Amorgos.

Menu & Guest Experience curated by
MUCHO GUSTO CHEFS

Our welcome

Three aromatic olive oils from Amorgos
chili & coriander / mint & dill / rosemary & garlic
Served with our homemade toasted artisanal bread [G]

APPETIZERS

Greek Cheese Selection - 12

Xinomizithra, Naxos graviera & selected Greek cheeses,
served with homemade tomato jam & nuts [D] [N] [V]

Amorgian Fava - 7,5

Velvety yellow split pea purée with spring onion, capers & local olive oil [V]

Grandfather's Pies with cheese & honey - 5,5

Handmade pies with cheese & Amorgian honey [G] [D] [V]

Grandfather's Pies with herbs - 5,5

With wild greens & refreshing yogurt cream [G] [D] [V]

Grandmother's Dolmadakia - 6

Vine leaves stuffed with rice & herbs, served with a light lemon sauce [D] [V]

Amorgos Xinomizithra - 7

Creamy local cheese with walnuts & olive oil [D] [N] [V]

Oven-Roasted Potatoes - 8

Whole baked potatoes with galomizithra & fresh oregano [D] [V]

Aromatic Fries - 6,5

With sumac & smoked paprika

Tzatziki - 6

Strained yogurt with garlic, dill & pickled cucumber [D] [V]

Bread - 1,5

Toasted Artisanal Bread
with paprika & rosemary [G]

SALADS

Elaia - 10,5

Black-eyed beans, smoked mackerel, tricolor peppers,
orange fillets & citrus dressing [F] [S]

Amorgian - 10

Local rusk, tomato, cucumber, olives, capers,
pickled samphire & xinomizithra {G} {D} {V}

Greek "Carpaccio" - 9,5

Thinly sliced tomato, cucumber, pickled onion, olives & feta mousse {D} {V}

HOMESTYLE GREEK CUISINES

Mrs. Irini's Moussaka - 12

A classic Greek comfort dish with layers of eggplant, minced meat, and creamy béchamel, slow-cooked in a clay pot. {G} {D}

Amorgian "Patatato" - 14,5

Slow-cooked goat with potatoes, spices & olive oil

Garden Pouch - 14

Pork with vegetables & herbs, baked in phyllo pastry {G} {D}

MAIN COURSES

Grilled Stuffed Calamari - 17

With feta & herbs on Amorgian fava {M/C} {D}

Cycladic Pasta - 18

Squid ink pasta with calamari, shrimp & mussels {G} {D} {M/C}

Braised Beef Cheeks - 18

With celeriac purée & sauce demi-glace {D} {CE}

Pork Souvlaki - 14,5

With sun-dried tomato, Florina peppers & crispy potato chips

Stuffed Chicken Fillet - 16

With spinach & cheese, served with aromatic bulgur {G} {D}

Lamb Shank - 19,5

Slow-cooked in wine, with sweet potato purée & wine sauce {D} {S}

DESSERTS

Mizithroglia - 8,5

Deconstructed cheesecake with xinomizithra, crunchy biscuit base & psimeni raki {G} {D} {N}

Homemade Apple Pie - 8

With vanilla ice cream {G} {D}

HOUSE WINE

White 500ml - 7,5

White 1lt - 12

Rosé 500ml - 7,5

Rosé 1lt - 12

Red 500ml - 7,5

Red 1lt - 12

Glass - 5

SOFT DRINKS

Coca-Cola (classic / zero) - 3,5

Orange soda / Lemon soda - 3,5

Amita juice (orange / mixed) - 3,5

Homemade iced tea - 4,5

Fresh orange juice - 5,5

Homemade lemonade - 5,5

Fresh mixed juice - 7

Sparkling mineral water 330ml - 3,5

Sparkling mineral water 750ml - 7

Bottled water 500ml - 0,5

Bottled water 1.5lt - 1,8

BEERS

Mythos draft 330ml - 4,5

Mythos draft 500ml - 5

Alfa 500ml - 4

Fix 500ml - 4

Kaiser 500ml - 4,5

APERITIFS

Ouzo (glass) - 4,5

Ouzo (carafe) - 10

Homemade raki - 4,5

Psimeni raki - 5

Rakomelo - 6,5

Allergen Legend:

[G] Gluten, [D] Dairy, [N] Nuts, [V] Vegetarian, [F] Fish,
[M/C] Seafood, [S] Sulphites, [CE] Celery

The consumer is not obliged to pay
if the legal receipt or invoice is not provided.

Person in charge of market regulations: Kalliopi Giannakopoulou

All prices below include the applicable VAT.

In our salads we use extra virgin olive oil, and for frying we use sunflower oil.

ELAI A 

— MEDITERRANEAN CUISINE —

★ KIDS ★
menu

★ KIDS ★ menu

Ages 5-12

Homemade Chicken Nuggets - 11,5

Crispy panko-coated chicken served with fries and fresh salad.[G]

Amorgian Beef Patty - 12,5

Fresh minced beef, served with fries or bulgur and fresh side salad.[G]

Kids Pasta - 9,5

Pasta with tomato sauce or plain, topped with grated cheese and served with a fresh side salad.[G] [D]

prices include juice, soft drink, or water.

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WINE LIST

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Greek wines that capture the vibrant flavors of the Mediterranean & pair perfectly with our cuisine

Myrsini AMMOS – Assyrtiko, Paros - 38

Fresh • Citrusy • Mineral • Crisp

A refined white wine with purity and a vibrant Cycladic character.

Pairs perfectly with: *Stuffed calamari • Cycladic pasta*

Sklavos ALCHYMISTE - 26

Aromatic • Herbal • Complex • Natural

A low-intervention wine with layered character and expressive intensity.

Pairs perfectly with: *Fava • Dolmadakia • Herb pies • Xinomizithra cheese*

Garakis Rosé - 32

Fresh • Fruity • Lively • Refreshing

An easy-drinking rosé with vibrant fruit and a bright, summery profile.

Pairs perfectly with: *Signature "Elaia" salad • Pork souvlaki*

Tsilili Terres IO Rosé - 28

Fresh • Strawberry • Cherry • Balanced

A delicate and refreshing rosé with clean fruit expression and a well-balanced structure.

Pairs perfectly with: *Stuffed chicken fillet • Dolmadakia • Herb pies*

Endochora Kotsifali - 30

Soft • Fruity • Balanced • Round

A smooth red wine with a distinctly Greek character and gentle tannins.

Pairs perfectly with: *Lamb shank • Moussaka • Pork & vegetable pouch*