

elamu



Lunch and Dinner 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*

elamu





Appetisers and Dishes for Sharing



Grilled King Prawns, 250gr, 145K

Five Indonesian Kings dressed simply with Greek olive oil, parsley, and lemon.



Grilled Squid 300gr, 125K

Served with the world's best olive oil, parsley, and lemon.



Anchovies Ceviche (*gavros marinos*), 55K

The Greek version of ceviche - we serve it with chopped tomatoes and olive oil.



Feta Cheese, 48K

100gr of Feta cheese with olive oil and oregano.



Halloumi Cheese, 65K

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.



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.

Kalamata Bread, 40K

Two slices of toasted sourdough bread and a small bowl of the world's best extra virgin olive oil -from Greece- for dipping.



Dips

Tzatziki, 55K

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

Taramosalata, 55K

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

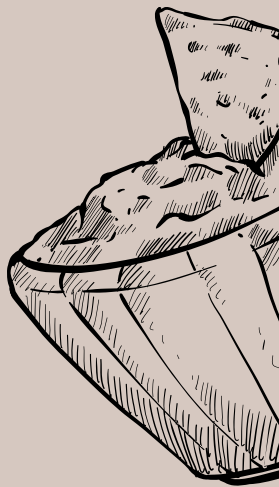
Hummus, 45K

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

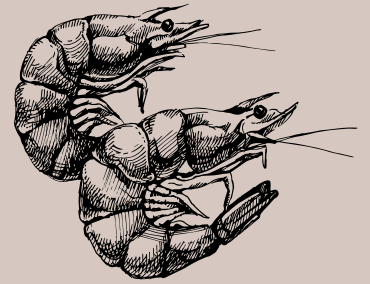
Dina's Sambal, 10K

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 *pilafee* (*bilav*) rice.

Add feta +25K, 50gr

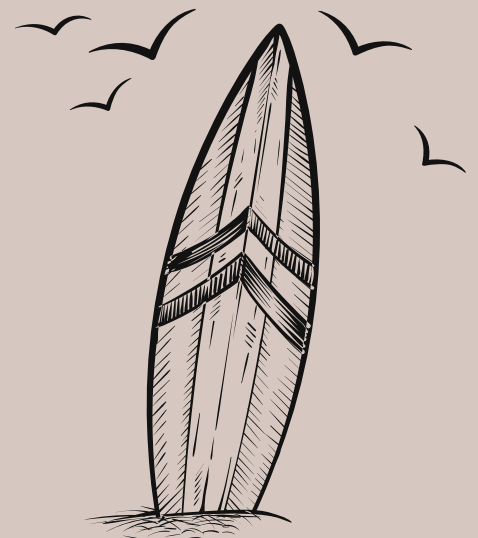
Squid in Wine (*krasates*), 150K

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 *pilafee* (*bilav*) rice.

Extra feta +25K, 50gr

Catch of the Day, 155K

We serve the day's catch (either tuna or mahi-mahi) beautifully filleted, served with *ladolemono* (Greek extra virgin olive oil, garlic confit, lemon, and chopped parsley), and a side of boiled potatoes (cold or hot).



Mezze and platters



Mix grill platter, 185K

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 was brought to Greece by refugees in 1922. The meatballs are finished in tomato sauce. We serve them on pita bread or *pilafee* (bilav) 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. You can change the frenchies with boiled potatoes.

Add small beefteki patty +28K

Add feta +25K, 50gr





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 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, 95K, (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 our Greek yoghurt.

Spinach and Rice (spanakorizo), 60K

A fantastic lunch choice, this dish of spinach, green onions, and dry onions with rice is light and refreshing. A perfect harmony of flavours!

Add mizithra cheese +25K, 50gr

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 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 Salad, 75K**

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, +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.

Extra feta, +25K, 50gr

Potato Salad, 90K

A simple potato salad where olive oil is the star, which features also Kalamata olives and capers. Let us know if you prefer it cold (like in Greece) or hot.



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.

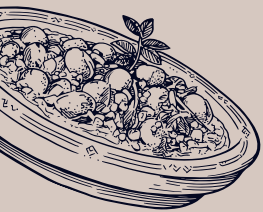
Add chicken skewer +28K

Pita Halloumi Wrap, 95K

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

***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.



Pita Meatballs Wrap, 95K

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

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 pilafée (bilav) rice or focaccia bread (*recommended*).

*** Lentils soup, 55K**

Served with vinegar, it's eating healthy simply. We highly recommend pairing it with pilafée (bilav) 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.

elamu

