

# SET LUNCH

# 11AM—4PM

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13.9

## GO GREEK SET

*Choose 1 Main + Cold Brew Tea*

### CHICKEN GYRO WRAP

Chicken gyro served with tzatziki dip, fries and herb salad on a pita bread

### BEEF KOFTA WRAP

Beef kofta served with tzatziki dip, fries and herb salad on a pita bread

### LAMB KOFTA WRAP

Lamb kofta served with tzatziki dip, fries and herb salad on a pita bread

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17.9

## GO GREEKY SET

*Choose 1 Main + Any Drink*

### LEMON GARIDES PASTA

Bucatini pasta with prawns and zucchini in lemon butter sauce

### MOUSSAKA

Baked moussaka layered with minced lamb, eggplant, zucchini topped with béchamel sauce

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24.9

## GO GREEKIEST SET

*Snack + 1 Main + Any Drink*

### ÉLA FRIES

Coated fries with Éla's signature lemon salt

### MAINS

### KOTOPOULO

Charcoal grilled half chicken with eggplant purée, sautéed kale and chicken jus

### ARNAKI

Roasted lamb shoulder (200g) with potatoes, lamb jus, olives and tzatziki

## BRUNCH

9AM—5PM Daily

### GREEK YOGHURT BOWL [VEGETARIAN] 10.0

Greek yoghurt with berries, thyme infused honey and pistachios

### SAGANAKI 12.0

Greek flatbread, finished with sea salt and oregano

### ÉLA EGGS [VEGETARIAN] 16.0

Flatbread with roasted eggplant purée, poached egg, tahini yoghurt, spinach and roasted chickpeas

### MEDI EGGS 18.0

Charred green feta yoghurt with poached eggs, minced lamb, chilli oil and flatbread

### SHAKSHUKA [BEEF] 18.0

Spicy tomato sauce with meatballs, egg and flatbread

### ÉLA BREAKFAST [BEEF] 22.0

Hummus with beef kofta, greek salad, eggs and pita bread  
*CHOICE OF EGGS: SCRAMBLED / SUNNY SIDE UP / POACHED*

### STRAPATSADA 14.0

Eggs scrambled with tomato and red capsicum sauce, greek fried dough and a side of greek salad

### WHIPPED TYRO & EGG 17.0

Poached egg and roasted tomatoes served on top of spicy whipped feta, served with a side of grilled sourdough bread

### CRISPY PITA SALAD [BEEF] 16.0

Mixed greens with crispy pita, grilled beef kofta and hummus

### ORZO SOUVLAKI BOWL [BEEF] 18.0

Orzo salad topped with beef kofta and fried talagani cheese

### MANITÁRIA TOAST 15.0

Sauteed swiss brown mushrooms and a poached egg, served on grilled sourdough bread with charred green capsicum feta yoghurt spread

### ÉLA BRUNCH PLATTER 32.0

A sharing platter good for 2 pax (Only available on weekends)

A medley of grilled meats made up of chicken gyro, chicken kofta and beef kofta served with a side of greek salad, garlic butter mushrooms, dips and flatbread  
*\*CHOICE OF EGGS: SCRAMBLED / SUNNY SIDE UP / POACHED*

## DIPS AND BREAD

### PITA BREAD [VEGETARIAN] 6.0

Greek flatbread finished with sea salt and oregano

### TZATZIKI [VEGETARIAN] 9.0

Cucumber yoghurt dip served with parsley oil and green apple

### HUMMUS [VEGETARIAN] 9.0

Chickpeas and tahini dip with roasted chickpeas

### TAMOSALATA [SEAFOOD] 9.0

White cod roe dip served with salmon caviar

### MELITZANOSALATA [VEGETARIAN] 9.0

Roasted eggplant dip served with dehydrated olives

### TYROKAFTERI 9.0

Spicy feta cheese dip served with sweet paprika

### DIP PLATTER 26.0 [2 TO 3 PAX]

Three dips of your choice served with flatbread  
*\*FAVOURITES: TZATZIKI, TAMOSALATA AND TYROKAFTERI*

## WRAPS

### CHICKEN GYRO WRAP 18.0

Chicken gyro served with tzatziki dip, fries and herb salad on a flatbread

### BEEF KOFTA WRAP [BEEF] 19.0

Beef kofta served with tzatziki dip, fries and herb salad on a flatbread

### LAMB KOFTA WRAP 20.0

Lamb kofta served with tzatziki dip, fries and herb salad on a flatbread

## MEZEDES

### ELIES [VEGETARIAN] 7.0

Mixed greek olives with almonds

### ÉLA SALAD [VEGETARIAN] 12.0

Greek feta cheese, cucumber, bell peppers, tomatoes, topped with kalamata olives

### SAGANAKI 18.0

Grilled talagani cheese with honey, lemon & greek oregano

### CALAMARI [SEAFOOD] 18.0

Battered squid rings served with lemon salt and garlic aioli

### MYDIA [SEAFOOD] 22.0

Mussels cooked in verjus, star anise, lemon and capers

### ÉLA FRIES 12.0

Coated fries with Éla's signature lemon salt

### ORZO PILAF RICE 6.0

Orzo and lemon pilaf rice

## LAND

### MOUSSAKA 22.0

Baked moussaka layered with minced lamb, eggplant, zucchini topped with béchamel sauce

### KOTOPOULO 28.0

Charcoal grilled half chicken with eggplant purée, sautéed kale and chicken jus

### ARNAKI 46.0

Roasted lamb shoulder (500g) with potatoes, lamb jus, olives and tzatziki

### FARMHOUSE PLATTER [BEEF] 60.0

Chicken gyro, beef kofta, lamb kofta and charcoal grilled half chicken  
*\*SERVED WITH GARLIC AIOLI, FRIES AND SALAD*

## SEA

### LEMON GARIDES PASTA [SEAFOOD] 24.0

Bucatini pasta with prawns and zucchini in lemon butter sauce

### HTAPODI [SEAFOOD] 32.0

Grilled octopus with olive tapenade and tomatoes on vine

### LYTHRINI [SEAFOOD] 42.0

Whole snapper wrapped in vine leaves with brown butter caper sauce

### SEABREEZE PLATTER [SEAFOOD] 75.0

Grilled snapper, calamari, steamed mussels and salted prawns  
*\*SERVED WITH GARLIC AIOLI, FRIES AND SALAD*

## DESSERTS

### BAKLAVA [NUTS] 14.0

Filo pastry, walnut, pistachios and rose honey syrup

### LOUKOUMADES [NUTS] 12.0

Hot doughnuts, honey, pistachios, thyme and vanilla ice cream

## MOCKTAILS

### ANGOÚRI & TONIC 10.0

Cucumber, Grapefruit, Tonic Water

### LEVÁNTA SPRITZ 10.0

Lavender, Lemon, Soda

### KARÝDA BLISS 12.0

Yoghurt, Orgeat, Passionfruit, Soda

### KARPOÚZI KAFE 12.0

Watermelon, Mint, Espresso, Ginger Ale

### RÍGANI SODA 10.0

Falernum Syrup, Passionfruit, Lemon, Ginger Beer

### COLD BREW TEA 7.0

Chamomile Tea, Honey, Thyme

## COFFEE

### ESPRESSO 3.5

### BLACK 5.0

### WHITE 6.0

### CHOCOLATE 5.0

### MOCHA 6.0

ICED + 1.0

## TEA

### SUPREME EARL GREY TEA

8.0

### MOROCCAN MINT TEA 8.0

### CHAMOMILE TEA 8.0

### GRAND CRU BREAKFAST

TEA 8.0

## WATER BOTTLE

STILL 8.0

SPARKLING 8.0

Éla

THE  
BLACK HOLE  
GROUP

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