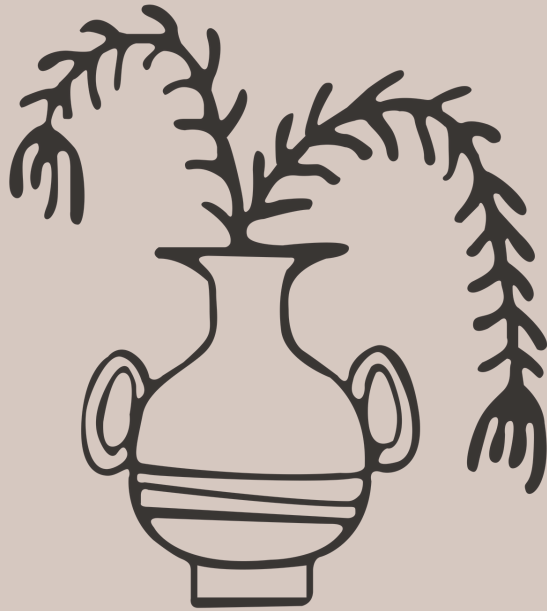


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Breakfast at Elamu

A menu crafted with love



*In Greece, East and West meet.
Arabs and Turks, Venetians,
Catalans, and Slavs have
enriched the cuisine of a land
blessed with olives, cereals, and
fish.*

*Greek food is simple, as it was
traditionally cooked by
generations of poor people
who had to struggle on farms
and at sea. Ancient
Alexandrian doctors,
Byzantine monks, brigands of
the Ottoman era and modern
chefs have all contributed to
what has become Greek
cuisine.*

*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 you
love your visit in every way.*

*Enjoy your meal,
Yorgos*

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Breakfast at Elamu

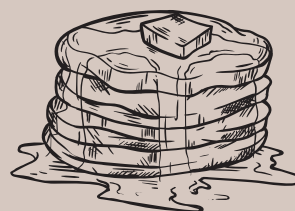
A menu crafted with love

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A sweet start of the day

Greek Yogurt Pancakes, 95K

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




Crunchy Custard Pie (bougatsa), 75K

Thessaloniki is my hometown and this is its most-loved breakfast: the bougatsa. A custard pie in crispy phyllo served with icing sugar and cinnamon.

Add a chocolate smoothie for 35K

Sourdough with Homemade Spread, 45K

Our new nuts grinder has arrived! Enjoy two slices of toasted sourdough bread with our homemade mixes:

- chocolate, hazelnuts, and honey spread, 
- tahini and honey, or
- peanut butter and honey.

Granola Bowl with Fruits, 55K

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.



Chef's choice



Vegetarian



Vegan



Gluten free

*** can be prepared as**

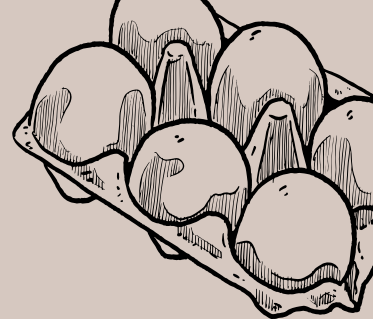
All prices are subject to a 5% service charge and an 10.5% government tax



Breakfast at Elamu

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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, mizithra cheese, Kalamata olives, Greek olive oil, and oregano. Eaten with hands.

Kalamata Bread, 40K

Two slices of toasted sourdough bread and a small bowl of the world's best extra virgin olive oil - from my mother's village!

Add feta +25K, 50gr

Add Kalamata olives +20K

*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, 65K**

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

 **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.

Salmon and Avocado, 75K (double for 140K)

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

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

Poached eggs benedict on slices of homemade sourdough with cream cheese, beef bacon and avocado.

Extra beef bacon slice, +10K

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

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

Beef bacon slice, +10K

Toasts

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

The Middle East, 45K (double for 75K)

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

The Mediterranean, 50K (double for 95K)

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

* **The Auberginean, 50K (double for 95K)**

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**

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



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

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

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, 75K**

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, 95K**

It comes like in Greece: with feta and bread to dip into a generous amount of olive oil 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.

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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