

elamu



Breakfast at Elamu
A menu crafted with love



In Greece, East and West meet. Over the centuries, Arabs and Turks, Venetians, Catalans, and Slavs have all left their mark on the cuisine of a country rich in olives, grains, and fish.

Greek cuisine carries a long and layered history. From the physicians of ancient Alexandria to Byzantine monks, brigands of the Ottoman era and modern chefs, many hands have shaped what we now recognize as Greek cooking.

Because it was developed by poor people who worked hard on land and sea, Greek food remains fundamentally simple. And it's precisely that simplicity that allows the quality of the ingredients to shine.

I owe so much to my mother, Panayota, whose recipes I used to design this menu, offering options from throughout Greece's long culinary history. Our menu is crafted with her love and my care.

I hope you find our hospitality excellent and that your visit stays memorable in every way.

*Enjoy your meal,
Yorgos*

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Breakfast at Elamu

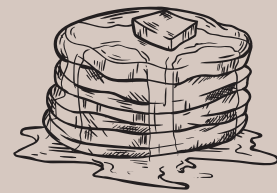
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A Sweet and Purely Healthy Starts of the Day

🌿 Greek Yogurt Pancakes, 85K

They come with vanilla ice cream, berries, strawberries dipped in chocolate, and a mix of nuts.



🌿 Granola Bowl with Fruits, 60K

Bulgur (cracked wheat) and granola with apple, pear, strawberries dipped in white chocolate, and nuts, topped with either vanilla ice-cream, or yogurt and honey.

🌿 Sourdough with Homemade Spread

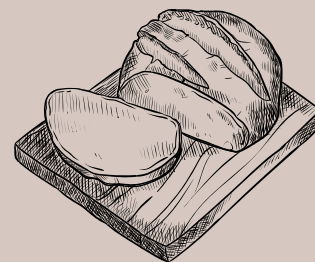
Enjoy two slices of toasted sourdough bread with our homemade:

→ **Chocolate and hazelnuts spread, 65K**

(for banana slices or butter, ask our waiter)

→ **Tahini and honey, 50K**

→ **Peanut butter and honey, 50K**

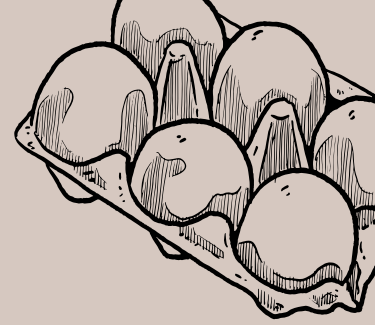


 Chef's choice  Vegetarian  Vegan  Gluten free * can be prepared as

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Village-style breakfast

On the Savoury Side

  **The Cretan Rusk (*dakos*), 55K**

A homemade oven-dried rusk topped with grated tomatoes, feta cheese, Kalamata olives, Greek extra virgin olive oil, and oregano. Eaten with hands.



*Add organic eggs cooked
your way for only 10K*

Organic Eggs and Tomatoes

  * **Eggs Shakshuka, 70K**


Two eggs cooked in a rich tomato sauce with crumbled mizithra cheese. Comes with sourdough bread or focaccia.

Extra mizithra +25K, 50gr

  * **Kayana Eggs, 68K**

In my mother's village, they scramble eggs in ripe-tomato sauce with feta and Kalamata olives. We serve them on bread of your choice, sourdough or focaccia.

Extra feta +25K, 50gr

  * **Kalamata Eggs, 65K**

Three sunny-side-up eggs, fried in Greek extra virgin olive oil from Kalamata—the olive oil I grew up on. The yolks are slightly runny, so you dip your bread (focaccia or sourdough). Finished simply with salt and oregano. (We can also do them scrambled or your way.)

 **Chef's choice**  **Vegetarian**  **Vegan**  **Gluten free** * **can be prepared as**

All prices are subject to a 5% service charge and an 10.5% government tax

Toasts and Organic Eggs

They come with a side salad of spinach and other greens.

Classic Benedict, 60K (double for 115K)

A poached egg benedict on a slice of homemade sourdough with avocado and hollandaise dressing.

Benedict and Beef Bacon, 75K (double for 140K)

A poached egg benedict on a slice of homemade sourdough with cream cheese, beef bacon, avocado and hollandaise dressing.

Salmon and Avocado, 85K (double for 160K)

Sourdough bread, cream cheese, avocado, egg your way (poached, scrambled or fried), smoked salmon, cherry tomatoes, and plenty of olive oil.

Beefteki and Avocado, 110K (double for 195K)

Sourdough bread, cream cheese, avocado, egg your way (poached, scrambled or fried), a beefteki (Greek-style burger), cherry tomatoes, and plenty of olive oil.

Toasts

They come with a side salad of spinach and other greens.

The Middle East, 45K (double for 80K)

Toasted sourdough bread with hummus, Kalamata olives, and a handful of tasty chickpeas.

The Mediterranean, 55K (double for 100K)

Toasted sourdough bread with homemade cream cheese, baked cherry tomatoes, Kalamata olives, and olive oil.

***The Auberginean, 55K (double for 100K)**

Toasted sourdough bread with our homemade cream cheese, tomato sauce, and eggplant slices drizzled with the olive oil.

**Add organic eggs, cooked
your way for only 10K**

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Salads

Goat Cheese and Honey, 115K

A very old recipe, this mixed-greens salad with walnuts, almonds, pomegranate and apple is topped with goat cheese drizzled with honey.

* **The Ancient Greek, 100K**

Cherished for millennia across the Mediterranean, this wheat recipe has fed generations. We mix it with mizithra cheese, walnuts, pomegranate, sun-dried tomatoes, and we dress it with a sweet balsamic vinaigrette. Comes cold.

Extra mizithra, +25K, 50gr

* * **Spinach and Pumpkin, 85K**

A green salad with avocado, cherry tomatoes, and baked pumpkin, also featuring walnuts and pumpkin seeds. It's topped either with a dollop of taramosalata (*recommended*) or tahini dressing.

Extra mizithra +25K, 50gr

* * **Greek Salad, 105K**

It comes like in Greece: with feta and bread to dip into a generous amount of Greek extra virgin olive oil from Kalamata until the plate bottom is clean. Kuta's only authentic Greek salad.

Extra feta +25K, 50gr



How Indonesia got its Greek name

In 1850, George Windsor Earl, an English ethnologist in Singapore, sought a name for the peoples of the Southeast Asian archipelago. He suggested Indu-nesians or Malayunesians, preferring the latter. His colleague, James Richardson Logan, a Scottish scholar and journal editor, thought a geographic label was better. Drawing on Greek –*Indos* (India) and *nēsos* (island)—he coined Indonesia and used it consistently in his writings. It literally means “Indian islands”.

For decades, the name was a scholarly convenience but in the early 1900s, nationalist students and intellectuals adopted Indonesia to define a unified identity. By the Youth Pledge of 1928, “Indonesia” had become the rallying name of a nation-in-the-making.

Why Greek?

During the 19th century, European scholars often leaned on Greek and Latin roots for naming new scientific or geographic categories. Greek in particular was considered the “international” language of classification used in biology, geography, and ethnography.

A local echo

In Balinese, old Sundanese and other languages, *nusa* means “island” too. It looks cousin to Greek *nēsos*, but linguists say *nusa* comes from the Austronesian family. The resemblance is a happy coincidence across oceans.

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