





Our kitchen & bar

EXPERIENCE OUR MEDITERRANEAN MENU, FEATURING A BLEND OF FLAVORS FROM GREECE, ITALY, SPAIN, AND BEYOND. OUR CHEFS USE FRESH, HIGH-QUALITY INGREDIENTS TO CREATE DISHES THAT ARE BOTH AUTHENTIC AND INNOVATIVE. OUR BAR OFFERS A WIDE RANGE OF COCKTAILS, CAREFULLY SELECTED WINES, AND SPECIAL VINTAGES.

WE CAN ALSO CREATE A CUSTOMIZED DRINK MENU TAILORED TO YOUR EVENT, ENSURING A PERFECT PAIRING WITH OUR MEDITERRANEAN CUISINE AND ENHANCING YOUR GUESTS' **EXPERIENCE.**

Lunch

Jamón ibérico and tomato . . . 15

Sirloin with kewpie mayonnaise, salsa verde and beer battered onion rings . . . 16

Avocado toast with stracciatella di buratta and confit tomatoes ... 12.5

Oysters with mignonette and lemon (3 pcs) . . . 14

Oysters of the day (3 pcs) / ask our staff . . . 14.5

Steak tartare with egg yolk cream, pickles and pane carasau (+ anchovies €1.5)... 16

*T*ahini dip with flatbread, roasted leeks and a soft boiled egg... 13

Bites & sides

Jamón ibérico plateau with sourdough bread, tomato and olive oil ... 19

French fries with homemade mayonnaise sauce \dots 6.5

Fried calamari with aioli, za'atar and chili ... 11.5

Arancini (croquettes) with forest mushroom, truffle and parmesan . . . 9

Sandwiches

Labneh, zucchini and za'atar . . . 13

To share or not to share

Bruschetta with confit tomatoes, garlic and basil...9.5

Creamy tomato soup (pomodori) . . . 9.5

Stracciatella di burrata with passionfruit, almonds and apricot . . . 15

Linguine with langoustine bisque, gambas and basil...23 Ravioli pumpkin with ricotta, butter, sage and parmesan ... 19.5

Caesar salad with chicken, parmesan, egg yolk and pane carasau . . . 15.5

ELA's smash burger (150 gram)... 17.5

Sourdough bread with olive oil . . . 6.5

Bitterballen with mustard (6 pcs)...8.5

Dinner

Starters

Oysters with mignonette and lemon $(3 pcs) \dots 14$

Oysters of the day (3 pcs)/ask our staff . . . 14.5

Bruschetta with confit tomatoes, garlic and basil...9.5

Crudo of the day with salsa verde and salted lemon . . . 16

Stracciatella di burrata with passionfruit, almonds and apricot . . . 15

Steak tartare with egg yolk cream, pickles and pane carasau (+ anchovies €1.5)... 16 *T*ahini dip with flatbread, roasted leeks and a soft boiled egg... 13

Sirloin with fried capers and tuna foam ... 15

Mains (to share or not to share)

Linguine with langoustine bisque, gambas and basil \dots 23

Ravioli pumpkin with ricotta, butter, sage and parmesan . . . 19.5

ELA's smash burger (150 gram)... 17.5

Entrecôte (200 gram) with hollandaise sauce, beurre noisette and fresh herbs \dots 29.5

Bites & sides (to share or not to share)

Sourdough bread with olive oil . . . 6.5

Jamón ibérico plateau with sourdough bread, tomato and olive oil . . . 19

French fries with homemade mayonnaise sauce \dots 6.5

Canned sardines with lemon, red onion and sourdough bread ... 11.5

Green asparagus with romesco and parmesan ... 12.5 Fried calamari with aioli, za'atar and chili ... 11.5

Arancini (croquettes) with forest mushroom, truffle and parmesan . . . 9

Bitterballen with mustard (6 pcs)...8.5





Customize

TOGETHER WE CAN CREATE A CUSTOMIZABLE EXPERIENCE.
OUR VERSATILE VENUE CAN BE TAILORED TO MEET THE SPECIFIC
NEEDS OF YOUR EVENT. FROM SEATING ARRANGEMENTS TO
CUSTOMIZED MENU OPTIONS, WE WORK WITH YOU TO CREATE A
PERSONALIZED EXPERIENCE THAT YOUR GUESTS WILL CHERISH.

WE PRIDE OURSELVES ON PROVIDING ATTENTIVE, PROFESSIONAL AND FRIENDLY SERVICE. OUR TEAM IS HERE TO ENSURE THAT YOUR EVENT RUNS SMOOTHLY, ALLOWING YOU TO RELAX AND ENJOY THE OCCASION WITH YOUR GUESTS.

Contact

MAKE YOUR NEXT EVENT UNFORGETTABLE AT ELA.

SIMPLY FILL OUT THE FORM, AND OUR TEAM WILL GET IN TOUCH WITH YOU TO DISCUSS YOUR NEEDS AND FINALIZE THE DETAILS.

WE LOOK FORWARD TO HOSTING YOU!