

MENU

ELLAS

FOOD & DRINKS

Mo – Sa 11:30 – 17:00 Uhr

✉ tisch@ellas.at ☎ 01 535 15 77

LUNCH MENU

Corn cilantro soup ^{ACOHL} or small salad or small Greek salad +2.50

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Minced veal meatballs with capers sauce, potato cream & honey almond parsnip ^{LAOGH} 14.50

or

Salmon steak with pumpkin bulgur, pumpkin seed oil & spinach ^{LAGOH} 15.50

or

Vegetable curry with sesame rice & sprouts ^{AHCGLO} 12.50

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Dessert: Elderberry tiramisu ^{AGH} 5.90

Ella's Burger from beef or vegetarian

with brioche bun, homemade fries & cole slaw ^{AGLCO} 17.90

Tzatziki or Tarama or Melitzano salata with pita bread ^{AGCLH}
per portion / in three 5.90 / 12.90

Beef Tatar with radish, red onion & mustard ice cream ^{GALCM} 16.90

Calamari fritti with lime mayonnaise ^{RHOACG} 17.90

Greek salad with olives, feta & oregano ^{CL} 11.50

Broccoli chanterelle salad with sweet potato falafel & rosemary dressing ^{HGNFLM} 14.90

Papaya spinach leaves salad with quinoa & sesame dressing ^{NFGLOHEM} 15.90
+ grilled prawns added ^B 21.90

Fish soup with prawns, sea bass, saffron & pita bread ^{DGROBA} 19.50

Tuna ceviche with passionfruit, green olives, Greek yoghurt & jalapeño ^{CLDNFH} 16.90

Goat cheese ravioli with Shitake mushrooms, tomatoes, broccoli & hazelnuts ^{ACGLOH} 18.90

Stewed lamb knuckle with tomato cous cous, grilled vegetables & tzatziki ^{GLA} 26.90

Grilled octopus with potatoes, fennel, pea pods & red onions ^{FRN} 26.90

Chicken Gyros with homemade fries, tzatziki, Greek salad & pita bread ^{GALC} 19.90

Roasted cauliflower with herbal crumbs, ginger tahini, lentils & peanuts (vegan) ^{ALEHN} 17.90