

elamu



Lunch and Dinner 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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Appetisers and Dishes for Sharing



Grilled King Prawns, 250gr, 145K

Five Indonesian Kings dressed simply with *ladolemono* dip (olive oil, lemon, mustard and parsley).



Anchovies Ceviche (*gavros marinos*), 68K

An Alexandrian version of ceviche - we serve it with chopped onion, tomatoes and extra virgin Greek olive oil.



Feta Cheese, 58K

100gr of Feta cheese with olive oil and oregano.



Halloumi Cheese, 68K

Loved in Cyprus and Lebanon, this cheese melts nicely on the pan when fried.



Beetroot and Tzatziki, 55K

A totally refreshing combination.



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.



Light-fried Mushrooms, 50K

Served with extra virgin Greek olive oil from Kalamata. We light fry them, and they come juicy and tasty.



Chef's choice



Vegetarian



Vegan



Gluten free

* can be prepared as

Appetisers and Dishes for Sharing

Falafel, 45K

Originating in the Middle East, it's another typical Mediterranean dish we couldn't leave out.

Double-Fried French Fries, 40K

Hand-cut, double fried, served.

Kalamata Olives, 20K

Kalamata is where my mother was born and raised. This small plate of six olives is for you to taste the world-famous olives from her homeland.



Dips

Tzatziki, 55K

Greek yoghurt with purslane, garlic, and other magic. A most refreshing dip for all times of the day. Comes with pita bread.

Taramosalata, 65K

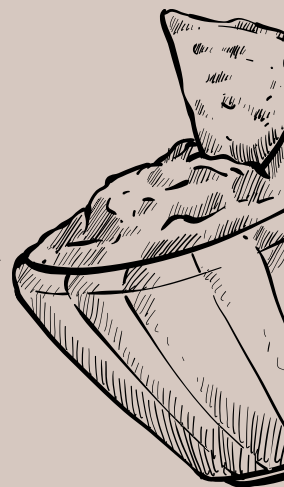
Made with roe, olive oil, and lemon. Served with pita bread, it's a fantastic treat.

Hummus, 45K

Centuries ago, the Lebanese hummus made its way to Greece. A chickpeas-tahini mash with herbs and lemon, served with pita bread.

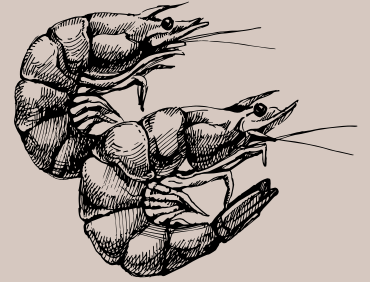
Dina's Sambal, 10K

Our lovely colleague Dina made us a sambal which is not too spicy, so that everyone can have some.



Additional pita bread - complimentary.

Seafood and fish



King Prawns in Tomato Sauce (sahanaki), 190K

Prawns caught in the wild cooked in a sauce of hand-grated tomatoes and white wine, served with crumbled feta and Greek extra virgin olive oil. A culinary extravaganza. Served with basmati rice.

Add feta +25K, 50gr

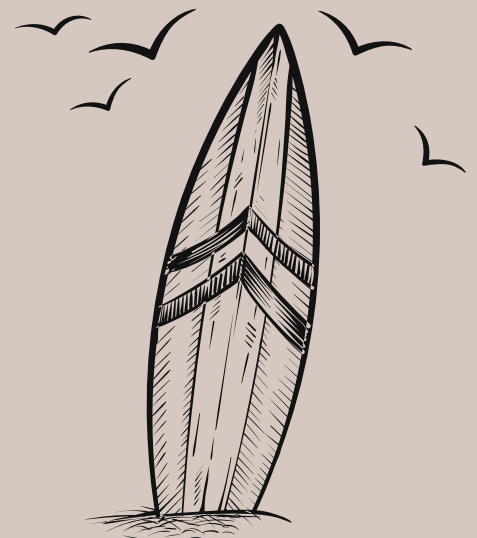
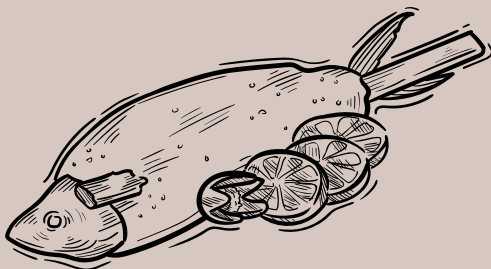
Squid in Wine (krasates), 150K

Squids from the Lombok sea cooked in white wine and tomato sauce with herbs, and Greek extra virgin olive oil. Served with crumbled feta cheese and basmati rice.

Extra feta +25K, 50gr

Catch of the Day, 155K

Filleted Mahi Mahi, about 250 g per portion, served with *ladolemono* (olive oil, lemon, mustard, and parsley) and boiled potatoes.



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Mezze and platters

Mix grill platter, 195K

Two chicken skewers, two Greek meatballs, one small beefteki (burger patty), small portions of tzatziki, hummus, and taramosalata, and French fries and unlimited pita bread to dip in.

Add chicken skewer +28K

Add small beefteki patty +28K

Add meatball +14K

Vegetarian platter, 180K

Lightly fried halloumi cheese and lentils soup. The dips: tzatziki and hummus. The dippers: falafel, French fries, and unlimited pita bread.

Add halloumi slices +28K each

Vegan platter, 155K

Lentils and beans soup, hummus, falafel, French fries, and unlimited pita breads.



Grilled and cooked meat

Greek Meatballs (soutzoukakia), 130K

This recipe originated in Smyrna and the 1922 war refugees brought to Greece. The meatballs are finished in tomato sauce. We serve them on pita bread or basmati rice (*recommended*) and we top them with a yoghurt sauce.

Add meatball +14K

* **Chicken Souvlaki Plate, 130K**

Two chicken skewers marinated and grilled – just as they should be. They come with pita bread, tzatziki, Greek salad mix, and fries.

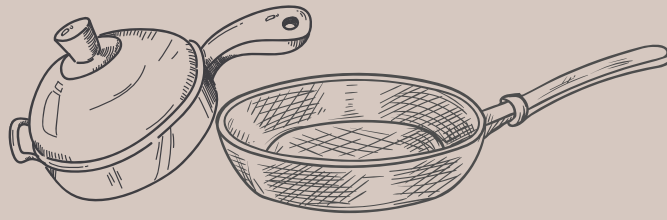
Add chicken skewer +28K

Beef Beefteki, 135K

A Greek-style burger patty with French fries, pita breads, and a dollop of tzatziki.

Add small beefteki patty +28K





Oven, pans and casseroles

Lamb Shank Kleftiko, 380K

During the Ottoman years, brigands hiding in the forests had to cook without being detected. To avoid producing smoke, they would cook meat underground. At Elamu, we slow cook the lamb shank in the oven with potatoes.

** Available only with booking 6 hours in advance and prepayment.*

** Each lamb shank weighs about 550–600 gr before cooking and a large part of its mass melts away on the potatoes as it cooks.*

Moussaka, 105K

This Greek dish was invented in the 1920s. It builds up the Arabic mousaqqa with French and Italian culinary breakthroughs. Layers of eggplant, potatoes, beef bolognese and bechamel, finished with a bit of parmesan.

Add feta +25K, 50gr

Yemista Rice, 105K, (seasonal)

A refreshing summer dish. In our variation, we pan cook (no oven) the rice in tomato sauce with bell peppers, zucchini, and other goodies. It comes with a dollop of Greek yoghurt.

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





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.

***Ancient Greek Salad, 100K**

Cherished for millennia across the Mediterranean, this wheat recipe has fed generations. We mix it with spring onions, walnuts, pomegranate, sun-dried tomatoes, and we dress it with a sweet balsamic vinaigrette. Comes cold.
Extra mizithra cheese, +25K, 50gr

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

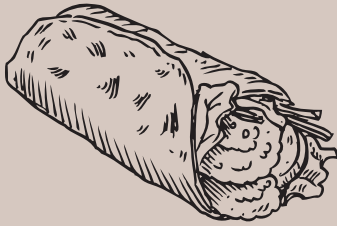
A green salad with avocado, cherry tomatoes, and baked pumpkin, also featuring walnuts and pumpkin seeds. It's topped with either a dollop of taramosalata (*recommended*) or tahini dressing.
Add mizithra cheese, +25K, 50gr

***Greek Salad, 105K**

It comes like in Greece: with feta and bread to dip into a generous amount of Greek olive oil from Kalamata until the plate bottom is clean.
Extra feta, +25K, 50gr



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



Wraps

Pita Souvlaki Wrap, 85K

My hometown's version of Greece's favourite fast food: the Toumba souvlaki. A grilled chicken skewer in pita bread with mustard, tzatziki, tomatoes, onion-parsley mix, and fries.

Add chicken skewer +28K

Pita Halloumi Wrap, 95K

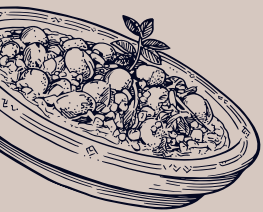
Awesomely tasty, two lightly fried slices of halloumi, hummus (*recommended*) or tzatziki, tomatoes, onion, parsley, and fries.

Add halloumi slice +28K

* **Pita Falafel Wrap, 80K**

A pita wrap with falafels dressed with tahini sauce, tzatziki or hummus (for our vegan guests), tomatoes, onion-parsley mix, and fries.

Add falafels +6K



Pita Meatballs Wrap, 95K

Two classic Greek meatballs and delicious tomato sauce wrapped with tzatziki and frenchies.

Add meatball +14K

Soup

* **Beans soup, 55K**

The humble bean soup is tasty and nutritious. A good source of protein, this one pairs nicely with lemon. Let us know if you want it spicy. Comes with basmati rice or focaccia bread (*recommended*).

* **Lentils soup, 55K**

Served with vinegar, it's eating healthy simply. We highly recommend pairing it with basmati rice to get protein bonuses or alternatively with focaccia bread.



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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