

A black and white photograph of an olive grove. The trees are dense and their branches are covered in small, dark leaves. The ground is covered in dry grass and fallen leaves. The overall atmosphere is rustic and natural.

Eleon

Greek Restaurant ø Meze Bar








OUR INGREDIENTS

We try to source as many of our ingredients from local, organic & sustainable sources as much as possible.

We select the most flavoursome and tender cuts of meat best suited for our dishes, which are freshly delivered by Pat the Butcher, Little Aston. Our vegetables and potatoes are hand picked and selected by Craig our grocer from various local farms, for their freshness and quality.

Our Greek goods are regularly imported by small family run producers, to make our freshly cooked dishes as authentic as our mothers used to cook.

MEZEDAKIA

TOMATO SOÚPA (vg gf)	6.5	DOLMADES (vg gf) 	5.5
Fresh roasted tomato soup with grilled bread		Hand rolled vine leaves filled with rice and herbs	
TZATZIKI (v gf) 	5	SPANAKOPITA (vg) 	5.5
Greek yoghurt, cucumber & garlic dip		Spinach, leek & dill filo pastries	
TARAMOSALATA 	5	LOUKANIKO	6.5
Smoked cod roe, extra virgin olive oil & lemon dip		Grilled traditional aged pork sausage	
HUMMUS (vg gf) 	5	KALAMARI	6.5
Roasted chickpeas, tahini, lemon & paprika dip		Fried tender squid rings	
MELITZANOSALATA (vg gf) 	5	FETA (v gf)	5.9
Roasted aubergines, garlic, onion, lemon & parsley dip		Feta, wild Greek oregano, chilli seeds	
TRILOGY	6	HALLOUMI (v gf) 	5.9
Selection of any three dips		Grilled Cypriot cheese	
KEFTEDES 	6	KEFALOTYRI SAGANAKI (v gf)	6.7
Beef meatballs, tomato & Greek herb sauce		Lightly fried aged Greek kefalotyri cheese	
GARIDA SAGANAKI	9	CHICKEN / PORK SOUVLAKI	6
King prawns, tomato, feta & ouzo sauce with fresh grilled bread		Marinated grilled chicken or pork	
GIGANDES (vg gf)	5	FETA IN FILO PASTRY (v)	6.8
Giant butter beans, tomato & Greek herb sauce		with honey and toasted sesame seeds	

MEZE FEAST

(2 pers.+) 27.5pp

Experience the Greek way of social dining with our 21 dishes

COURSE ONE

Pitta Bread - Kalamata Olives - Tzatziki - Hummus - Taramosalata - Melitzanosalata - Spanakopita - Halloumi - Gigandes - Dolmades


COURSE TWO


Kalamari - Stifado - Keftedes - Loukaniko - Chicken Souvlaki - Pork Souvlaki - Chips - Rice - Greek Salad


DESSERT

Baklava - Kataifi - Honeycomb Icecream


MAINS

MOUSSAKA  15
Aubergines, courgettes, potatoes layered with seasoned minced beef & topped with bechamel.
Served with grilled vegetables

VEGETARIAN MOUSSAKA (v)  14.5
Aubergines, courgettes, potatoes layered with grilled vegetables & topped with bechamel sauce.
Served grilled vegetables

PASTITSIO  15
Layers thick macaroni, seasoned beef mince & bechamel sauce. Served with grilled vegetables

STIFADO (gf) 18
Slowcooked diced beef, pearl onions, mavrodaphne jus, rice & roasted vegetables

SOUVLAKI (gf)  16
Chicken or Pork skewers marinated in Greek herbs, rice, lemon & mustard or tzatziki dip

CHICKEN ELEON (gf) 18
Chicken fillet stuffed with halloumi & roasted red peppers, white wine & ouzo sauce. Served with roasted potatoes & vegetables

KLEFTIKO (gf) 19
Slow oven roasted lamb shank, mediterranean vegetables & roasted potatoes

KALAMARI 16.5
Tender deep fried squid, chips, lemon & mustard dip

SIDES

WILD OREGANO CHIPS 3.5

PITTA BREAD 2.5


MINI HORIATIKI SALAD 5.5


KALAMATA OLIVES 3

SEABASS (gf) 17.5
Panfried fresh seabass fillets, roasted cherry tomatoes, kalamata olives & wild herbs

GARIDA KRITHARAKI 17.5
Seared king prawns, ouzo, feta & tomato sauce with orzo pasta

GEMISTA (vg gf) 15
Roasted tomatoes filled with rice & herbs. Served with roasted potatoes.

GREEK GYROS  16
Sliced Chicken or Pork, tomato, onion & tzatziki in Greek pitta bread with chips

VEGETARIAN GYROS (v)  15
Grilled halloumi, tomato, onion & hummus in Greek pitta bread with chips

VEGAN GYROS (vg)  15
Grilled mediterranean vegetables, tomato, onion & hummus in Greek pitta bread with chips

KOTOPOULO LEMONATO (gf) 18
Roasted Poussin, lemon, oregano and paprika served with roasted potatoes.

KRITHAROTO MANITARIA (vg) 14.5
Orzo, chestnut mushrooms & white truffle oil.

SALAD

HORIATIKI (gf) 9.5
Greek salad, tomato, cucumber, onion, pepper, feta, Kalamata olives, extra virgin olive oil, wild oregano

TRADITIONAL STYLE RICE 3

ROASTED POTATOES 3.5


GRILLED VEGETABLES 3

(v) = Vegetarian (vg) = Vegan (gf) = Gluten Free

Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients. Gluten free, dairy free, vegetarian and vegan dishes are available on request. We use nuts, seafood, meat, eggs, wheat & dairy produce in our kitchen.

SET MENU

23pp

Choose one Starter, one Main and any Dessert from the sections with the Eleon  symbol.

CHILDRENS MENU (Up to 12 Years old)

SOUVLAKI

Marinated Pork or Chicken skewers with rice or chips, salad & choice of dip

LOUKANIKO

Greek traditionally made Sausage with rice or chips & choice of dip

ICECREAM

2 Scoops - Chocolate, Vanilla, Honeycomb or Lemon Sorbet

KEFTEDES

Beef Meatballs, Greek tomato sauce with rice or chips & choice of dip

PASTITSIO


Layers thick macaroni, seasoned beef mince & bechamel sauce. Served with grilled vegetables

ANY CHILDS MAIN AND ICECREAM

£9


DESSERTS

ICE CREAM / SORBET  5.9
Vanilla - Chocolate (gf) - Honeycomb (gf) - Lemon (vg)

KATAIFI  5.5
Angel hair pastry, pistachios, honey & honeycomb icecream

GREEK YOGHURT 5.9
Fresh fruit, Greek wild blossom honey

MORELLO CHERRY CHEESE CAKE 6.5
Vanilla Icecream

BAKLAVA  5.5
Chrispy filo pastry, pistachios, honey, honeycomb icecream

KARIDOPITA 6.5
Walnut Cake with Vanilla Icecream

CHOCOLATE FUDGE CAKE (vg) 6.5
Vanilla Icecream

PORTOKALOPITA 6.5
Orange pie with Vanilla Icecream

COFFEE, TEA & DIGESTIF

FRAPPE 2.7

FREDDO ESPRESSO 3

FREDDO CAPPUCINO 3.5

GREEK COFFEE 2.5

ESPRESSO 2/2.5

AMERICANO 2.7

CAPPUCCINO 2.8

LATTE 2.9

LIQUEUR COFFEE 7

TEA 2

SPECIALITY TEA 2.2

HOT CHOCOLATE 2.7

MASTIHA (50ml) 5
Digestif from Chios island

Please be patient as all our food is freshly made to order and at busy times might take longer. All tips go to staff without deduction. All prices in GBP. We accept Cash, Visa, Mastercard @ American Express.