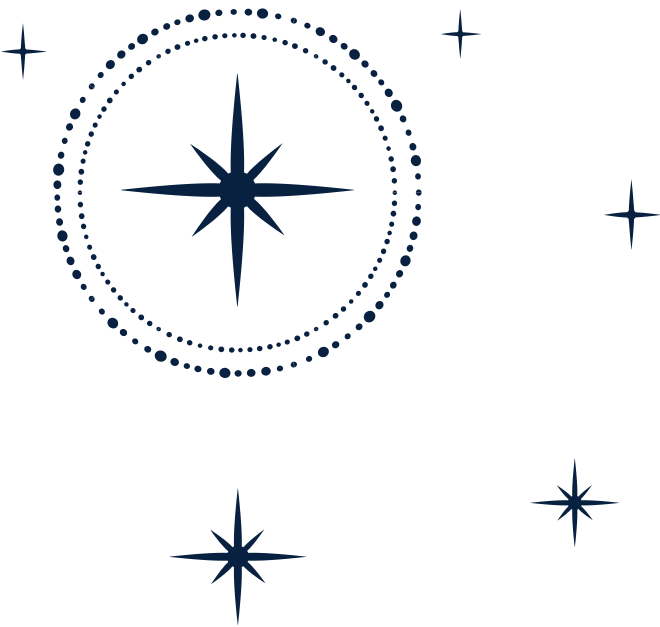
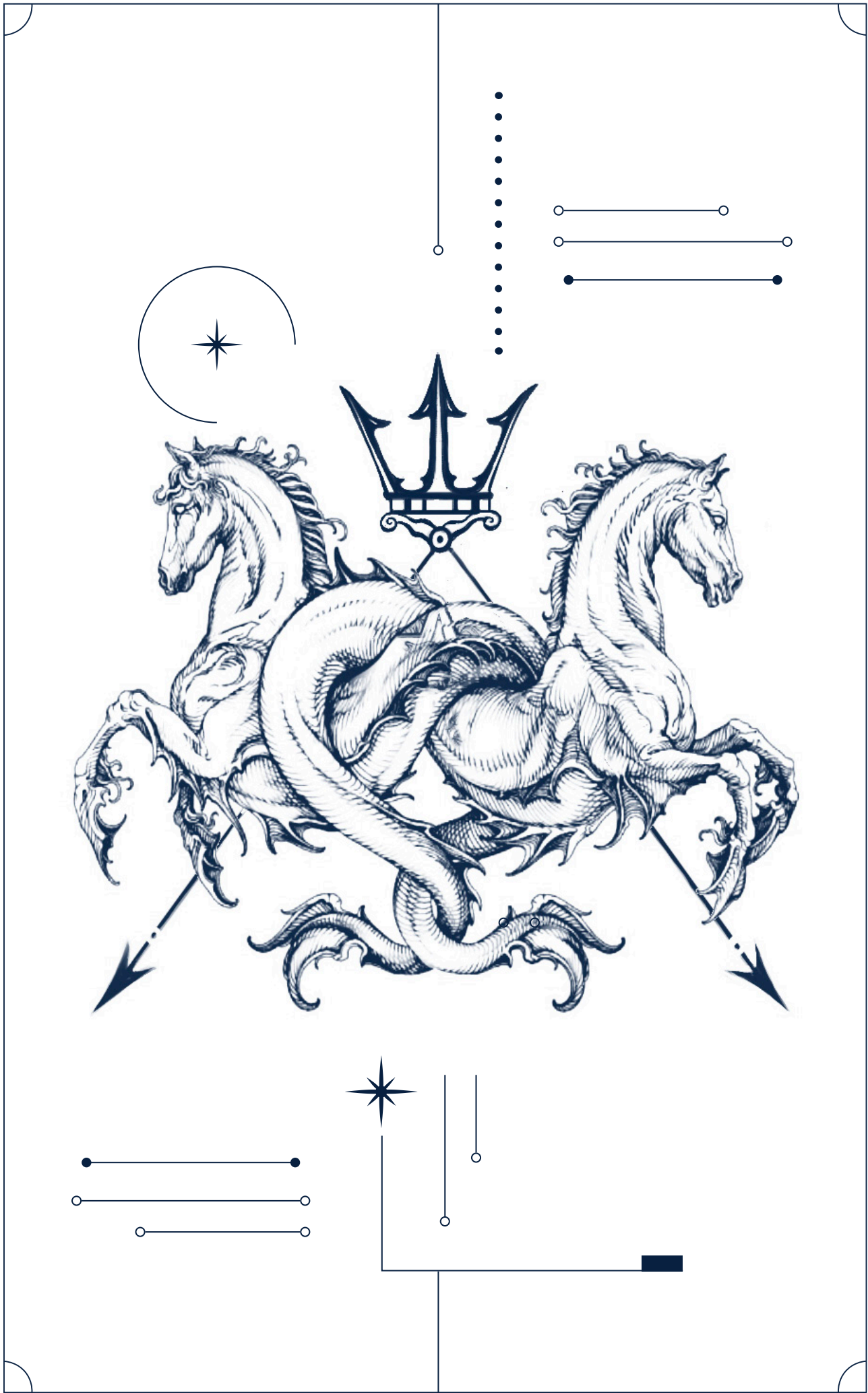




ELAIA



Please inform the server when placing your order, if you have any allergies or intolerances.





At Elaiia, dining is an adventure and a celebration of connection. We bring a creative twist on Mediterranean flavours, blending timeless traditions with a dash of modern flair. Each dish is crafted with love, using only the finest ingredients from both land and sea.

Our plates are made for sharing, so pick your feast and get ready to awaken your palate. With wines carefully chosen to enhance every bite, dining at Elaiia is designed to be savoured. It's where good vibes, great food, and warm hospitality come together. All that's left for you to do is indulge and make memories.



Welcome to our place of togetherness.

Welcome to exceptional cuisine.

Welcome to Elaiia.

DIP SELECTION

Served with pita bread (g)

TZATZIKI

Greek yoghurt, garlic, cucumber, EVO oil, dill (d, v)

38

MELITZANOSALATA

Smoked eggplant, confit garlic, citrus, fresh parsley, EVO oil (v, vg)

40

TIROKAFTERI

Roasted bell peppers, feta cheese, Greek yoghurt, ricotta cheese, garlic, green olives, EVO oil, chilli (d, v)

42



BITES

PAN CON TOMATE

Italian beef heart tomatoes, confit garlic, lime juice, EVO oil (g, vg)

25

ROASTED MIXED PEPPERS & ANCHOVY TOAST

Confit garlic purée, basil pesto (g, f, n)

38

ROASTED CHERRY TOMATOES TOAST

Burrata cheese, lemon, EVO oil, balsamic vinegar, basil, thyme (g, d, v)

40

TUNA TOAST

Chipotle mayo, beef tomato, Spanish red onion & jalapeño relish (g, e, f, r)

45

PAN CON TOMATE & CECINA

Italian beef heart tomatoes, cured beef, confit garlic, lime juice, EVO oil (g)

45

MARINATED OLIVES - Castelvetrano, Gaeta, Kalamata, Manzanilla olives, black pepper, garlic, bay leaves, thyme, rosemary, Mediterranean olive oil (vg)

45



(g) Gluten, (d) Dairy, (e) Eggs, (n) Nuts, (p) Peanuts, (f) Fish, (s) Shellfish, (se) Sesame, (m) Mustard, (ce) Celery, (vg) Vegan, (v) Vegetarian, (r) Raw

All Prices are in AED & are inclusive of 7% Municipality fees, 10% service charge & 5% VAT

COLD STARTERS

DIBBA OYSTERS NO.2 3 pieces / 6 pieces / 12 pieces (s)
with mignonette sauce & fresh lemon
85 / 160 / 300

CAVIAR
30g Oscietra caviar with traditional accompaniments (g, d, f, e)
430

GAZPACHO
Chilled tomato soup, EVO oil, fresh cracked black pepper (g, ce, vg)
48

BRAISED GREEK PEPPERS
Braised red & yellow capsicum, sherry vinegar, vegan feta, EVO oil (vg)
45

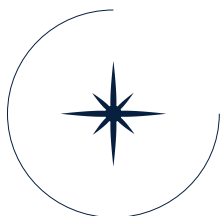
ANCHOVIES
Marinated anchovies, EVO oil, kritamos (f)
65

SEA BASS CARPACCIO
Shaved fennel, red grapefruit segments,
Maldon salt, roasted lemon juice, pickled dill (f, r)
67

NEREID'S TARTARE
A delicatessen protected by the fifty nymphs of the seas.
Yellow fin tuna, stracciatella cheese, yellow tomato sauce (g, d, f, r)
85

RED PRAWNS TARTARE
Orange juice, lemon juice, EVO oil, rice crackers (g, s, r)
125

CAESAR PIZZA CARPACCIO
Crispy dough base, seared beef, rocket salad, Elaia Caesar dressing,
Parmesan cheese (d, e, f, g)
95



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HOT STARTERS

ELAIA PUFFED FRIED POTATOES

Confit garlic aioli (vg)

40

CRISPY ZUCCHINI

Fried zucchini, tzatziki, tomato sauce (g, d, v)

45

MANCHEGO CROQUETAS

Deep fried breaded Manchego, truffle aioli (g, d, e, v)

65

FRIED SARDINES

Spiced tomato sauce (g, f, e)

48

CRISPY CALAMARI & WHITEBAITS

Garlic aioli (g, f, e)

55

ELAIA PRAWNS SAGANAKI

Tomato, feta cheese, garlic, chilli lemon (s, d)

66

GRILLED TIGER PRAWNS

EVO olive oil, coriander, lemon juice (s)

69

MUSSELS

Classic garlic cream (d, s, ce)

89

KEFTEDES

Beef meatballs, oregano, thyme, Greek feta cheese, tomato sauce, fresh basil (d)

65

SALADS

* HORIATIKI

This traditional Salad is topped by Aristaeus' sacred gift.

Tomatoes, cucumbers, peppers, marinated feta, Kalamata olives drizzled with oregano gremolata (d, v)

65

KYPROS

Mixed lettuce, baby rocket, kale, fried halloumi, cherry tomatoes, pickled onion, mapple dressing (g, d, v)

54

SORRENTO

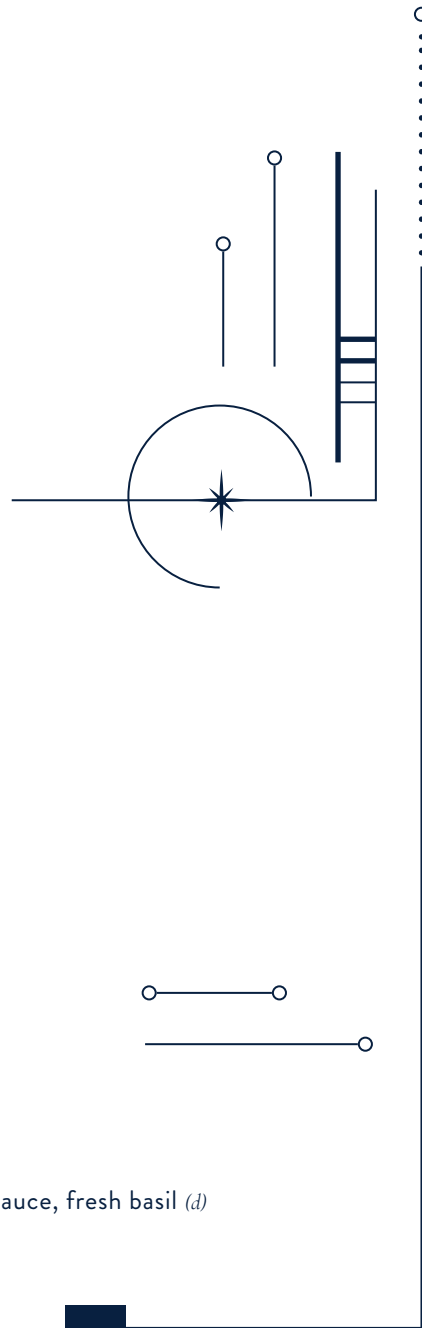
Burrata, picked basil, marinated zucchini, pickled mustard seeds, balsamic vinegar, EVO oil (d, m, v)

78

BEETROOT CARPACCIO

Roasted beetroot, green apple, balsamic maple dressing, baby rocket leaves, caramelised walnuts (n, m, vg)

55



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FISH MARKET



from 6 pm till 11 pm

Daily selection of fresh seafood sold per kilo.
Choice of cooking techniques below:

CHARGRILLED

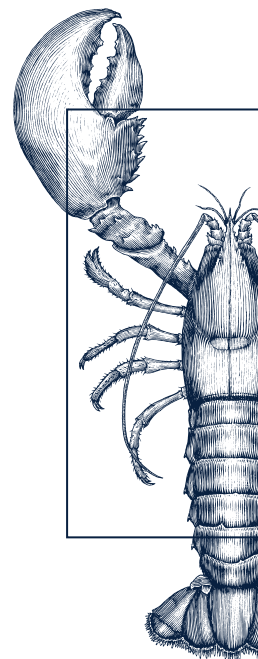
Grilled in the Josper oven with fresh herbs, olive oil, lemon, salt and pepper

HARISSA-STYLE

Rosemary, garlic, chilli, EVO oil and lemon juice

PAN-FRIED

Garlic-lemon sauce, chimichurri



THE FEASTS

(Sharing for 2)

* PAELLA DE MARISCO

A soulful dish, brimming with the day's freshest catch.

A tribute to the quiet ritual of coastal life.

(Please allow 30 mins cooking time)

Rice, squid, prawns, clams, mussels, saffron (f, s, e, ce)

270

* SALT-BAKED GLAUCU'S FEAST

Our Red Snapper slowly cooked to perfection,

this is the feast of a true sailor, 1,2 kg (f)

(Please allow for 30 mins cooking time)

410

* LAVISH LOBSTER YOUR STYLE

This sea delicatessen can be enjoyed your way.

800/1000 g, Half/ Full

Grilled (s, d), Catalana style (s, ce), or with pasta (g, d, s)

250/490

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THE SOLOS

CATCH OF THE DAY, GREEK STYLE

Fish fillet, garlic, lemon & herb marination, asparagus (f)

160

GROUPEL

Pan-fried grouper, Mediterranean sauce (f)

155

GRILLED OCTOPUS

Harissa romesco, herb roasted baby potatoes, salsa criolla, EVO oil (g, n, f)

175

LAMB SOUVLAKI

Cherry tomatoes, red onion and parsley salad, pita bread, feta cheese (g, d)

120

HUNTER CORN-FED BABY CHICKEN

Mushrooms, shallots, tomatoes, non-alcoholic red wine (g, d)

155

GRILLED MARINATED LAMB CUTLETS

Greek fries (d)

190

BEEF TENDERLOIN

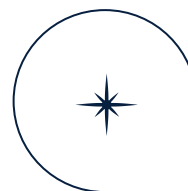
200gr angus beef, green pepper corn sauce, fries (g, d)

230

GRILLED RIB EYE

300g Black Angus 180 day grain-fed beef, red chimichurri, fries

275



SIDES

GREEK FRIES feta cheese (d, v) 35

SAUTÉED MIXED MUSHROOMS 35
garlic, parsley (vg)

CHARGRILLED VEGETABLES (vg) 36

GREEN SALAD (vg) 30

SAUTÉED FENNEL 35
orange reduction (vg)

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PASTA



PACCHERI ELAIA

Three types of tomatoes, Parmesan cheese, butter, basil, black pepper (g, d, v)

95

RIGATONI

Spicy beef salami, beef ragout, mushrooms, tomato sauce, cream (g, d, ce)

95

BURRATA RAVIOLI ALLA NORMA

Homemade ravioli, eggplant, Parmesan cheese, basil, ricotta, classic tomato sauce (g, d, e, v)

105

TONNARELLI CACIO & PEPE

Homemade pasta, Pecorino romano cheese, black pepper (g, d, e, v)

110

Add red prawn tartare (s) 70

CALAMARATA

Pistachio pesto, stracciatella cheese (g, d, n, v)

110

Add red prawn tartare (s) 70

CARBONARA RIGATONI

Egg yolk, Pecorino romano cheese, Parmesan cheese, crushed black pepper, beef pancetta (g, d, e)

120

SEAFOOD

Homemade tagliolini, mixed seafood, parsley, garlic, EVO oil, chilli (g, e, s, f)

125

Gluten-free pasta is available upon request.

Please allow 20 minutes cooking time.

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FROM THE OVEN

BUFFALA

Buffalo mozzarella cheese, tomato sauce, datterino tomato,
EVO oil, basil (g, d, v)

85

TRUFFLE

Black truffle, truffle cream, stracciatella cheese,
buffalo mozzarella cheese (g, d, v)

145

DIAVOLA

Spicy beef salami, buffalo mozzarella cheese, tomato sauce (g, d)

98

PISTACHIO LOVER

Pistachio pesto, stracciatella cheese, chicken mortadella,
pistachio powder (g, d, n)

140

VEGAN MUSHROOM

Caramelised onions, vegan feta cheese, horseradish, wild rocket (g, vg)

87

HAWAIIAN

Smoked turkey ham, sweet pineapple, mozzarella,
San Marzano tomato sauce (d, g)

1,000

Please note that all pizzas are cooked in the same pizza oven.

For any allergies or special requests, please inform our servers.

SPECIALITY PIZZAS

Made with 90% hydration dough for an extra light and crispy crust

CACIO & PEPE

Pecorino, freshly ground black pepper (g, d, v)

115



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VEGAN MENU

STARTERS

PAN CON TOMATE

Italian beef heart tomatoes, confit garlic, lime juice, EVO oil (g)

25

MARINATED OLIVES

Castelvetrano, Gaeta, Kalamata, Manzanilla olives, black pepper, garlic, bay leaves, thyme, rosemary, Mediterranean olive oil

45

MELITZANOSALATA

Smoked eggplant, confit garlic, citrus, fresh parsley, EVO oil

40

GAZPACHO

Chilled tomato soup, EVO oil, fresh cracked black pepper (g, cc)

48

BRAISED GREEK PEPPERS

Braised red & yellow capsicum, sherry vinegar, EVO oil, marinated vegan feta cheese

45

BEETROOT CARPACCIO

Roasted beetroot, green apple, balsamic maple dressing, baby rocket leaves, caramelised walnuts (n, m)

55

CRISPY ZUCCHINI

Fried zucchini, tomato sauce (g)

45



MAINS

VEGAN PAELLA

Bomba rice, tomato, red onion, garlic, mixed capsicum, green peas, vegetable stock, vegan saffron aioli

180

PACCHERI ELAIA

Three types of tomatoes, basil, black pepper (g)

95

VEGAN MUSHROOM PIZZA

Caramelised onions, vegan feta cheese, horseradish, wild rocket (g)

87

SIDES

CHARGRILLED VEGETABLES 36

SAUTÉED FENNEL Orange reduction 35

GREEN SALAD 30

SAUTÉED MIXED MUSHROOMS

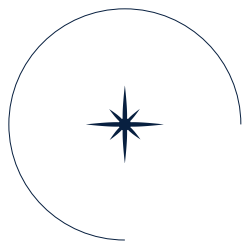
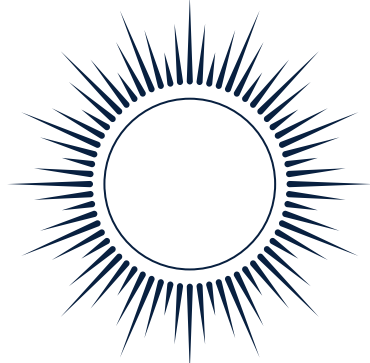
Garlic, parsley 35

DESSERTS

HOMEMADE LEMON SORBET

42





ELΛΙΑ