



FROM OUR SOIL TO YOUR SOUL

Elaia invites you to experience a refined sanctuary of Greek taste and tradition, inspired by the timeless elegance of the Mediterranean. Rooted in the rich heritage of Greece, our seasonal menus celebrate authentic flavors reimagined through a sophisticated fine-dining journey.

Guided by a passion for excellence, Elaia brings together the finest ingredients, sourced both locally and from across the Mediterranean, embodying our philosophy:





STARTERS

ATLANTIC SEA SCALLOP AND BABY CALAMARI

EGP 1,050

Sautéed on a bed of chickpea crème, with roasted almonds, green asparagus, black olives, and spring onions, topped with a refined lemon foam.

CHEESE SELECTION

EGP 1,350

A selection of fine important cheeses and bresaola, served with homemade tomato-chili-cilantro jam, mixed roasted nuts, and fresh grapes (Serves 2 - 3 persons).

BABY CALAMARI

EGP 500

Marinated and fried baby calamari, served with a fresh salad bouquet and garlic mayonnaise.

FRIED SHRIMPS

EGP 550

Breaded and fried shrimps in a milk-egg-curry batter, accompanied by wasabi mayo.

CRISPY SAND SMELT

EGP 350

Lightly floured whole sand smelt, flash-fried until crisp, paired with garlic mayonnaise.

BURRATA

EGP 450

Served on a bed of bell pepper velouté, with San Marzano and cherry tomatoes, basil oil, and fresh basil.

PIL-PIL

EGP 500

Braised black tiger prawns with garlic, chili, cherry tomato, wild tarragon, and bisque foam.

MELITZANES, AEGEAN CHEESE

EGP 350

Baked eggplant layered with rich tomato sauce, topped with fresh basil, Parmigiano-Reggiano, and mozzarella.

ELAIA SPICY POTATOES

EGP 250

Potatoes sautéed with garlic, rosemary, red and white onions, fresh chili peppers, black olives, and sundried tomatoes.

MEDITERRANEAN OCTOPUS

EGP 800

Grilled octopus, complemented with sun-dried tomatoes, pine nuts, and za'atar, served over marinated cherry tomato confit with cream and bell pepper espuma.





RAW DELICACIES

FRESH OYSTERS (4 PIECES)

EGP 2,500

BELUGA CAVIAR (130G)

EGP 7,500

BEEF TARTARE

EGP 600

With capers, chives, pine nuts, shallots, aged quail egg yolk, and Osetra caviar.

TUNA TARTARE

EGP 550

Hand-cut fresh tuna, dressed with citrus soy, sesame oil, and fresh herbs, served with avocado cream and pine nuts.

BEEF CARPACCIO

EGP 650

Thinly sliced beef carpaccio served with fresh chimichurri sauce, roasted sesame, capers, Parmesan flakes, baby arugula, and extra virgin olive oil (EVOO).

TARTARA DI SALMONE

EGP 850

Salmon tartare Served on a bed of beetroot carpaccio, with green apple, mango, avocado, caviar, and coriander.

SALMONE CEVICHE

EGP 800

Scottish salmon ceviche with chives, pink peppercorns, orange fillets, EVOO, and lemon dressing.

TONNO SAKU

EGP 650

Red tuna tataki with white tomato jelly, pomegranate, green peas, dehydrated basil sponge, coriander, and lemongrass dressing.

SEABASS CEVICHE

EGP 700

Sea bass ceviche with pine nuts, chili peppers, basil, ginger, and coconut milk dressing.

SOUP

GREEK FISH SOUP

EGP 450

FETA TOMATO SOUP & CROUTONS

EGP 350



SALADS

ELAIA

A mix of fresh aquaponic greens with seasonal vegetables, baby buffalo mozzarella, pickled truffle, and a signature house dressing.

EGP 500

SHRIMP AND AVOCADO MANGO SALAD

With kale, Swiss chard, mustard frisée, radicchio, cherry tomatoes, roasted almonds, and raspberry dressing.

EGP 650

BEEF SALAD

Roasted teriyaki-glazed Angus beef tenderloin with sesame oil, grilled goat cheese, chicory, braised radicchio, and a reduction of Aceto Balsamico di Modena, finished with pecorino cheese flakes.

EGP 600

DRY FIG & GOAT CHEESE

Mixed greens with grilled vegetables, goat cheese, and dried figs, topped with caramelized walnuts and a reduction of Aceto Balsamico di Modena

EGP 550

GREEK SALAD

Heritage tomatoes, crisp cucumber, sweet peppers, Kalamata olives, premium feta, and extra virgin olive oil, elevated through a refined presentation..

EGP 400

A TASTE OF GREECE IN THE LAND OF PHARAOHS

WHERE MEDITERRANEAN FLAVORS MEET THE TIMELESS SPIRIT OF EGYPT.



ALL PRICES ARE IN EGYPTIAN POUNDS, SUBJECT TO 12% SERVICE CHARGE AND 14% VAT





PASTA

SPAGHETTI LOBSTER

EGP 2,250

Spaghetti tossed with succulent lobster, blistered cherry tomatoes, basil, and chives, finished with a refined white tomato reduction.

LINGUINE CLAM PASTA

EGP 650

Linguine with fresh clams, garlic confit, parsley, and a delicate white wine sauce.

TAGLIATELLE

EGP 700

Tagliatelle with porcini mushrooms, pine nuts, scamorza cheese sauce, and rosemary.

LINGUINE SEAFOOD

EGP 700

Linguine with sea scallops, shrimp, calamari, cherry tomatoes, basil, and bottarga.

BEEF RIGATONI PASTA

EGP 750

Rigatoni tossed in rich beef jus, reduced demi-glace, and cream for a silky, deeply flavored sauce. Finished with tender braised beef for a bold, hearty taste and glossy texture in every bite.

SHRIMP MACARONI TRUFFLE

EGP 800

Elbow pasta with a creamy truffle and cheese sauce, tiger shrimp in truffle oil, finished with Parmesan and fresh sliced truffle.

RISOTTO

SQUID INK RISOTTO

EGP 600

Creamy risotto infused with squid ink, enriched with Mediterranean seafood flavors, and finished with a touch of olive oil for a deep, elegant taste

PORCINI RISOTTO

EGP 700

Creamy risotto slowly cooked to a velvety texture, infused with earthy porcini mushrooms, and finished with Parmesan, cream, and a rich demi-glace reduction. A refined balance of depth and umami with a smooth, elegant finish.





MAIN COURSE

FROM THE SEA

JUMBO PRAWNS

EGP 2,250

Pan-seared jumbo prawns, glazed in a light reduction and served with an aromatic sauce that enhances their natural sweetness in an elegant fine-dining presentation.

CHARCOAL SALMON

EGP 1,350

Salmon served over ginger pumpkin purée, with a Mediterranean medley of apple, squash, beetroot, carrot, and cherry tomato confit. Finished with a lemon-caper sauce and chives for a bright, Greek-inspired flavor.

LOBSTER THERMIDOR "VALENCIA"

EGP 4,450

Lobster with a Greek-inspired touch, served with citrus Hollandaise for a bright, velvety finish. A rich, creamy seafood filling balanced with fresh Mediterranean acidity.

SEA BASS IN SALT CRUST (1.2KG)

EGP 2,700

Whole sea bass baked in a salt crust to lock in moisture and natural flavor, then delicately cracked open for a tender, juicy finish. Served with a light Mediterranean touch for a clean, elegant presentation.

AEGEAN SEA BREAM

EGP 800

Flame-grilled sea bream with olive oil, grilled citrus, and seasonal Mediterranean vegetables.

CHARGRILLED SEA BASS

EGP 900

Flame-kissed sea bass fillet paired with smooth potato purée, buttered vegetables, and a delicate dill-caper cream sauce.

ROASTED RED TUNA

EGP 1,150

Red tuna served over ginger pumpkin purée, with a light vegetable medley. Finished with spring onion, nigella seeds, and a touch of pomegranate molasses for a bold Mediterranean balance of freshness and depth.

SOLE FISH

EGP 700

Premium sole fillet, lightly seared to golden perfection, offering a delicate, flaky texture and finished with beurre blanc, lemon zest, and micro herbs.

SMOKED GROUPER

EGP 900

House-smoked grouper with delicate smoky notes, balanced by fresh seasonal garnishes and elegant citrus accents

KING CRAB MEAT

EGP 5,350

Succulent king crab meat, delicately dressed to highlight its natural sweetness and luxurious texture





MAIN COURSE

FROM THE LAND

FARMER CHICKEN BREAST

EGP 600

Farmer chicken breast on smoked eggplant purée, with baby eggplant, topinambur, bell pepper confit, potato cream, and green pepper sauce.

CHARGRILLED LAMB-CHOPS (SOUS VIDE)

EGP 1,750

Australian lamb chops, served with caramelized onion, potato cream with Parmesan, pea microgreens, and beef jus.

AUSTRALIAN TOMAHAWK STEAK (25 DAYS DRY-AGED)

EGP 5,000

Premium tomahawk steak, dry-aged for 25 days to intensify flavor, grilled over a yakitori grill for a deep smoky aroma and rich caramelized crust, delivering intense flavor and a perfectly juicy interior.

AUSTRALIAN T-BONE STEAK (14 DAYS DRY-AGED)

EGP 2,500

Dry-aged T-bone steak, grilled to enhance both the tenderloin and striploin, delivering a clean, rich beef flavor with a perfectly balanced, juicy finish.

BEEF TENDERLOIN (SOUS-VIDE)

EGP 1,500

With sweet potato purée, sous-vide red onion, roasted cauliflower, green beans, baby corn, and porcini mushroom sauce.

AUSTRALIAN RIBEYE STEAK

EGP 3,000

With creamy potato purée, sous-vide baby eggplant, roasted beetroot, spring onion, grilled pumpkin, and porcini mushroom sauce.

